

FOOD

BUSINESS LUNCH MENU

Monday – Friday
12.00–3.00pm

GAUCHO ROAST

Every Saturday
12.00–4.00pm

GAUCHO BRUNCH

Every Sunday and
Public Holidays
11.00am–4.00pm

STARTERS

EMPANADAS

Choose from a minimum of two:

Beef

Hand diced beef, red peppers, Spanish onion and ají molido

Provolone and onion

Mozzarella, cheddar and oregano

Chicken

Slow cooked chicken with tomatoes, onion, chilli, smoked paprika and fresh basil

Pork

Pulled pork with a spiced apple chutney
\$70 each

48-HOUR DRY-AGED PROVOLETA

Pan fried with basil pesto, served with plum tomato and basil bruschetta
\$148

SCALLOPS SUCCOTASH

Roasted fresh corn, chilli, smoked paprika, fresh lime
\$178

CHORIZO SAUSAGE

Our own Argentine pork and beef chorizo, pickled mixed peppers and red onion
\$118

ARGENTINE KING PRAWNS

Oven baked in spiced garlic butter, served with brioche toast
\$168

SAUSAGE PLATTER

Argentine chorizo, morcilla, Toulouse and chorizo picante
\$278

POACHED SALMON SALAD

Pomelo, baby spinach, pomegranate, sweet chilli vinaigrette
\$158

WATERMELON SALAD

Avocado, feta, chilli, mint, basil and toasted almonds with lemon dressing
\$135

CRAB TOSTADA

Traditional Latin American fried tortilla with crab, black bean purée, avocado, chilli, lime and coriander
\$138

ROASTED BEETROOT AND PUMPKIN SALAD

Cauliflower couscous, affilla and almonds
\$145

BURRATINA

Balsamic reduction, cecina and fresh pomegranate
\$168

BRAISED BEEF BACK RIBS

Glazed in a hoisin and chilli orange sauce with sesame seeds, fresh orange and pickled chillies
\$138

TUNA CEVICHE

With guacamole
\$158

ECUADORIAN CEVICHE

Shrimp, roasted tomato and pepper sauce, onion and coriander
\$138

MARINATED SHRIMP CAUSITA

Spicy cocktail sauce with boiled egg
\$148

SNAPPER CEVICHE

Grapefruit, grilled corn, jalapeño and wasabi
\$158

SEABASS TIRADITOS

Coconut vinaigrette, chilli, pomegranate
\$148

SEAFOOD SAMPLER

Marinated shrimp causita
Tuna ceviche
Seabass tiraditos
\$248

Plus 10% service charge

Some dishes contain nuts

MAINS

LOMO A LA MILANESA

Tenderised fillet steak rubbed in chilli and parsley, coated in breadcrumbs

\$268

CURED BELLY OF PORK

Duo of beetroot, carrot puree

\$268

RISOTTO PRIMAVERA

Leek, courgette, asparagus, chive, basil and mint

\$178

GAUCHO BURGER

A blend of our four cuts of beef, provolone cheese, caramelised onions, garlic mayonnaise chipotle chutney, brioche bun. Served with chips

\$198

PAPILLOTE COD

Cooked in a parchment pouch with fennel, courgette and fresh orange

\$208

TRUFFLE LINGUINE

Black truffle, chive and parmesan

\$208

SALT BAKED

CORN FED CHICKEN

Infused with chimichurri butter, roasted garlic and grilled lemon

Half \$178

Whole \$268

PAN ROASTED

SALMON

Shaved asparagus and courgette, spiced pumpkin puree

\$218

BEEF

Plus 10% service charge

Some dishes contain nuts

BEEF

Steaks served with your choice of topping, marinade or sauce

LOMO

FILLET

Lean and tender with a delicate flavour

225g Medallions \$328
300g \$398
400g \$548
500g \$678

(From 600g)
Per 100g \$118

CHURRASCO DE LOMO

Spiral cut, marinated for 48 hours in garlic, parsley and olive oil
300g \$450

ANCHO

RIB-EYE

Delicately marbled throughout for superb, full bodied flavour

225g Medallions \$308
300g \$338
400g \$408
500g \$678

(From 600g)
Per 100g \$118

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri
500g \$528

CHORIZO

SIRLOIN

Tender yet succulent with its strip of juicy crackling

300g \$308
400g \$408
500g \$498

(From 600g)
Per 100g \$88

CHURRASCO DE CHORIZO

Spiral cut, marinated for 48 hours in garlic, parsley and olive oil
300g \$338 / 500g \$528

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

300g \$258
400g \$348
500g \$428

(From 600g)
Per 100g \$80

LOMITO PICANTE

Chilli infused cuadril
250g \$248

WITH THE BEEF

GAMBAS SKEWERS

Three grilled prawns with a churrasco dressing
\$108

GARNISHES

- Stilton
- Fried egg
- Anchovy butter

MARINADES

- Chimichurri
- Garlic, parsley and olive oil
- Ají molido, smoked garlic, parsley and olive oil
- Ají amarillo, red jalapeño chilli and olive oil

SAUCES

- Peppercorn
- Béarnaise
- Mushroom
- Blue cheese

SPECIAL CUTS

Unique to Gaucho

TASTING PLATE

A taste of our three most popular cuts - entraña fina, ancho and chorizo
450g \$468

TAPA DE ANCHO

Top of the rib-eye
300g \$348

ENTRAÑA FINA

Succulent marbled skirt, marinated in ají molido, smoked garlic, parsley and olive oil
300g \$268

SHARING

CHATEAUBRIAND

Centre cut of lomo, slow grilled
450g \$608

ASADO DE CHORIZO

Ají molido, smoked garlic, parsley and olive oil
700g \$698

PICAÑA

Top of the cuadril
300g \$268

TRIO OF MEDALLIONS

The most tender and lean cuts of lomo, ancho and lomo cuadril
300g \$348

CINTA DE ANCHO

Spiral cut, slow grilled with chimichurri
800g \$828

BEEF SAMPLER

Cuadril, chorizo, ancho and lomo
1.2kg \$1158

SIDES

\$78

THIN CHIPS

Finished with chimichurri vinegar on request

FAT CHIPS

Truffle oil

SWEET POTATO WEDGES

Honey, lemon and chili

VINE ROASTED TOMATOES

With balsamic

DAUPHINOISE POTATOES

Ají amarillo

HUMITA SALTEÑA

Served in a corn husk with sweetcorn and mozzarella

MINTED PEAS

Butter and chive

SPINACH

Sautéed with garlic, olive oil and lemon

FLAT MUSHROOMS

Cooked in garlic and thyme

HEIRLOOM

TOMATO SALAD

Basil and shallots

MIXED SALAD

Carrots, red onion and tomatoes in a shallot vinaigrette

ROCKET AND

PROVOLONE SALAD

Red onion and aged balsamic

Plus 10% service charge

Some dishes contain nuts

DESSERT AND CHEESE

SALTED DULCE DE LECHE AND HAZELNUT CHEESECAKE

Coconut Italian meringue, salted dulce, milk chocolate ganache and marbled chocolate shard
\$90

DULCE DE LECHE FONDANT

Amaretto curd, chocolate crumble, vanilla ice cream and fresh fruits
\$90

WHITE CHOCOLATE PANACOTTA

Infused with lavender, served with sour cherries and blueberry creme anglaise
\$90

POACHED PLUMS

Mascarpone sabayon, orange compote and a shortbread crumble
\$90

BANANA AND COCONUT MESS

Dulce de leche, meringue, honeycomb and cream.
Ideal for sharing
\$108

ICE CREAM

An assortment of ice cream and sorbet
\$60

DON PEDRO

Whipped ice cream and walnuts blended with Jameson's whiskey
\$90

MANGO MOUSSE

Guava, passion fruit cream and a coconut tuille
\$90

CHEESE

A selection of British and Irish cheeses served with a Malbec chutney and oat cakes

3 cheeses \$168

4 cheeses \$188

5 cheeses \$208

Plus 10% service charge

Some dishes contain nuts