



**FIRE**

# GAUCHO SET LUNCH MENU

**2 COURSE \$28++ | 3 COURSE \$38++ | 4 COURSE \$48++**

**Add a glass of Wine/Prosecco/Beer \$15++**

**20% off for all RED/WHITE WINE & CHAMPAGNE by the bottle only.**

*Available from 12pm - 2.30pm*

## BREAD

**Argentinian Bread Basket (\$15++ Per Basket)**

**Ciabatta Romana (5pcs)**

Chimichurri Butter | Braised Lentils

**Pan de Campo Loaf**

Chimichurri Butter | Braised Lentils

## APPERTIZER

**Smoked Duck Breast**

Garden Leaves | Spanish Onions | Black Olives Truffle Aioli

**Tiger Prawn Salsa**

Shallots | Japanese Cucumber | Garlic and Lime Aioli

**Seasonal Heirloom Tomato Salad**

Grilled Peaches | Serrano Ham | Sesame Crisp | Arugula Pesto

**Hand-Cut Beef Empanada**

Cumin | Aji Molido

**Charred Corn Empanada (V)**

Mozzarella | Paprika | Béchamel

**Patagonian Red Prawn Empanada**

Onions | Leeks | Cream Cheese

**Citrus Cured Ocean Trout Gravavlax**

Cucumber | Green Apples | Radishes

Torrentes Vinaigrette

**Supplement \$8++**

**Beef and Corn Humita Tamales**

Braised Argentinian Beef Cheeks | Oregano | Cumin

**Supplement \$10++**

## SOUP

**Forest Mushroom Soup (V)**

Sautéed Mixed Mushrooms | Croutons | Chives | Truffle Oil

**Caramelised Onion Soup**

Beef Stock | Italian Parsley | Extra Virgin Olive Oil

**Lobster Bisque**

Crab Meat | Clam Meat | Chives | Extra Virgin Olive Oil

**Supplement \$5++**

## MAIN COURSE

**Pan Seared Line-Caught Sea Bass**

Garlic Confit Potato Purée | Shaved Fennel | Yuzu Vinaigrette

**Grilled Iberian Pork Flank**

Fennel, Green Apple and Celery Salad | Green Chimichurri

**Grilled Marinated Farmed Spring Chicken**

Roasted Baby Potatoes | Heirloom Peppers | Green Chimichurri

**Pan Fried Crispy Potato Gnocchi (V)**

Heirloom Tomatoes | Parmesan | Basil Oil | Salsa de Tomate

**Placha Seared Farmed Black Cod**

Garlic Confit Potato Purée | Shaved Fennel | Citrus Vinaigrette

**Supplement \$14++**

**Grilled Argentinian Striploin 150g**

Truffle Mashed Potato | Roasted Broccoli | Red Chimichurri

**Supplement \$14++**

**Grilled Australian Full Blood Wagyu Thick Skirt 200g**

Roasted Vine-Ripened Tomatoes | Red Chimichurri

**Supplement \$20++**

**Roasted Tasmanian Grass-Fed Rack of Lamb 350gm**

Herb Roasted Potatoes | Garlic Chips | Mint Chimichurri

**Supplement \$30++**

## SIDES (\$8++ Per Sides)

**Crunchy Potatoes**

Paprika | Herbs | Aji Molido

**Roasted Heirloom Carrots**

Honey | Chimichurri

**Grilled White Corn**

Corn Humita | Provolone

**Grilled Palermo Peppers**

Smoked Salt | Thyme

**Criolla Salad**

Spanish Onions | Tomatoes | Citrus Vinaigrette

**Roasted Asparagus and Broccolini**

Garlic Crisp | Tartar Sauce

## DESSERT

**Dulce de Leche Alfajores (2 Pieces)**

House-Made Dulce de Leche

**Chocolate Alfajores (2 Pieces)**

Chocolate Ganache

**Coconut and Dulce de Leche Alfajores (2 Pieces)**

Desiccated Coconut

**Conitos (2 Pieces)**

Butter Cookies | Dulce de Leche | Dark Chocolate

**Dulce de Leche Panna Cotta**

Mixed Summer Berries | Peach Compote | Vanilla Crumble

**Hazelnut Praline Mousse Cake**

Raspberry Coulis | Italian Meringue | Citrus Compote

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