

ENTRADA TO START

ACEITUNAS	8
warm marinated olives by mount zero – VE, GF	
PAN BLANCO TOSTADO	11
crusty bread with smoked beef tallow butter – VEO, GFO	
OSTRAS DEL PACÍFICO (6/12)	38/72
NATURAL with fresh lemon – GF, DF, A	
GRANITA with cucumber gin & salmon roe – GF, DF, A	
KILPATRICK with crispy chorizo & worcestershire – GF, DF, A	
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

BISTEC TÁRTAR	26
black angus tenderloin, shallot, mustard & cured egg yolk with beetroot & fennel crackers – GF, DF	
QUESO AHUMADO	24
baked provolone with honey, pistachio & crusty bread – V, GFO	
PINCHO DE POLLO	19
aji amarillo-marinated grilled chicken with mojo verde & fresh lemon – GF, DF	
CHORIZO & MORCILLA	23
skewered & grilled pork sausage dressed with arrope – GF, DF	
GAMBAS (3)	23
tiger prawns oven roasted in spicy nduja butter – GF, DFO, A	
SCALLOPS (2)	23
baked on-shell with chimichurri butter & crispy chorizo – GF, I	
CERDO	22
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	23
tuna, leche de tigre, shallots, orange, coriander & crackers – GF, DF, I	

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

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

PLATO PRINCIPAL MAINS

CÁLIDA CHEESEBURGER	31
house-made diamantina wagyu beef patty, cheddar cheese, pickles & truffle mayo with shoestring fries	
CHICKEN MILANESE	34
crumbed chicken breast, ibérico manchego & dressed leaves – DFO	
BLISTERED VEGETABLE RAGU	30
with casarecce pasta in a light tomato, garlic & chilli sauce with ibérico manchego – V, DFO	
PESCADO	42
grilled swordfish with roasted capsicum & tomato relish, capers, oregano & lemon dressing – GF, I	
CHICKEN PORTEÑO	37
chipotle marinated half-chicken with tomatillo salsa & roasted potatoes – GF, DF	
COSTILLA DE RES	42
braised angus short rib, shallot purée, spiced almonds & malbec jus – GF	

CLÁSICOS DE CASA SHARED BANQUET \$80PP



TO START

PAN BLANCO TOSTADO
OSTRAS DEL PACÍFICO AL NATURAL
EMPANADAS ARGENTINAS

MAINS

CHOICE OF:
250G DIAMANTINA SIRLOIN **OR**
CHICKEN MILANESE

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	45
250g diamantina classic sirloin, mb 3+	
SCOTCH FILLET BIFE ANCHO	59
250g diamantina black angus scotch fillet, mb 2+	
RUMP CUADRIL DE WAGYU	49
300g sir harry's wagyu rump, mb 4-5	
EYE FILLET LOMO	53
180g angus pure centre-cut eye fillet, mb 3+	

RUMP CAP PICANHA DE WAGYU	65
250g sanchoku pure rump cap, mb 6-7	
SIRLOIN ON THE BONE	75
600g diamantina grain-fed black angus, mb 3+	
TOMAHAWK	25 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	17
roasted portobello mushrooms, confit garlic & Ibérico manchego - V, GF, DFO	
BURNT-END CARROTS	16
with smoked sour cream & chives - V, GF, DFO	
PAPAS FRITAS	16
hand-cut thick fries, oregano salt & truffle aioli - V, GF, DF	
PAPAS RÚSTICAS	17
new potatoes roasted in wagyu beef tallow - GF, DF	
GREEN BEANS	16
steamed green beans, chimichurri butter & crispy shallots - V, GF, DFO	

CLASSICS

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

STEAK SAUCES | 6EA

CHIMICHURRI
GREEN PEPPERCORN
CREAMY MUSHROOM
BEEF JUS
BÉARNAISE



EXTRAS

FRIED EGG	6 EA
TIGER PRAWN	8 EA
TRUFFLE BUTTER	5
CAFÉ DE PARIS BUTTER	5

POSTRES

DESSERTS

ALFAJORES	7EA
dulce de leche sandwich cookie - V	
CHOCOLATE LAVA CAKE	18
served with vanilla ice cream, dark, milk & white chocolate pearls & mixed berry coulis - V	
DIGESTIVO	16
traditional argentinian sabayon gelato & chocolate fudge served with yalumba viognier/tia maria/ frangelico - V	
CHOCOFLAN	17
chocolate custard flan with a chocolate cake base & dulce de leche gelato - GF	