

Gaucha Set Lunch Menu

3-Course Set Lunch \$48++

4-Course Set Lunch \$58++

(Additional Glass of Red / White / Prosecco \$15++)

APERITIVOS (Select 1)

Marinated Heirloom Tomatoes and Roasted Peach (V)

Goat Cheese | Toasted Walnuts | Aged Balsamic and Raspberry Vinaigrette

Juniper Smoked Duck Breast

Romaine Lettuce | Spanish Onions | Black Olives | Truffle Aioli

Poached Oysters, Smoked Salmon and Mud Crab Tartare

Japanese Cucumber | Shallots | Capers | Chive Sour Cream

Supplement \$12++

SOUP

Roasted Butternut Squash Soup (V)

Chili Flakes | Toasted Pumpkin Seeds | Croutons | Extra Virgin Olive Oil

PLATO PRINCIPAL (Select 1)

Plancha Seared Sustainable Barramundi

Caponata Stew | Potatoes | Shaved Fennel | Citrus Vinaigrette

Grilled Paprika Marinated Free-Range Baby Chicken

Garlic Confit Potato Puree | Roasted Corn | Cannellini Beans | Chimichurri

Mix Forest Mushrooms Risotto (V)

Black Truffle | Pecorino | French Butter

Entre Todos Argentinian Grain-Fed Striploin

Herb Roasted Marble Potatoes | Roasted Broccolini | Red Chimichurri

Supplement \$20++

Entre Todos Argentinian Grain-Fed Ribeye

Herb Roasted Marble Potatoes | Roasted Broccolini | Red Chimichurri

Supplement \$25++

POSTRE (Select 1)

Lavender Infused White Chocolate Mousse

Caramelised Peach Compote | Vanilla Ice Cream

Panqueques de Chocolate and Coffee

Buttery Crepes | Hazelnut Crumble | Strawberry Sorbet