

PEQUEÑO

Sides & Starters

EMPANADAS \$4.50

Traditional Argentinian hand made pastries.

- Beef, Red Capsicum & Olive
- Lamb, Red Wine & Rosemary
- Chicken & Chorizo
- Mozzarella, Tomato & Basil (V)
- Eggplant & Red Capsicum (V)

PAN A LA CHAPPA \$7

House made grilled flat bread & chimichurri (V)

PAPAS \$8

Chips with salt & mixed herbs (GF) (V)

PAPAS PROVENZAL \$8

Chips with fresh garlic & parsley sauce (GF) (V)

PAPAS DULCES \$8

Hand cut sweet potato chips (GF) (V)

CROQUETAS \$10

Chorizo croquettes (3)

ALITAS DE POLLO \$12

Grilled chicken wings with BBQ sauce (GF)

PROVOLETA Y PAN A CHAPA \$15

Grilled provolone cheese with house made flat bread (V)

TACOS DE CARNE \$15

Two soft tacos with shredded beef. Served with fresh salsa. Vegetarian option available (GF)

AREPA TRIO \$15

Trio of cornbread stuffed with pork, chicken & beef. Served with fresh salsas (GF)

EMPANADITAS \$16

Assortment of mixed mini empanadas (6)

PANES

Burgers & Bread Rolls

CHURRASCO \$15

Crusty roll with steak, roast capsicum, salad, chimichurri & mayonnaise

CHORIPAN \$12

Crusty roll with beef & pork chorizo & chimichurri

HAMBURGUESA \$15

Beef bacon, cheese, salad, chimichurri & mayonnaise. Served with chips

EL CHIVITO \$25

Steak sandwich with ham, egg, bacon, cheese mozzarella, salad, olives, roasted capsicum & salsa de golf sauce. Served with chips

A LA PARRILLA

From the Charcoal Grill

POLLO \$30

Free range 1/2 chicken with roasted capsicum, house salad side chips and salsa criollo (GF)

CORDERO \$35

Slow cooked lamb ribs & French lentil salad (GF)

ENTRAÑA CON SALSA CRIOLLA \$35

Thick skirt steak (300g) served with salsa criolla (GF)

CUADRIL / PICANHA \$35

Beef rump cap (300g) served with house made grilled flat bread & fresh chimichurri

PORK \$35

Slow cooked smoked pork shoulder with sweet potato chips, coleslaw and quince paste (GF)

BIFE DE CHORIZO \$40

Beef sirloin steak (300g) served with chips, salad & horseradish mayonnaise (GF)

MEAT LOVERS \$35

Beef short ribs, steak, chorizo & house salad. Served with salsa criolla vinaigrette (GF)

OJO DE BIFE \$45

Beef Rib Eye (400g) with shoestring fries and house made béarnaise sauce (GF)

PLATOS

MILANESA \$15

Beef schnitzel with chips & salad. Add egg - \$2

CHIVITO AL PLATO \$20

Steak, ham, bacon, mozzarella, roast peppers, olives stacked on salad & chips. Topped with fried egg & salsa de golf sauce (GF)

ENSALADAS Y VERDURAS

Salads & Vegetables

ENSALADA \$7

Lettuce, tomato & red onion salad (GF) (V)

VEGETALES ASADOS \$12

Assorted roast vegetables (GF) (V)

FRENCH LENTIL SALAD \$8

French lentils, beetroot, parsley & feta cheese (GF) (V)

COLESLAW (GF) (V) \$8