

**The Argentine**  
**\$110.00 pp menu**

**Artisan Sourdough**

*With extra virgin olive oil and organic sea salt*

**Oliva** (GF)

*Warmed mixed olives with chilli, paprika, lime and tequila*

**Entrées**

**Provoleta** (V & GFO)

*Terracotta baked provolone cheese with  
mojo rojo sauce, julienned roast capsicum and herb salad*

**Chorizo** (GF)

*Char-grilled spicy chilli fennel pork sausage  
served with chimichurri*

**Calamar**

*Crispy fried South Australian squid with  
chilli & fennel salt, black garlic aioli, marjoram,  
and lime*

**Main Course**

**Bife De Chorizo (NY)** (GF)

*300g grain fed New York striploin, 100-day grain fed  
MSA with blistered peppers, smoked salt, and olive oil*

**Serves with**

**Brócoli** (V, VO & GFO)

*Fried broccoli with anchovy butter,  
pangrattato and Grana Padana*

**Papas Fritas** (VO)

*Traditional steak cut chips with house seasoning*

**Dessert**

**Churros**

*Traditional fried sweet pastries with a milk chocolate sauce*



**The Gaucho**  
**\$125.00 pp menu**

**Artisan Sourdough**

*With extra virgin olive oil and organic sea salt*

**Oliva** (GF)

*Warmed mixed olives with chilli, paprika, lime and tequila*

**Entrées**

**Provoleta** (V & GFO)

*Terracotta baked provolone cheese with  
mojo rojo sauce, julienned roast capsicum and herb salad*

**Chorizo** (GF)

*Char-grilled spicy chilli fennel pork sausage  
served with chimichurri*

**Calamar**

*Crispy fried South Australian squid with  
chilli & fennel salt, black garlic aioli, marjoram,  
and lime*

**Main Course - Choice of:**

**Bife De Chorizo (NY)** (GF)

*300g grain fed New York striploin, 100-day grain fed  
MSA with blistered peppers, smoked salt, and olive oil*

**Pechuga de Pollo** (GF)

*Char-grilled chicken thigh, green peppercorn sauce, capsicum  
salad and grilled lemon*

**Pescado Del Día** (GF)

*Crispy skin Barramundi fillet served with roast  
capsicum gazpacho, burnt tomato, and pickled chilli*

**Serves with**

**Brócoli** (V, VO & GFO)

*Fried broccoli with anchovy butter,  
pangrattato and Grana Padana*

**Ensaladas des Verduras** (V, VO & GF)

*Garden salad of cos lettuce, cucumber  
with vinaigrette*

**Papas Fritas** (VO)

*Traditional steak cut chips with house seasoning*

**Dessert**

**Churros**

*Traditional fried sweet pastries with a milk chocolate sauce*

