GAUCHO'S ARGENTINIAN RESTAURANT EST 1988

Entrada

ARTISAN SOURDOUGH *8.5*
With extra virgin olive oil and sea salt

OLIVA (GF) *9.5*
Warmed mixed olives with chilli, paprika, lime and tequila

Primer Plato

CHORIZO (GF) *32.9*
Chargrilled spicy chilli fennel pork sausage served with chimichurri

EMPANADAS *32.9*
Selection of beef empanadas stuffed with egg, green olives, provolone cheese & spices served with apricot relish

PROVOLETA (V & GFO) *32.9*
Terracotta baked provolone cheese with mojo rojo sauce, julienned roast capsicum and herb salad

CALAMAR *33.9*
Crispy fried South Australian squid with chilli & fennel salt, garlic aioli, and fennel salad

CEVICHE (GF) *34.9*
King fish lightly cured with lime juice served with jalapeno mignonette, grilled pineapple and banana capsicum salsa

ANCHOAS 24.9
Anchovies served with cassava crackers lemon, cheek aji Amarillo chilli sauce

COLA DE LANGOSTA
Half *54.9* Whole *91.9*
Chargrilled Southern Rock Lobster, Port Macdonnell, SA. served with smoked lemon butter and peruvian creola

Ostras Del Diablo (GF)

½ DOZ *40.9* DOZ *62.9*
Coffin Bay oyster's oven baked with bacon, ginger, chilli, coriander, and cream

Ostras Naturales (GF)

½ DOZ *37.9* DOZ *52.9*
Fresh Coffin Bay oysters served with lemon and jalapeño mignonette

Carnes a La Parilla

BIFE DE LOMO (GF) *60.9*
250g, pasture fed Eye Fillet steak, aged 28 days with porcini butter and mushroom chips

BIFE DE ANCHO (GF) *71.9*
300g, 100-day grain fed MSA Scotch Fillet steak served with chargrilled lemon, smoked salt, and olive oil

BIFE DE CHORIZO (NY) (GF) *60.9*
300g, New York striploin, 100 day grain fed MSA with blistered peppers, smoked salt and olive oil

BIFE DE CHORIZO (GF) *64.9*
500g, grain fed, dry aged 28 days bone in Porterhouse steak with blistered peppers, smoked salt and olive oil

CHULETA (GF) *66.9*
500g, grain fed, dry aged 28 days T-Bone steak with, blistered peppers, smoked salt and olive oil

OJO DE BIFE (GF) *81.9*
650g, aged 28 days grain fed Rib-eye steak, served with confit truss tomatoes horseradish cream, smoked salt & olive oil

CORDERO (GF) *54.9*
Adelaide Hills Lamb loin cutlets served with spicy parsnip puree and red wine Jus

Salsas Para Carnes

Sauces for the steak *10.0 each*

- Red wine jus (GF)
- Blue cheese & shallot cream (V & GF)
- Mojo Rojo (V, VO & GF)
- Green peppercorn (V, & GF)

Vegetariano

PUERRO AHUMADO (V & VO) *36.9*
Smoked leek, confit tomato, eggplant crème, snowpeas, fig and lime dressing

Segundo Plato

PARILLADA MIXTA (GF) *86.9*
Mixed grill for two with char grilled chicken thigh, pork & fennel chorizo, lamb loin cutlet, beef skewers, pork ribs served with green chimichurri, peruvian creola, grilled lemon, smoked salt & olive oil
(Monday to Thursday only)

MUSLO DE POLLO (GF) *48.9*
Chargrilled chicken thigh, green peppercorn sauce, capsicum salad with grilled lemon

CALAMAR *46.9*
Tempura battered South Australian squid, paired with cherry tomatoes, cucumber, herbs, and saffron aioli

Ensaladas e Verduras

ENSALADA DE TOMATE *18.0*
(V, VO & GF)
Salad of cherry tomatoes, basil, oregano, birds eye chili, Spanish onion, and olive oil

ENSALADA DE PERA *18.0*
(V, VO & GF)
Sliced pear, honey cashews, cos lettuce, radicchio salad, Grana Padano with balsamic glaze

PAPAS HASSELBACK *18.9*
Potato baked on rock salt with smoked butter, jalapeno jam and tomato salt

BRÓCOLI (V, VO & GFO) *21.0*
Fried broccoli with anchovy butter, pangrattato and Grana Padana

PAPAS FRITAS (VO) *14.0*
Traditional steak cut chips with house seasoning

MAIZ A LA PARILLA *20.9*
Chargrilled sweetcorn on the cob served with smoked miso butter and Grana Padano

15% surcharge on public holidays

Please advise our wait staff of any dietary requirements or allergies. *NO SPLIT BILLS*

(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes