



FIRE GAUCHO SET LUNCH MENU

\$35 ++ | **\$45 ++** | **\$55 ++**
2 COURSE | 3 COURSE | 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 (4pcs)

Chimichurri Butter | Braised Lentils

APPETISER (SELECT ONE)

Herbs and Juniper Smoked Chicken - \$14

Garden Greens | Tomato Chutney | Green Chimichurri Aioli

King Salmon Gravadlax - \$16

Shallots | Japanese Cucumber | Capers | Garlic and Lime Aioli

Seasonal Heirloom Tomato and Peach Salad (V) - \$14

Spanish Onions | Sesame Crisps | Pesto

Grilled Provoleta (V) - \$26

Roasted Heirloom Peppers | Confit Mini Tomatoes

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

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 \$6++

MAIN COURSE (SELECT ONE)

Sustainable Sea Bass a la Plancha - \$32

Roasted Potatoes | Caponata Stew | Sweet Basil Oil

Free-Range Grilled Spring Chicken - \$30

Corn Humita | Palermo Peppers | Green Chimichurri

Crispy Potato Gnocchi (V) - \$35

Chanterelles | Porcini | Parmesan | Mushroom Emulsion

Plancha Seared Farmed Black Cod - \$46

Caponata | Shaved Fennel | Citrus Vinaigrette

Supplement \$14++

Argentinian Striploin 300g - \$58

Roasted Garlic & Potato Purée | Broccoli | Red Chimichurri

150g Supplement \$15++

300g Supplement \$30++

Argentinian Ribeye 300g - \$60

Roasted Garlic & Potato Purée | Broccoli | Red Chimichurri

150g Supplement \$20++

300g Supplement \$40++

Full Blood Wagyu Thick Skirt 200g - \$55

Roasted Garlic & Potato Purée | Broccoli | 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 Crisp | Tartar Sauce

DESSERTS (SELECT ONE)

Panna Cotta of Espresso & Dulce de Leche - \$16

Whipped Chantilly | Vanilla Crumble

Hazelnut Praline Mousse Entremet - \$16

Roasted Peach Compote | Italian Meringue

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

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