



CÁLIDA

ARGENTINIAN
STEAK & BAR

ENTRADA

- Aceitunas** 12
warm marinated olives w/ chilli & smoked paprika - VE/ GF
- Pan Blanco Tostado** 13
crusty bread w/ beef jus - VEO/ GFO

EMPANADAS

- A traditional south american delicacy of cooked filling stuffed into pastry, hand sealed & baked*
- Argentinas** 15 (2)
crushed beef, smoked paprika, red peppers, onions & green olives w/ chimichurri roja
- Queso** 13 (2)
fresh ricotta, mozzarella, corn, spinach & chilli w/ chimichurri - V

PRIMER PLATO

- Queso Ahumado** 20
smoked cheese baked in a cast iron dish w/ romesco sauce, pistachio, chives & crusty bread - V/ GFO
- Heirloom Tomato Carpaccio** 16
sliced heirloom tomatoes dressed with px vinegar, olive oil, smoked salt & chives - VE/ GF
- Chorizo** 21
chargrilled semi-curado pork sausage, sherry & shallot jus, pan crujiente - GFO/ DFO
- Pulpo a la Parrilla** 29
grilled octopus w/ potato salad, tomato salsa, herb yoghurt - GF/ DFO
- Pork Belly & Morcilla** 27
grilled and brushed w/ sherry caramel - GF/ DF

- Brocheta de Cordero** 21
marinated lamb rump skewers w/ tomatillo salsa - GF/ DF
- Ceviche** 23
fresh salmon dressed with chopped chilli, green onion, coriander, olive oil & lime w/ crisp bread - GF/ DF
- Bistec Tartar** 27
our signature entrée of hand cut beef fillet, red chimichurri, shallots, mustard & parsley w/ paprika spiced plantain crisps - GF/ DF

SEGUNDO PLATO

- Costilla de Res** 43
pressed beef short rib in a sticky Pedro Ximénez glaze w/ shallot thyme purée & fried basil - GF/ DFO
- Pescado a la Parilla** 37
grilled barramundi, sautéed white beans, mushrooms & tomatoes, smoked caper butter - GF/ DFO

SALADS

- Ensalada de Tomate** 19
salad of heirloom tomatoes, fresh chilli, red onion, mixed leaves, oregano & house dressing - VE/ GF
- Ensalada de Pera** 21
sliced pear, honey cashews, cos lettuce, radicchio, blue cheese dressing, croutons - VEO/ GFO
- Thousand Island** 21
shredded iceberg, diced tomato, manchego cheese & chives w/ thousand island dressing - V/ DFO/ GF

V – Vegetarian VE – Vegan VEO – Vegan Option
GF – Gluten Free GFO – Gluten Free Option
DF – Dairy Free DFO – Dairy Free Option

10% surcharge applies on sundays.
15% surcharge applies on public holidays.
Please notify our staff of any dietary requirements.

CARNES A LA PARRILLA

MEATS FROM THE GRILL served with our chimichurri sauce & australian red gum smoked salt

Bife de la Casa SIRLOIN 300g kidman beef, qld. 120 day grain-fed - GF/DF	37
Cuadril de Wagyu RUMP 400g s. kidman premium, qld. 4-5mbs wagyu, grain-fed - GF/DF	47
Matambre de Wagyu FLANK 350g s. kidman premium, qld. 4-5mbs wagyu, grain-fed - GF/DF	49
Lomo EYE FILLET centre cut, 220g kidman beef, qld. 120 day grain-fed - GF/DF	53
Ojo de Bife RIB EYE 350g kidman beef, qld. 120 day grain-fed - GF/DF	65

SALSAS PARA CARNES

SAUCES FOR THE STEAK 5EA	COMPLEMENTARY ask your waiter
Cálida Beef Jus	Mustard
Creamy Mushroom Jus	Dijon - Seeded
Green Peppercorn	Hot English
Beárnaise	Ketchup
Chimichurri	Hot Sauce
	Horseradish
	Calabrian Chilli

SIDES

Hongos Asados roasted portobello mushrooms, confit garlic, manchego - V/GF/DFO	15	Papas Fritas hand-cut thick fries w/ smoked hot sauce - VE/GF	14
Burnt-End Carrots smoked sour cream & chives - V/GF/DFO	13	Shoestring Fries w/ roasted garlic aioli - VEO/GF	13
Mixed Leaf Salad tender leaves dressed with house dressing - VE/GF/DF	11	Mashed Potato creamy mashed potatoes with butter - V	13
Onion Rings battered onion rings, smoked paprika salt - V	15	Papas Rusticas new potatoes roasted in beef tallow - GF/DF	17
Verduras grilled baby broccolini w/ romesco sauce - VE/GFO	15		

MIXED GRILL 125

Our signature mixed grill for two;
300g grain-fed sirloin steak, grilled lamb skewers,
semi cured chorizo, morcilla & pork belly w/ house
salad, shoestring fries, our chimichurri sauce, red gum
smoked salt and any *salsa para carnes* - GF/DF

POSTRES

Alfajores dulce de leche sandwich cookie - V	6EA
Dulce de Leche Lava Cake w/ vanilla ice cream, caramel, orange & almond brittle - V	17
Torta Rogel thin crispy layers of pastry, smooth vanilla meringue, dulce de leche & chocolate shavings - V	15
El Postre Rosa guava & passionfruit mousse with a flourless white chocolate sponge, mango gel, almond & coconut crumb - V	17

GAUCHO SELECCIÓN

\$65PP (MINIMUM 2 PEOPLE)
WHOLE TABLE ONLY

Pan Blanco Tostado

crusty bread w/ beef jus - VEO/GFO

Queso Ahumado

smoked cheese baked in a cast iron dish
w/ romesco sauce, pistachio, chives
& crusty bread - V/GFO

Pork Belly & Morcilla

grilled and brushed w/ sherry caramel - GF/DF

Sirloin 300g Kidman Beef, Qld. 120 Day Grain-Fed

served with our chimichurri sauce & australian
red gum smoked salt - GF/DF

Mixed Leaf Salad

tender leaves dressed with house dressing - VE/GF/DF

Shoestring Fries

w/ roasted garlic aioli - VEO/GF

Alfajores

dulce de leche sandwich cookie - V

