

# 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

To be ordered by the whole table  
\$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

### 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

### SEAFOOD SAMPLER

#### Marinated shrimp causita:

Leche de tigre, smashed avocado and boiled egg

#### Sea bass ceviche:

Grapefruit, grilled corn, jalapeños and wasabi

#### Salmon tiradito:

Mango, passion fruit, pomegranate and ají amarillo

## MAINS

Beef – 100g of each cut, served with chips, humita salteña and mix salad with a selection of sauces.

### LOMO - FILLET

Lean and tender with a delicate flavour

### CHORIZO - SIRLOIN

Tender yet succulent with its strip of juicy crackling

### TIRA DE ANCHO

Spiral cut rib eye, slow grilled with chimichurri.

## DESSERT

### DESSERT SAMPLER

Trio of our signature desserts

## TASTE OF ARGENTINA

To be ordered by the whole table  
\$800 per person

A luxury experience that takes you on an exciting journey exploring the unique flavours that combine to demonstrate the excellence of Argentine cuisine through the selection of some of Gaucho's finest dishes

## STARTER

### SEA BASS CEVICHE

Grapefruit, grilled corn, jalapeños and wasabi

*Zuccardi 'Serie A' Torrontés 2015, 1750m Cafayate, Salta*

## MAINS

Beef – 100g of each cut, served mix salad and chips

### LOMO - FILLET

Lean and tender with a delicate flavour

*'Selección G' Zuccardi Bonarda 2013 680m Santa Rosa, Mendoza*

### ANCHO - RIB EYE

Delicately marbled throughout for superb, full bodied flavour

*Familia Schroeder 'Piedra Cereza' Malbec 2014, 250m Neuquen, Patagonia*

### CHORIZO - SIRLOIN

Tender yet succulent with its strip of juicy crackling

*El Nudo Malbec 2014, Mendoza*

## DESSERT

### CHEESE BOARD

A selection of 3-cheeses 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*

## 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

### BRAISED BEEF BACK RIBS

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

### SALMON TIRADITO

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

### ARGENTINE 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  
Salchicha  
Morcilla  
\$278

### BURRATINA

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

### ARGENTINIAN KING PRAWNS

Grilled with 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

### GRILLED OCTOPUS

Spiced new potatoes, paprika vinaigrette and tapenade  
\$158

### WATERMELON SALAD

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

### SEA BASS CEVICHE

Grapefruit, grilled corn, jalapeños and wasabi mayo  
\$158

### 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

### **TRUFFLE LINGUINI**

Fresh linguini with black truffle, chive and parmesan cheese  
\$208

### **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

### **GLAZED PORK BELLY**

Spiced apple ketchup, confit potatoes and shallots  
\$258

### **SHARING**

#### **LAMB SHANK**

Slow braised for four hours in a blend of herbs and spices.

Select two sides 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

### SHARING

#### CHATEAUBRIAND

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

#### ASADO DE CHORIZO

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

### 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

#### CINTA DE ANCHO

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

#### BEEF SAMPLER

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

### 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

### SPECIAL CUTS

Unique to Gaucho

#### TASTING PLATE

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

#### TAPA DE ANCHO

Top of the rib eye  
300g \$348

### 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

#### PICAÑA

Top of the rump  
300g \$268

#### TRIO OF MEDALLIONS

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

Plus 10% service charge

Some dishes contain nuts

## STEAK ACCOMPANIMENTS

Select your perfect topping

### 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

### TOPPINGS

#### 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

## SIDES

\$78

### CLASSICS

#### THIN CHIPS

Finished with chimichurri  
vinegar on request

#### FAT CHIPS

Hand cut and finished  
with truffle oil

#### BAKED SWEET POTATO

Chimichurri butter

#### DAUPHINOISE POTATOES

Ají amarillo

#### HUMITA SALTEÑA

Served in a corn husk with  
sweetcorn and mozzarella

#### MASHED POTATOES

Finished with chives

#### CONFIT MUSHROOMS

Cooked in garlic and thyme

### SHARING

\$148

#### WHOLE ROASTED CAULIFLOWER CHEESE

Parmesan cream

### GREENS & SALADS

#### BROCCOLI

Salsa verde and  
toasted almonds

#### CREAMED SPINACH

With garlic, cheese sauce  
and grated parmesan

#### 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

#### MAC & BLUE CHEESE

Gratin pasta and  
blue cheese sauce

### ADD TRUFFLE TO ANY SIDE DISH ORDERED

\$30

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 creams 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

### DESSERT SAMPLER

- Apple and Elderflower Crumble
- Banana Mess
- Coconut Tres Leches

\$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 homemade  
toasted bread

3 cheeses \$168

4 cheeses \$188

5 cheeses \$208