



# CÁLIDA

BAR & GRILL

## ENTRADA *TO START*

<b>Aceitunas</b>	12
warm marinated olives w/ chilli & lemon - VE/ GF	
<b>Ostras</b>	36/ 70
pacific oysters (6/12) w/ cava vinegar, olive oil & fresh lemon - GF/ DF	
<b>Wine Paring:</b> Miguel Torres Estelado Sparkling Rose, CHL	
<b>Pan Blanco Tostado</b>	14
crusty bread w/ smoked beef tallow butter - DFO/GFO/VEO	
+ Jamón Ibérico de Bellota 30g <b>29</b>	

## EMPANADAS

*A traditional south american delicacy of cooked filling stuffed into pastry, hand sealed & baked*

<b>Argentinas</b>	15 (2)
crushed beef, smoked paprika, red peppers, onions & green olives w/ chimichurri roja - DF	
<b>Queso</b>	15 (2)
fresh ricotta, mozzarella, corn, spinach & chilli w/ chimichurri - V	

## PRIMER PLATO *FIRST COURSE*

<b>Queso Ahumado</b>	22	<b>Cordero</b>	26 (3)
smoked cheese baked in a cast iron dish w/ local honey, pistachio, chives & crusty bread - V/ GFO		lamb cutlets marinated in smoked garlic & chargrilled w/ green tomato salsa - GF/ DF	
<b>Chorizo &amp; Morcilla</b>	23	<b>Ceviche</b>	25
skewered & grilled pork sausages dressed with PX syrup - GF/ DF		fresh salmon, leche de tigre, pickled pineapple, chilli and fresh radish w/ beetroot & fennel crackers - GF/ DF	
<b>Tiger Prawns</b>	27 (4)	<b>Wine Paring:</b>	Craggy Range 'Te Muna' Sauvignon Blanc, NZ
oven roasted in spicy Nduja butter - GF		<b>Bistec Tartar</b>	27
<b>Pulpo a la Parrilla</b>	29	our signature entree of hand cut beef fillet, red chimichurri, shallots, mustard, parsley & truffle oil w/ paprika spiced plantain crisps - GF/ DF	
grilled octopus w/ tahini dressing, pomegranate & fresh lemon - GF/ DF			
<b>Pork Belly</b>	25		
fried confit pork belly, sherry caramel, fennel puree - GF			
<b>Brocheta de Carne</b>	27		
beef eye fillet skewers glazed in miso & beef tallow - GF/ DF			

## BOARDS

<b>GAUCHO</b>	125	<b>LAND &amp; SEA</b>	165	<b>CHICKEN PORTENO</b>	69	<b>LAMB SHOULDER</b>	99
mixed grill of 300g sirloin, chorizo & morcilla, pork belly, lamb cutlets dressed mixed leaves, chimichurri & red gum smoked salt - GF, DF		500g flinders natural grass-fed op rib on the bone, grilled lobster tail & tiger prawns w/ béarnaise, lemon, chimichurri & red gum smoked salt - GF, DFO		whole chicken pan roasted until caramelised in xo peri sauce w/ chilli crunch red chimichurri & lemon - GF, DF		slow cooked on the bone w/ rosemary & garlic, served with chimichurri & lemon - GF, DF	
						<b>Wine Paring:</b> Jim Barry 'McRae Wood' Shiraz, SA	

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.

# CÁLIDA

BAR & GRILL

## CARNES A LA PARRILLA

### MEATS FROM THE GRILL

All served with chimichurri & red gum smoked salt  
**Wine Paring:** Catena Malbec, ARG

<b>SIRLOIN 300g</b>	39
augustus grain-fed beef, qld. 2+mbs - GF/DF	
<b>WAGYU RUMP 400g</b>	49
sanchoku pure wagyu, qld. 4-5mbs - GF/DF	
<b>FLANK 400g</b>	47
signature black angus, qld. 2+mbs - GF/DF	
<b>EYE FILLET 180g</b>	45
diamantina classic centre-cut, qld. 2+mbs - GF/DF	
<b>WAGYU PICANHA 300g</b>	67
diamantina pure wagyu rump cap by stanbroke, qld. 6+mbs- GF/DF	
<b>WAGYU DENVER CUT 200g</b>	76
sanchoku pure full-blood wagyu, qld. 9+ mbs 450 day grain-fed - GF/DF	

<b>TOMAHAWK</b>	17/100g
black angus aged for 40+ days, qld. 2+ mbs grain-fed - GF/DF	

## ADDITIONS

<b>Salsa Para Carnes</b>	5EA
beef jus, creamy mushroom, green peppercorn, béarnaise, chimichurri	
<b>Cultured Truffle Butter</b>	50g - 15
<b>Grilled Lobster Tail</b>	100g - 39

## SEGUNDO PLATO

### SECOND COURSE

<b>Costilla de Res</b>	43
pressed beef short rib in a sticky Pedro Ximenez glaze w/ mashed potato - GF	
<b>Pescado a la Parrilla</b>	39
grilled salmon served over a creamy shellfish bisque, crab butter, fried capers, herbs, radish & wakame - GF	
<b>Blistered Vegetable Ragù</b>	31
in a light tomato, garlic & chilli sauce w/ fresh casarecce pasta & finished with iberico manchego cheese - V/DFO	

## SIDES

<b>Hongos Asados</b>	15	<b>Papas Fritas</b>	14
roasted portobello mushrooms, confit garlic, manchego - V/GF/DFO		hand-cut thick fries w/ truffle aioli - V/GF	
<b>Burnt-End Carrots</b>	13	<b>Shoestring Fries</b>	13
smoked sour cream & chives - V/GF/DFO		w/ roasted garlic aioli - VEO/GF	
<b>Mixed Leaf Salad</b>	11	<b>Mashed Potato</b>	13
tender leaves dressed with house dressing - VE/GF/DF		creamy mashed potatoes with butter - V	
<b>Onion Rings</b>	15	<b>Papas Rusticas</b>	17
battered onion rings, smoked paprika salt - V		new potatoes roasted in beef tallow - GF/DF	
<b>Verduras</b>	15	<b>Ensalada de Tomate</b>	15
grilled baby broccolini w/ burnt butter, muscatel & pine nut dressing - VE/GFO		salad of heirloom tomatoes, fresh chilli, red onion, mixed leaves, pomegranate & house dressing - GF/DF	

## POSTRES DESSERTS

<b>Alfajores</b>	6EA
dulce de leche sandwich cookie - V	
<b>Chocolate Lava Cake</b>	17
w/ vanilla ice cream, caramel pearls, mixed berry coulis - V	
<b>Trio de Helado</b>	15
daily selection of ice creams w/ chocolate soil - V/GF	
<b>Dulce Mousse</b>	14
whipped brown sugar caramel mousse, dulce de leche, almond crumb, fresh raspberry - GF	
<b>Dessert Cocktail Recommendation</b>	
<b>Menta Go Home:</b> Fernet Branca Menta, white chocolate, cream	

