

ENTRADA TO START

ACEITUNAS	8
warm marinated olives by mount zero – VE, GF	
PAN BLANCO TOSTADO	10
crusty bread with smoked beef tallow butter – VEO, GFO	
OSTRAS DEL PACÍFICO (6/12)	38/72
NATURAL with fresh lemon – GF, DF	
GRANITA with cucumber gin & salmon roe – GF, DF	
KILPATRICK with crispy chorizo & worcestershire – GF, DF	
EMPANADAS (2)	16
ARGENTINAS with crushed beef, smoked paprika, red peppers, onion, green olives & chimichurri rojo – DF	
QUESO with fresh ricotta, mozzarella, corn, spinach, chilli & chimichurri rojo – V	

PLATO PEQUEÑO SMALL PLATES

QUESO AHUMADO	24
baked provolone with honey, pistachio & crusty bread – V, GFO	
JAMÓN SERRANO	13
with extra virgin olive oil – GF, DF	
CHORIZO & MORCILLA	23
skewered & grilled pork sausage dressed with arropo – GF, DF	
GAMBAS (3)	21
tiger prawns oven roasted in spicy nduja butter – GF, DFO	
SCALLOPS (2)	23
baked on-shell with chimichurri butter & crispy chorizo – GF	
CERDO	21
confit pork belly with sticky sherry glaze & fresh lime – GF, DF	
SALCHICHA	23
chargrilled wagyu beef sausage, red wine jus, guindillas & caramelised onion – GF, DF	
CEVICHE	21
tuna, leche de tigre, shallots, orange, coriander & crackers – GF, DF	
BISTEC TÁRTAR	22
black angus tenderloin, shallot, mustard & cured egg yolk with beetroot & fennel crackers – GF, DF	

V – VEGETARIAN | VE – VEGAN | VEO – VEGAN OPTION
GF – GLUTEN FREE | GFO – GLUTEN FREE OPTION
DF – DAIRY FREE | DFO – DAIRY FREE OPTION

PLEASE NOTIFY STAFF OF ANY DIETARY REQUIREMENTS.

PARA COMPARTIR TO SHARE

GAUCHO	130
mixed grill of 250g angus sirloin, chorizo, morcilla, pork belly, grilled half chicken & dressed mixed leaves – GF, DF	
CORDERO	89
slow cooked lamb shoulder & chimichurri rojo – GF, DF	
LAND & SEA	145
600g black angus bone-in sirloin mb3+, tiger prawns (3), scallops (2), wagyu beef sausage & dressed mixed leaves – GF	

PLATO PRINCIPAL MAINS

CÁLIDA CHEESEBURGER	28
house-made diamantina wagyu beef patty, provolone, pickles, caramelised onion & truffle mayo with shoestring fries	
CHICKEN MILANESE	32
crumbed chicken breast, ibérico manchego & dressed leaves <i>add jamón +6</i> – DFO	
BLISTERED VEGETABLE RAGU	30
with casarecce pasta in a light tomato, garlic & chilli sauce with ibérico manchego – V, DFO	
PESCADO	42
grilled barramundi with braised cavalo nero & spiced lobster bisque – GF, DF	
CHICKEN PORTEÑO	35
chipotle marinated half-chicken with tomatillo salsa & roasted potatoes – GF, DF	
COSTILLA DE RES	39
braised angus short rib, shallot purée, spiced almonds, malbec jus & fresh herbs – GF	

CLÁSICOS DE CASA SHARED BANQUET \$79PP



TO START

PAN BLANCO TOSTADO
EMPANADAS ARGENTINAS
TUNA CEVICHE

CHOICE OF MAIN

250G DIAMANTINA SIRLOIN **OR**
CHICKEN PORTEÑO

SIDES

PAPAS RUSTICA | VERDURAS

DESSERT

ALFAJORES

min. 2 guests to order



CARNES A LA PARRILLA

FROM THE GRILL | ALL SERVED WITH CHIMICHURRI & SMOKED SALT - GF, DF

SIRLOIN BIFE DE CHORIZO	41
250g diamantina classic sirloin, mb 3+	
SCOTCH FILLET BIFE ANCHO	55
250g diamantina black angus scotch fillet, mb 2+	
RUMP CUADRIL DE WAGYU	47
300g sanchoku pure wagyu rump, mb 4-5	
EYE FILLET LOMO	49
180g angus pure centre-cut eye fillet, mb 3+	

RUMP CAP PICANHA DE WAGYU	60
250g sanchoku pure rump cap, mb 6-7	
SIRLOIN ON THE BONE	75
600g diamantina grain-fed black angus, mb 3+	
TOMAHAWK	23 PER 100G
diamantina angus pure mb 3+, carved tableside with your choice of two classic sides	
CUT OF THE DAY	MP
please ask your waiter for today's choice	

GUARNICIONES SIDES

SIGNATURES

HONGOS ASADOS	16
roasted portobello mushrooms, confit garlic & Ibérico manchego - V, GF, DFO	
BURNT-END CARROTS	14
with smoked sour cream & chives - V, GF, DFO	
PAPAS FRITAS	16
hand-cut thick fries with truffle aioli - V, GF, DF	
PAPAS RÚSTICAS	17
new potatoes roasted in wagyu beef tallow - GF, DF	
BRUSSELS SPROUTS	16
roasted & finished with crispy chorizo & shaved parmesan - VE, DFO	

CLASSICS

ENSALADA DE TOMATE	16
heirloom tomatoes, fresh chilli, red onion, mixed leaves, pomegranate & house dressing - VE, GF	
ONION RINGS	15
battered onion rings & smoked paprika salt - V	
VERDURAS	16
grilled broccolini with burnt butter & roasted pine nuts - VEO, GF	
SHOESTRING FRIES	14
shoestring fries with roasted garlic aioli - V, DF	
MASHED POTATO	15
creamy mashed sebago potatoes with cultured butter - V, GF	

STEAK SAUCES | 6EA

CHIMICHURRI
GREEN PEPPERCORN
CREAMY MUSHROOM
BEEF JUS
BEARNAISE
BLUE CHEESE



EXTRAS

FRIED EGG 6
TIGER PRAWNS 7 EA

POSTRES

DESSERTS

ALFAJORES	7EA
dulce de leche sandwich cookie - V	
CHOCOLATE LAVA CAKE	17
served with vanilla ice cream, caramel pearls & mixed berry coulis - V	
GUAVA CHEESECAKE	16
vanilla cheesecake with biscuit base, guava sauce & crispy pearls - V	
DULCE MOUSSE	15
whipped brown sugar caramel mousse, dulce de leche, almond crumb & raspberries - GF	