

# MENU

## THE EMPANADA WORKSHOP

BEGIN THE EVENING BY CRAFTING YOUR OWN  
EMPANADA MENDOCINA WITH HANDCUT WAGYU BEEF.

*2024 CATENA CHARDONNAY*

## HUMITA

SWEET CORN VELOUTÉ, GRILLED QUEENSLAND CORN,  
WHIPPED GOAT CHEESE, ROASTED GRAPES, CANCHA & BASIL OIL.

*2021 ADRIANNA VINEYARD WHITE STONES CHARDONNAY*

## CHIVO

SLOW-ROASTED GOAT SHOULDER, CHARRED LEEK,  
SMOKED GARLIC PURÉE & ROSEMARY JUS.

*2022 BIRTH OF CABERNET*

## TIRA DE ASADO

TWELVE-HOUR SLOW-BRAISED ARGENTINE-STYLE  
BEEF SHORT RIB, FIRE-ROASTED PUMPKIN PURÉE,  
SALSA CRIOLLA & BEEF GLAZE.

*2023 MALBEC ARGENTINO*

## MATAMBRE

SLOW-COOKED AUSTRALIAN BEEF FLANK, ROLLED  
WITH CHIMICHURRI, ROASTED CAPSICUM, SPINACH  
& HERBS. CHARGRILLED & SERVED WITH POTATO PAVÉ,  
GRILLED BROCCOLINI & A RICH MALBEC REDUCTION.

CARVED TABLESIDE.

*2021 NICOLÁS CATENA ZAPATA*

## DULCE DE LECHE

ENCASED IN A WHITE CHOCOLATE SHELL WITH  
PISTACHIO CHANTILLY, TOASTED MILK CRUMB  
& STRAWBERRY PEARLS.