

PALERMO

~ OUR SHARING STYLE MENU FOCUSES ON THE SIMPLICITY OF ARGENTINE COOKING ~

MÁS PEQUEÑO ~ SMALLER

Fugazzeta: Charred spring onion, mozzarella & potato focaccia	4
Empanada: Traditional Argentine fried pastry	
~ Beef, roasted garlic & prune	6 each
~ Caponata, mozzarella & black olive	6 each
Croquetas: Osso bucco, jalapeño & anchovy, chipotle aioli	5 each
Flor de Calabacín: Fried zucchini flower, goat's curd & ricotta, romesco sauce	9 each
Sardina: Sardine escabech crostini, crème fraîche, eggplant, olive & caper dressing	6 each
Ceviche: White fish crudo, jalapeño, black olive, fennel, dill, buckwheat	19
Crudo: Kingfish ceviche, yellow squash, pickled nectarines, yellow capsicum & lime dressing	23
Tartar: Beef tartare, pickled cabbage, fried capers, horseradish	18
Tomate: Heirloom tomato salad, burrata, pickled cucumber, pomegranate molasses	19
Provoleta: Fried provolone cheese, lemon, dried oregano & chilli	16
Ravioles: Potato, goat's curd & leek ravioli, walnut, sage, pecorino	14
Plato de Picada: Cured meat plate with pickled vegetables & focaccia	23

ACOMPAÑAMIENTOS ~ SIDES

Ensalada: Iceberg lettuce, cucumber, chives, yoghurt & agave dressing	13
Achicoria: Radicchio, red cabbage & rocket salad, spiced walnuts burnt orange dressing	13
Chauchas: Green beans, pickled lemon, chilli, anchovy & garlic dressing, potato crumb	15
Coliflor: Smoked cauliflower, lemon crème fraîche, spiced nuts, garlic & capsicum dressing	15
Zanahorias: Grilled carrots, eggplant purée, smoked almonds, brown butter dressing	14
Papas: Fried potatoes, caramelised onions, capers, pecorino cream	13

PARRILLA ~ CHARCOAL GRILL

PICADAS ~ SMALL

Chorizo: Pork & paprika sausage	16
Morcilla: Spiced black sausage	14
Tira de Asado: O'Connor's premium pasture fed beef short ribs	30
Matambre: Western Plains grilled pork belly, green tomato chutney	22

FUERTES ~ MAINS

Pescado del Día: Market fish of the day	MP
Pollo: Free range half chicken with garlic, lemon & thyme	35
Cuadril de Cordero: Pasture fed lamb rump, spiced with coriander & chipotle	250g 35
Entraña: Ranger's Valley premium grain fed skirt steak	300g 39
Vacio: O'Connor's premium pasture fed flank steak	300g 41
Cuadril: O'Connor's premium pasture fed rump cap	400g 55
Lomo: Hopkins River premium pasture fed eye fillet	300g 68
Ojo de Bife: O'Connor's premium dry aged pasture fed rib eye	500g 80
Bistecca alla Fiorentina: Cape Grim dry aged, pasture fed T-bone. Served with sundried tomato & olive tapenade, smoked garlic	800g 110

~ ALL MEATS ARE CARVED TO SHARE ~

POSTRES ~ DESSERTS

Alfajor: Argentine shortbread cookie filled with dulce de leche	4
Ciruela Asada: Grilled blood plums, blackberries, oat crumble, mascarpone ice cream	15
Tartufo: Pistachio parfait, salted chocolate crumb, dark chocolate & orange sauce	15
Tiramisu: Dulce de leche tiramisu	15
Flan: Dulce de leche crème caramel, salted peanut praline	15
Vigilante: Cheese of the day, accompaniments, lavosh	16