



CÁLDA

ARGENTINIAN
STEAK & BAR

ENTRADA *TO START*

Aceitunas	8
warm marinated olives w/ chilli & lemon - VE/ GF	
Ostras	38/ 72
pacific oysters (6/12) w/ cava vinegar, olive oil & fresh lemon - GF/ DF	
Pan Blanco Tostado	14
crusty bread w/ smoked beef tallow butter - VEO/ GFO/ DFO + Jamón Ibérico de Bellota 30g	29

EMPANADAS

A traditional south american delicacy of cooked filling stuffed into pastry, hand sealed & baked

Argentinas	16 (2)
crushed beef, smoked paprika, red peppers, onions & green olives w/ chimichurri roja - DF	
Queso	16 (2)
fresh ricotta, mozzarella, corn, spinach & chilli w/ chimichurri - V	

PRIMER PLATO *FIRST COURSE*

Queso Ahumado	24
smoked cheese baked in a cast iron dish w/ local honey, pistachio, chives & crusty bread - V/ GFO	
Chorizo & Morcilla	23
skewered & grilled pork sausages dressed with PX syrup - GF/ DF	
Tiger Prawns	28 (4)
oven roasted in spicy Nduja butter - GF	
Pulpo a la Parrilla	29
grilled octopus w/ tahini dressing, pomegranate & fresh lemon - GF/ DF	
Pork Belly	27
fried confit pork belly, sherry caramel, fennel puree - GF	
Brocheta de Carne	29
beef eye fillet skewers glazed in miso & beef tallow - GF/ DF	

Cordero	28 (3)
lamb cutlets marinated in smoked garlic & chargrilled w/ green tomato salsa - GF/ DF	
Ceviche	25
fresh salmon, leche de tigre, pickled pineapple, chilli and fresh radish w/ beetroot & fennel crackers - GF/ DF	

Bistec Tartar	29
our signature entree of hand cut beef fillet, red chimichurri, shallots, mustard, parsley & truffle oil w/ paprika spiced plantain crisps - GF/ DF	

BOARDS

TOMAHAWK 19/100	GAUCHO 129	LAND & SEA 165	CHICKEN PORTENO 69	LAMB SHOULDER 99
black angus aged for 40+days, qld. 2+mbbs grain-fed, served with choice of any two sides GF/ DF	mixed grill of 300g sirloin, chorizo & morcilla, pork belly, lamb cutlets dressed mixed leaves, chimichurri & red gum smoked salt - GF/ DF	500g flinders natural grass-fed op rib on the bone, grilled lobster tail & tiger prawns w/ béarnaise, lemon, chimichurri & red gum smoked salt - GF/ DFO	whole chicken pan roasted until caramelised in xo peri sauce w/ chilli crunch red chimichurri & lemon - GF/ DF	slow cooked on the bone w/ rosemary & garlic, served with chimichurri & lemon - 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 our staff of any dietary requirements.

10% WEEKEND SURCHARGE
20% PUBLIC HOLIDAY SURCHARGE

CARNES A LA PARRILLA

MEATS FROM THE GRILL

All served with chimichurri & red gum smoked salt

SIRLOIN 300g

augustus grain-fed beef, qld. 2+mbs - GF/DF

WAGYU RUMP 400g

sanchoku pure wagyu, qld. 4-5mbs - GF/DF

FLANK 400g

signature black angus, qld. 2+mbs - GF/DF

EYE FILLET 180g

diamantina classic centre-cut, qld. 2+mbs - GF/DF

WAGYU PICANHA 300g

diamantina pure wagyu rump cap by stanbroke, qld. 6+mbs - GF/DF

WAGYU DENVER CUT 200g

sanchoku pure full-blood wagyu, qld. 9+ mbs 450 day grain-fed - GF/DF

STEAK SAUCES

beef jus, creamy mushroom, green peppercorn, béarnaise, chimichurri

41

51

47

48

69

78

6EA

ADDITIONS

Cultured Truffle Butter

50g - 15

Grilled Lobster Tail

100g - 39

SEGUNDO PLATO

SECOND COURSE

Costilla de Res

pressed beef short rib in a sticky Pedro Ximenez glaze w/ mashed potato - GF

45

Pescado a la Parrilla

grilled salmon served over a creamy shellfish bisque, crab butter, fried capers, herbs, radish & wakame - GF

42

Blistered Vegetable Ragu

in a light tomato, garlic & chilli sauce w/ fresh casarecce pasta & finished with iberico manchego cheese - V/DFO

33

SIDES

Hongos Asados

roasted portobello mushrooms, confit garlic, manchego - V/GF/DFO

16

Burnt-End Carrots

smoked sour cream & chives - V/GF/DFO

14

Mixed Leaf Salad

tender leaves dressed with house dressing - VE/GF/DF

12

Onion Rings

battered onion rings, smoked paprika salt - V

15

Verduras

grilled baby broccolini w/ burnt butter, muscatel & pine nut dressing - VE/GFO

16

Papas Fritas

hand-cut thick fries w/ truffle aioli - V/GF

16

Shoestring Fries

w/ roasted garlic aioli - VEO/GF

14

Mashed Potato

creamy mashed potatoes with butter - V

15

Papas Rusticas

new potatoes roasted in beef tallow - GF/DF

17

Ensalada de Tomate

salad of heirloom tomatoes, fresh chilli, red onion, mixed leaves, pomegranate & house dressing - GF/DF

16

POSTRES **DESSERTS**

Alfajores

dulce de leche sandwich cookie - V

7EA

Chocolate Lava Cake

w/ vanilla ice cream, caramel pearls, mixed berry coulis - V

17

Trio de Helado

daily selection of ice creams w/ chocolate soil - V/GF

15

Dulce Mousse

whipped brown sugar caramel mousse, dulce de leche, almond crumb, fresh raspberry - GF

15

