

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 Broccoli | Red Chimichurri

Supplement \$20++

Entre Todos Argentinian Grain-Fed Ribeye

Herb Roasted Marble Potatoes | Roasted Broccoli | 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



F I R E

APERITIVOS

ARGENTINIAN BREAD BASKET

\$15

Pan De Campo Served with Chimichurri Butter | Braised Lentils | EVOO

PLATO DE EMPANADA

3 Empanadas | 6 Empanadas

\$16

\$30

Empanadas from Three Argentinian Regions

Hand-Cut Beef | Cumin | Aji Molido

Charred Corn | Mozzarella | Paprika | Béchamel

Patagonian Red Prawn | Onions | Leeks | Cream Cheese

CITRUS-CURED OCEAN TROUT GRAVADLAX

\$32

Japanese Cucumber | Green Apple | Radish | Torrentés Vinaigrette

PATAGONIAN RED PRAWNS

\$32

Grilled Patagonian Red Prawns | Northern Corn Criollita Salsa

SEASONAL HEIRLOOM TOMATO SALAD

\$28

Grilled Peaches | Serrano Ham | Parma Ham | Arugula Pesto | Sesame Crisps

TWICE-BAKED PROVOLETA SOUFFLÉ (V)

\$26

Roasted Heirloom Peppers | Black Olives | Barn Eggs

BEEF AND CORN HUMITA TAMALE

\$20

Braised Argentinian Beef Cheeks | Oregano | Cumin

HOUSE-MADE ARGENTINIAN MANGALICA PORK SAUSAGE 180G

\$14

Paprika | Cumin | Oregano

Served with Chimichurri & Salsa Criolla

Kindly inform us about your dietary restrictions and / or food allergies upon ordering.
All prices are subject to 10% service charge and prevailing government taxes.



F I R E

PLATO PRINCIPAL

BLACK COD “CHUPÍN DE PESCADO”	\$59
<i>Potato Tomato and Capsicum Seafood Stew Paprika Oregano</i>	
ROASTED TASMANIAN GRASS-FED RACK OF LAMB	\$55
<i>Herb Roasted Potatoes Garlic Chips Mint Chimichurri</i>	
CORN-FED SPATCHCOCK CHICKEN 800G	\$45
<i>Garlic Paprika Green Chimichurri</i>	
CRISPY POTATO GNOCCHI (V)	\$35
<i>Tomato Sauce Reduction Baby Heirloom Tomatoes Basil Oil Aged Parmesan</i>	

MENU DE CARNE

All Served with Chimichurri and Salsa Criolla

ARGENTINIAN STRIPLOIN 300G	\$58
<i>Devesa Grass-Fed 3-4 Weeks Wet Aged</i>	
ARGENTINIAN BONELESS RIB-EYE 300G	\$60
<i>Entre Todos Grass-Fed Grain-Finish 3-4 Weeks Wet Aged</i>	
AUSTRALIAN FULL BLOOD WAGYU THICK SKIRT 200G	\$55
<i>Altair MB 4-5 Grass Fed 2 Weeks Wet Aged</i>	

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F I R E

SHARING CUTS

All Served with Chimichurri and Salsa Criolla

ARGENTINIAN OP RIB 1KG \$190

Devesa | Grain-Fed | 3-4 Weeks Wet Aged

ARGENTINIAN TOMAHAWK 1.2KG \$210

Entre Todos | Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

ARGENTINIAN T-BONE 1KG \$170

Entre Todos | Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

ARGENTINIAN SHORT RIB 700G \$95

Entre Todos | Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

ROASTED SLOW-COOKED TASMANIAN \$68

LAMB SHOULDER 500G

M.C. Herd | Grass-Fed | Rosemary & Thyme | Garlic

MATAMBRITO DE CERDO 400G \$58

Ramos | Iberian Pork Flank | Fennel, Green Apple and Celery Salad

FARMED WHOLE SUSTAINABLE SEABASS 700G \$68

Green Salsa | Garlic | Charred Lemon



F I R E

VERDURAS

CRUNCHY BEEF FAT POTATOES \$14

Paprika | Herbs | Ají Molido

ROASTED AND SMOKED HEIRLOOM CARROTS \$15

Honey | Chimichurri

GRILLED WHITE CORN \$15

Corn Humita | Provoleta | Parsley

ROASTED ASPARAGUS AND BROCCOLI \$18

Homemade Ricotta | Fried Garlic Crisps | Tartar Sauce

GRILLED SWEET PALERMO PEPPERS \$16

Smoked Salt | Thyme

CRIOLLA SALAD \$18

*Mixed Garden Leaves | Spanish Onions | Heirloom Cherry
Tomatoes | Citrus Vinaigrette*

PLATO DE VERDURAS \$45

CRUNCHY BEEF FAT POTATOES

Paprika | Herbs | Ají Molido

ROASTED AND SMOKED HEIRLOOM CARROTS

Honey | Chimichurri

GRILLED WHITE CORN

Corn Humita | Provoleta | Parsley

ROASTED ASPARAGUS AND BROCCOLI

Homemade Ricotta | Fried Garlic Crisps | Tartar Sauce

GRILLED SWEET PALERMO PEPPERS

Smoked Salt | Thyme

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F I R E

POSTRE

FLAN ADRIANA \$24

Dulce De Leche | Meringue | Summer Berries

CHOCO TORTA \$22

Gianduja Chocolate Sorbet | Toasted Hazelnuts | Passion Fruit Reduction

MALBEC RED WINE POACHED QUINCE \$26

Malbec Sorbet | Vanilla Tuille | Lime

QUESO

POSTRE VIGILANTE DE MEMBRILLO \$12

Gouda Cheese | Quince | Toasted Walnuts

DAILY CHEESE SELECTION THREE TYPES \$40

Hard Cheese | Semi-Hard | Soft Cheese | Blue Cheese

Malbec Poached Quince | Toasted Walnuts | Sesame Crisps

CON CAFE

DULCE DE LECHE ALFAJORES (2 PIECES) \$5

House-Made Dulce de Leche

CHOCOLATE ALFAJORES (2 PIECES) \$5

Chocolate Ganache

COCONUT AND DULCE DE LECHE ALFAJORES (2 PIECES) \$5

Desiccated Coconut

CONITOS (2 PIECES) \$5

Butter Cookies | Dulce de Leche | Dark Chocolate

CANDIES FROM CHEF SOLEDAD'S CHILDHOOD \$16

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