



FIRE

GAUCHO SET LUNCH MENU

\$35++

2 COURSE

\$45++

3 COURSE

\$55++

4 COURSE

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

20% off for all RED / WHITE WINE & CHAMPAGNE by the bottle only (excluding of House Pours)

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

APPETISER (SELECT ONE)

Smoked Duck Breast - \$14

Garden Leaves | Spanish Onions | Black Olives | Truffle Aioli

Tiger Prawn Salsa - \$16

Shallots | Japanese Cucumber | Garlic and Lime Aioli

Seasonal Heirloom Tomato Salad (V) - \$14

Grilled Peaches | Serrano Ham | Sesame Crisps | Arugula Pesto

Hand-Cut Beef Empanada - \$5

Cumin | Aji Molido

Charred Corn Empanada (V) - \$5

Mozzarella | Paprika | Béchamel

Patagonian Red Prawn Empanada - \$5

Onions | Leeks | Cream Cheese

Citrus Cured Ocean Trout Gravavlax - \$32

Cucumber | Green Apples | Radishes | Torrentes Vinaigrette

Supplement \$14++

Beef and Corn Humita Tamales - \$20

Braised Argentinian Beef Cheeks | Oregano | Cumin

Supplement \$10++

SOUP (SELECT ONE)

Forest Mushroom Soup (V) - \$14

Sautéed Mixed Mushrooms | Croutons | Chives | Truffle Oil

Caramelised Onion Soup - \$14

Beef Stock | Italian Parsley | Extra Virgin Olive Oil

Lobster Bisque - \$18

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

Supplement \$5++

MAIN COURSE (SELECT ONE)

Pan Seared Line-Caught Sea Bass - \$32

Garlic Confit Potato Purée | Shaved Fennel | Yuzu Vinaigrette

Grilled Iberian Pork Flank - \$38

Fennel, Green Apple and Celery Salad | Green Chimichurri

Grilled Marinated Farmed Spring Chicken - \$30

Roasted Baby Potatoes | Heirloom Peppers | Green Chimichurri

Pan Fried Crispy Potato Gnocchi (V) - \$35

Heirloom Tomatoes | Parmesan | Basil Oil | Salsa de Tomate

Plancha Seared Farmed Black Cod - \$46

Garlic Confit Potato Purée | Shaved Fennel | Citrus Vinaigrette

Supplement \$14++

Grilled Argentinian Striploin - \$42

Truffle Mashed Potato | Roasted Broccoli | Red Chimichurri

Supplement \$15++

Grilled Australian Full Blood Wagyu Thick Skirt - \$55

Roasted Vine-Ripened Tomatoes | Red Chimichurri

Supplement \$25++

Roasted Tasmanian Grass-Fed Rack of Lamb - \$55

Herb Roasted Potatoes | Garlic Chips | Mint Chimichurri

Supplement \$25++

SIDES

Crunchy Potatoes - \$8

Paprika | Herbs | Aji Molido

Roasted Heirloom Carrots - \$8

Honey | Chimichurri

Grilled White Corn - \$8

Corn Humita | Provolone

Grilled Palermo Peppers - \$8

Smoked Salt | Thyme

Criolla Salad - \$8

Spanish Onions | Tomatoes | Citrus Vinaigrette

Roasted Asparagus and Broccolini - \$8

Garlic Crisps | Tartar Sauce

DESSERTS (SELECT ONE)

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

Dulce de Leche Panna Cotta - \$16

Mixed Summer Berries | Peach Compote | Vanilla Crumble

Hazelnut Praline Mousse Cake - \$16

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.