

## ENTRADA

### TO START

<b>ACEITUNAS</b>	8
warm marinated olives by mount zero – VE, GF	
<b>PAN BLANCO TOSTADO</b>	11
crusty bread with smoked beef tallow butter – VEO, GFO	
<b>OSTRAS DEL PACÍFICO (6/12)</b>	38/72
<b>NATURAL</b> with fresh lemon – GF, DF, A	
<b>GRANITA</b> with cucumber gin & salmon roe – GF, DF, A	
<b>KILPATRICK</b> with crispy chorizo & worcestershire – GF, DF, A	
<b>EMPANADAS (2)</b>	16
<b>ARGENTINAS</b> with crushed beef, smoked paprika, red peppers, onion, green olives & chimichurri rojo – DF	
<b>QUESO</b> with fresh ricotta, mozzarella, corn, spinach, chilli & chimichurri rojo – V	

## PLATO PEQUEÑO

### SMALL PLATES

<b>QUESO AHUMADO</b>	24
baked provolone with honey, pistachio & crusty bread – V, GFO	
<b>JAMÓN SERRANO</b>	14
with extra virgin olive oil – GF, DF	
<b>CHORIZO &amp; MORCILLA</b>	23
skewered & grilled pork sausage dressed with arrope – GF, DF	
<b>GAMBAS (3)</b>	23
tiger prawns oven roasted in spicy nduja butter – GF, DFO, A	
<b>SCALLOPS (2)</b>	23
baked on-shell with chimichurri butter & crispy chorizo – GF, I	
<b>CERDO</b>	22
confit pork belly with sticky sherry glaze & fresh lime – GF, DF	
<b>SALCHICHA</b>	23
chargrilled wagyu beef sausage, red wine jus, guindillas & caramelised onion – GF, DF	
<b>CEVICHE</b>	23
tuna, leche de tigre, shallots, orange, coriander & crackers – GF, DF, I	
<b>BISTEC TÁRTAR</b>	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  
SEAFOOD: A - AUSTRALIAN | I - IMPORTED | M - MIXED

PLEASE NOTIFY STAFF OF ANY DIETARY REQUIREMENTS.

## PARA COMPARTIR

### TO SHARE

<b>GAUCHO</b>	130
mixed grill of 250g angus sirloin, chorizo, morcilla, pork belly, grilled half chicken & dressed mixed leaves – GF, DF	
<b>CORDERO</b>	93
slow cooked lamb shoulder & chimichurri rojo – GF, DF	
<b>LAND &amp; SEA</b>	145
600g black angus bone-in sirloin mb3+, tiger prawns (3), scallops (2), wagyu beef sausage & dressed mixed leaves – GF, M	

## PLATO PRINCIPAL

### MAINS

<b>CÁLIDA CHEESEBURGER</b>	28
house-made diamantina wagyu beef patty, provolone, pickles, caramelised onion & truffle mayo with shoestring fries	
<b>CHICKEN MILANESE</b>	34
crumbed chicken breast, ibérico manchego & dressed leaves   <i>add jamón +6</i> – DFO	
<b>BLISTERED VEGETABLE RAGU</b>	30
with casarecce pasta in a light tomato, garlic & chilli sauce with ibérico manchego – V, DFO	
<b>PESCADO</b>	42
grilled barramundi with braised cavalo nero & spiced lobster bisque – GF, DF, A	
<b>CHICKEN PORTEÑO</b>	37
chipotle marinated half-chicken with tomatillo salsa & roasted potatoes – GF, DF	
<b>COSTILLA DE RES</b>	42
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

<b>SIRLOIN BIFE DE CHORIZO</b>	<b>43</b>
250g diamantina classic sirloin, mb 3+	
<b>SCOTCH FILLET BIFE ANCHO</b>	<b>57</b>
250g diamantina black angus scotch fillet, mb 2+	
<b>RUMP CUADRIL DE WAGYU</b>	<b>49</b>
300g sanchoku pure wagyu rump, mb 4-5	
<b>EYE FILLET LOMO</b>	<b>51</b>
180g angus pure centre-cut eye fillet, mb 3+	

<b>RUMP CAP PICANHA DE WAGYU</b>	<b>63</b>
250g sanchoku pure rump cap, mb 6-7	
<b>SIRLOIN ON THE BONE</b>	<b>77</b>
600g diamantina grain-fed black angus, mb 3+	
<b>TOMAHAWK</b>	<b>23 PER 100G</b>
diamantina angus pure mb 3+, carved tableside with your choice of two classic sides	
<b>CUT OF THE DAY</b>	<b>MP</b>
please ask your waiter for today's choice	

## GUARNICIONES SIDES

### SIGNATURES

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

### CLASSICS

<b>ENSALADA DE TOMATE</b>	<b>16</b>
heirloom tomatoes, fresh chilli, red onion, mixed leaves, pomegranate & house dressing - VE, GF	
<b>ONION RINGS</b>	<b>16</b>
battered onion rings & smoked paprika salt - V	
<b>VERDURAS</b>	<b>16</b>
grilled broccolini with burnt butter & roasted pine nuts - VEO, GF	
<b>SHOESTRING FRIES</b>	<b>15</b>
shoestring fries with roasted garlic aioli - V, DF	
<b>MASHED POTATO</b>	<b>17</b>
creamy mashed sebago potatoes with cultured butter - V, GF	

### STEAK SAUCES | 6EA

CHIMICHURRI  
GREEN PEPPERCORN  
CREAMY MUSHROOM  
BEEF JUS  
BÉARNAISE  
BLUE CHEESE



### EXTRAS

FRIED EGG **6**  
TIGER PRAWNS **7 EA**

## POSTRES

### DESSERTS

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

**CÁLDA**  
ARGENTINIAN  
STEAK & BAR

10% WEEKEND SURCHARGE  
20% PUBLIC HOLIDAY SURCHARGE