

CLÁSICOS DE CASA **\$79PP**

TO START

PAN BLANCO TOSTADO

crusty bread with smoked beef tallow butter – VEO, GFO

CEVICHE

tuna, leche de tigre, shallots, orange, coriander & crackers
– GF, DF

EMPANADAS ARGENTINAS

with crushed beef, smoked paprika, red peppers, onion,
green olives & chimichurri rojo – DF

CHOICE OF MAIN

BIFE DE CHORIZO

250g diamantina classic sirloin, mb3+

or

CHICKEN PORTEÑO

chipotle marinated half-chicken with tomatillo salsa – GF, DF

SIDES

PAPAS RUSTICA

new potatoes roasted in beef tallow – GF, DF

VERDURAS

grilled broccolini, burnt butter & roasted pine nuts – VEO, GFO

DESSERT

ALFAJORES

dulce de leche sandwich cookie – V

THE SIGNATURE BANQUET



\$55PP | DAILY

FROM 11:30AM - 6PM

EMPANADAS ARGENTINAS crushed beef, smoked paprika, peppers, onion, green olives, chimichurri DF

OSTRAS DEL PACÍFICO oysters served with fresh lemon
GF, DF

GAMBAS tiger prawns, spicy nduja butter GF, DF

CERDO confit pork belly with sticky sherry glaze &
fresh lime GF, DF

RUMP STEAK / CUADRIL DE WAGYU 300g sanchoku pure
wagyu rump, mb 4-5 GF, DF

PAPAS FRITAS hand-cut thick fries, truffle aioli V, GF, DF

MIXED LEAF SALAD tender leaves with house dressing
VE, GF, DF

ALFAJORES dulce de leche sandwich cookie V

MIN. 2 GUESTS TO ORDER

10% SURCHARGE ON WEEKENDS | 20% SURCHARGE ON PUBLIC HOLIDAYS