



CÁLIDA

ARGENTINIAN

ENTRADA

- Aceitunas** 12
warm marinated olives w/ chilli & smoked paprika - VE/GF
- Pan Blanco Tostado** 13
crusty bread w/ beef jus - VEO/GFO
- Ostras** 36
pacific oysters (6) w/ px vinegar & chives - GF/DF

EMPANADAS

- A traditional south american delicacy of cooked filling stuffed into pastry, hand sealed & baked*
- Argentinas** 15 (2)
crushed beef, smoked paprika, red peppers, onions & green olives w/ chimichurri roja
- Queso** 13 (2)
fresh ricotta, mozzarella, corn, spinach & chilli w/ chimichurri - V

PRIMER PLATO

- Queso Ahumado** 20
smoked cheese baked in a cast iron dish w/ romesco sauce, pistachio, chives & crusty bread - V/GFO
- Coliflor Picante** 16
fried cauliflower, smoked hot sauce w/ oregano salt & spiced almonds - VE/GF
- Chorizo** 21
chargrilled semi-curado pork sausage, sherry & shallot jus, pan crujiente - GFO/DFO
- Pulpo a la Parrilla** 33
grilled octopus w/ potato salad, tomato salsa, herb yoghurt - GF/DFO
- Pork Belly & Morcilla** 25
grilled and brushed w/ sherry caramel - GF/DF

- Calamar** 23
flash fried baby calamari, chimichurri aioli, fresh lemon - GF/DF
- Brocheta de Cordero** 21
marinated lamb rump skewers w/ tomatillo salsa - GF/DF
- Ceviche** 23
fresh salmon dressed with chopped chilli, green onion, chives, olive oil & lime - GF/DF
- Bistec Tartar** 27
our signature entrée of hand cut beef fillet, red chimichurri, shallots, mustard & parsley w/ paprika spiced plantain crisps - GF/DF

SEGUNDO PLATO

- Chuleta de Cerdo** 49
pork chop on the bone, roasted carrot purée, pearl barley, fried garlic, sherry glaze - GFO/DF
- Costilla de Res** 43
pressed beef short rib in a sticky Pedro Ximénez glaze w/ shallot thyme purée & fried basil - GF/DFO
- Pescado a la Parrilla** 37
grilled barramundi, sautéed white beans, mushrooms & tomatoes, smoked caper butter - GF/DFO
- Cordero** 85
slow cooked whole lamb shoulder, red chimichurri, rosemary oil - GF/DF

ENSALADAS E VERDURAS

- Wedge Salad** 17
crunchy iceberg lettuce, creamy herb dressing, spiced almonds - V/VEO/DFO
- Ensalada de Tomate** 19
salad of heirloom cherry tomatoes, basil, oregano, fresh chilli, red onion, mixed leaves and olive oil - VE/GF
- Ensalada de Pera** 21
sliced pear, honey cashews, cos lettuce, radicchio, blue cheese dressing, croutons - VEO/GFO

V – Vegetarian VE – Vegan VEO – Vegan Option
GF – Gluten Free GFO – Gluten Free Option
DF – Dairy Free DFO – Dairy Free Option

10% surcharge applies on sundays.
15% surcharge applies on public holidays.
Please notify our staff of any dietary requirements.

CÁLIDA

ARGENTINIAN

CARNES A LA PARRILLA

MEATS FROM THE GRILL served with our chimichurri sauce & australian red gum smoked salt

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| Bife de la Casa SIRLOIN 300g kidman beef, qld. 120 day grain-fed - GF/DF | 37 |
| Cuadril de Wagyu RUMP 400g s. kidman premium, qld. 4-5mbs wagyu, grain-fed - GF/DF | 47 |
| Matambre FLANK 500g kidman beef, qld. 120 day grain-fed - GF/DF | 49 |
| Lomo EYE FILLET centre cut, 220g kidman beef, qld. 120 day grain-fed - GF/DF | 53 |
| Ojo de Bife RIB EYE 350g kidman beef, qld. 120 day grain-fed - GF/DF | 69 |

SALSAS PARA CARNES

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|------------------------------------|---|
| SAUCES FOR THE STEAK 5EA | COMPLEMENTARY ask your waiter |
| Cálida Beef Jus | Mustard |
| Creamy Mushroom Jus | Dijon - Seeded |
| Green Peppercorn | Hot English |
| Beárnaise | Ketchup |
| Chimichurri | Hot Sauce |
| | Horseradish |
| | Calabrian Chilli |

SIDES

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| Hongos Asados roasted portobello mushrooms, confit garlic, manchego - V/GF/DFO | 15 | Papas Fritas hand-cut thick fries w/ smoked hot sauce - VE/GF | 16 |
| Burnt-End Carrots smoked sour cream & chives - V/GF/DFO | 13 | Shoestring Fries w/ roasted garlic aioli - VE/GF | 13 |
| Mixed Leaf Salad tender leaves dressed with house dressing - VE/GF/DF | 11 | Pommes Anna layers of thinly sliced potato cooked in butter - V/GF | 15 |
| Cebollas battered onion rings, caramelised shallot & thyme purée - V | 15 | Papas Rusticas new potatoes roasted in beef tallow - GF/DF | 17 |
| Verduras grilled baby broccolini w/ romesco sauce - VE/GFO | 15 | | |

PARRILLADA MIXTA 120

Our signature mixed grill for two;
300g grain-fed sirloin steak, grilled lamb skewers,
semi cured chorizo, morcilla & pork belly w/ house
salad, shoestring fries, our chimichurri sauce, red gum
smoked salt and any *salsa para carnes* - GF/DF

POSTRES

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|--|-----|
| Alfajores dulce de leche sandwich cookie - V | 6EA |
| Dulce de Leche Lava Cake w/ vanilla ice cream, caramel, orange & almond brittle - V | 17 |
| Torta Rogel thin crispy layers of pastry, smooth vanilla meringue, dulce de leche & chocolate shavings - V | 15 |
| El Postre Rosa guava & passionfruit mousse with a flourless white chocolate sponge, mango gel, almond & coconut crumb - V | 17 |

GAUCHO SELECCIÓN

\$63PP (MINIMUM 2 PEOPLE)

Pan Blanco Tostado

crusty bread w/ beef jus - VE/GFO

Queso Ahumado

smoked cheese baked in a cast iron dish
w/ romesco sauce, pistachio, chives
& crusty bread - V/GFO

Pork Belly & Morcilla

grilled and brushed w/ sherry caramel - GF/DF

Sirloin 300g Kidman Beef, Qld. 120 Day Grain-Fed

served with our chimichurri sauce & australian
red gum smoked salt - GF/DF

Mixed Leaf Salad

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

Shoestring Fries

w/ roasted garlic aioli - VE/GF

Alfajores

dulce de leche sandwich cookie - V

