

FOOD

APERITIVO

Every Day
5.00pm–8.00pm

BUSINESS LUNCH MENU

Monday – Friday
12.00–3.00pm

GAUCHO BRUNCH

Every Saturday, Sunday
and Public Holidays
11.00am–4.00pm

SHARING

\$618 per person

This informal and sociable menu brings you the sample dishes listed below for you to share with your friends and colleagues in true Argentine style

STARTERS

SEAFOOD SAMPLER

Marinated shrimp causita

Leche de tigre, smash avocado and boiled egg

Sea bass ceviche

Grapefruit, grilled corn, jalapeños and wasabi

Salmon tiradito

Mango, passion fruit, pomegranate and ají amarillo

EMPANADA SAMPLER

Beef

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

Provolone and onion

Mozzarella, cheddar and oregano

Pork

Pulled pork with a spiced apple chutney

MAINS

Beef – 100g of each cut, served with accompanying vegetables

LOMO

Fillet served with tomato salad and chips

CHORIZO

Sirloin served with humita salteña

TIRA DE ANCHO

Spiral cut rib-eye, slow grilled with chimichurri. Served with creamed spinach

DESSERT

DESSERT SAMPLER

Trio of our signature desserts

TASTE OF ARGENTINA

\$800 per person

Since Argentina is a long way from our shores, and we cannot always predict when new wines arrive, some vintages may vary from those advertised on this menu

STARTER

SEA BASS CEVICHE

Grapefruit, grilled corn, jalapeños and wasabi

La Puerta Estate Grown & Bottled La Terrontés 2014

1000–1400m La Rioja

MAINS

Beef – 100g of each cut, served with accompanying vegetables

LOMO - FILET 100g

Lean and tender with a delicate flavour

'Selección G' Zuccardi Bonarda 2013

680m Santa Rosa, Mendoz

ANCHO - RIB EYE 100g

Delicately marbled throughout for superb, full bodied flavour

Benegas Dos Alturas Malbec 2015

860–1400m Maipú/ Gualtallary, Mendoza

CHORIZO - SIRLOIN 100g

Tender yet succulent with its strip of juicy crackling

Achaval-Ferrer Malbec 2014

980–1400m Uco Valley/

Luján de Cuyo, Mendoza

DESSERT

CHEESE BOARD

3-cheese with apple and malbec chutney

Bodega Luigi Bosca Riesling 2015

1067m Las Compuertas,

Lujan de Cuyo, Mendoza

'Selección G' Luigi Bosca Viogner 2014

800m Barrancas, Maipú, Mendoza

Zuccardi 'Malamado'

Malbec (Port-style)

800m Maipú, Mendoza

Plus 10% service charge

Some dishes contain nuts

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 a plum tomato and basil bruschetta
\$148

MARINATED SHRIMP CAUSITA

Leche de tigre, smashed avocado and boiled egg
\$148

VEAL SWEETBREADS

Pan fried with a whole grain mustard potato salad
\$168

SALMON TIRADITO

Mango, passion fruit, pomegranate and ají amarillo
\$158

CHORIZO SAUSAGE

Chipotle bacon jam and coriander cress
\$118

TUNA CEVICHE

Guacamole, chilli and soy sauce
\$158

SAUSAGE PLATTER

A selection of Argentine sausages. Served with chipotle bacon jam

Argentine chorizo
Chorizo picante
Salchichaw
Morcilla
\$278

BURRATINA

Balsamic roasted cherry tomatoes, basil pesto, crostini and ají molido oil
\$188

ARGENTINE KING PRAWNS

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

ECUADORIAN CEVICHE

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

SCALLOPS PANCETTA

Minted pea purée, crispy pancetta and baby coriander
\$178

CRAB TOSTADA

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

WATERMELON SALAD

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

SEA BASS CEVICHE

Grapefruit, grilled corn, jalapeños and wasabi
\$158

BRAISED BEEF BACK RIBS

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

SEAFOOD SAMPLER

Marinated shrimp causita
Sea bass ceviche
Salmon tiradito
\$248

ROASTED BEETROOT AND PUMPKIN SALAD

Charred feta, shaved asparagus and horseradish cream
\$118

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

CORN-FED SPATCHCOCK CHICKEN

Marinated in citrus, oregano, coriander and parsley
Half \$188
Whole \$288

GLAZED PORK BELLY

Spiced apple ketchup, confit potatoes and shallots
\$258

GAUCHO BURGER

A blend of our four cuts with chipotle bacon jam, provolone cheese and guacamole. Served with chips
\$198

PAN ROASTED COD

Spiced chupin and char-grilled corn
\$308

OVEN BAKED SALMON

Vine roasted tomatoes, sautéed spinach and a Torrontés sauce
\$288

TRUFFLE AND MUSHROOM RISOTTO

Shiitake mushrooms and summer truffle
\$178

PULLED BEEF SHORT RIBS

Creamed sweetcorn and a rich veal jus finished with a hint of dark chocolate
\$388

SHARING

LAMB SHANK

Slow braised for four hours in a blend of herbs and spices. Select two side of your choice to compliment your lamb
\$588

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 \$248
300g \$318
400g \$418
500g \$498

(From 600g)
Per 100g \$88

TIRA DE ANCHO

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

CHORIZO

SIRLOIN

Tender yet succulent with its strip of juicy crackling

300g \$318
400g \$418
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

FOIE GRAS

Pan seared in sherry vinegar
\$108

GARNISHES \$30

- Stilton
- Fried egg
- Anchovy butter
- Truffle & black pepper 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
- Salsa verde

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

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 rump
300g \$268

TRIO OF MEDALLIONS

The most tender and lean cuts of lomo, ancho and lomito 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

GREENS & SALADS

BROCCOLI

Salsa verde and toasted almonds

CREAMED SPINACH

With garlic

CONFIT 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

CLASSICS

THIN CHIPS

Finished with chimichurri vinegar on request

FAT CHIPS

Hand cut and finished with truffle oil

SWEET POTATO

Chimichurri butter

DAUPHINOISE

POTATOES

Ají amarillo

HUMITA SALTEÑA

Served in a corn husk with sweetcorn and mozzarella

MASHED POTATOES

Finished with chives

SHARING

\$148

WHOLE ROASTED CAULIFLOWER CHEESE

Parmesan cream

BRAISED PETIT POIS

Spanish chorizo, white wine, egg and coriander cress

Plus 10% service charge

Some dishes contain nuts

DESSERT AND CHEESE

DULCE DE LECHE CHEESECAKE

Hot salted dulce de leche
and toasted marshmallow
\$108

DON PEDRO

Whipped ice cream and
walnuts blended with
Jameson's whiskey
\$98

ARGENTINE RICE PUDDING

Cinnamon and raisins
\$98

ICE CREAM

An assortment of
ice cream and sorbets
\$58

WHITE CHOCOLATE YOGHURT MOUSSE

Malbec sauce, blackcurrant
sabayon and summer berries
\$98

BANANA AND COCONUT MESS

Dulce de leche, meringue,
honeycomb and cream
\$98

SHARING

APPLE AND ELDERFLOWER CRUMBLE

Served with vanilla ice cream
\$188

DULCE DE LECHE FONDANT

Amaretto curd, chocolate
crumble, vanilla ice cream and
fresh fruits
\$108

TRES LECHEs

Dulce de leche, whipped
cream and pecan nuts
\$98

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