

CÁLIDA
ARGENTINIAN
STEAK & BAR

AHUMADO Y CARNE

A NIGHT OF PEATED
WHISKEY & CÁLIDA FIRE.

\$160PP | FRIDAY 21ST NOVEMBER



BOOK NOW
CALIDARESTAURANT.COM.AU

AHUMADO Y CARNE

AN EVENING OF PEATED
WHISKY & CÁLIDA FIRE.



ARRIVAL COCKTAIL KURIO HIGHBALL BY LARK

- MENU -

PAPAS SOUFFLÉ

CRÈME FRAICHE, OLAŞAGASTI ANCHOVIES,
FINISHED WITH AJÍ AMARILLO SALT

→ LARK PEATED

CRUDO

HIRAMASA KINGFISH, GRAN RESERVA PX,
YUZU OLIVE OIL

→ PORT CHARLOTTE 10-YEAR-OLD

PATO A LA PARRILLA

DUCK BREAST, FOIE GRAS, MUSCATEL MOLASSES
& PURÉ DE CAMOTE

→ HIGHLAND PARK 12-YEAR-OLD

BEEF WELLINGTON EMPANADA

JAMÓN & DUXELLES WRAPPED EYE FILLET,
SEBAGO MASH, MALBEC JUS, CHIMICHURRI

→ OCTOMORE

CRÈME BRÛLÉE

RON AÑEJO INFUSED CUSTARD,
CARAMELISED SUGAR CRUST

→ LARK SLÁINTE LIQUEUR