

# PALERMO

**COCA SARLI** ~ \$70 PER PERSON (minimum 2 people)

Not available in December



**Fugazzeta:** Charred spring onion, mozzarella & potato focaccia

**Empanada:** Beef, roasted garlic & prune

**Ceviche:** White fish ceviche, jalapeño, black olive, fennel, dill, buckwheat

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**Chorizo:** Pork & paprika sausage

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**Vacio:** O'Connor's premium pasture fed flank

**Papas:** Fried potatoes, caramelised onions, capers, pecorino cream

**Ensalada:** Iceberg lettuce, cucumber, chives, yoghurt & agave dressing

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**Alfajor:** Argentine shortbread cookie filled with dulce de leche



Set menus are subject to changes dependant on availability of produce

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**CARLOS GARDEL ~ \$90 PER PERSON (minimum 2 people)**

Menu is slightly altered for 2 people



**Fugazzeta:** Charred spring onion, mozzarella & potato foccacia

**Empanada:** Beef, roasted garlic & prune

**Ceviche:** White fish ceviche, jalapeño, black olive, fennel, dill & buckwheat

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**Chorizo:** Pork & paprika sausage

**Morcilla:** Spiced black sausage

(tables of 2 choose 1 sausage)

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**Ojo de bife:** O'Connor's premium, pasture fed, dry aged rib eye

**Cochinillo a La Cruz:** Western plains pork slow cooked over wood & charcoal

(tables of 2 receive the rib eye for main)

**Served with~**

**Papas:** Fried potatoes, caramelised onions, capers, pecorino cream

**Ensalada:** Iceberg lettuce, cucumber, chives, yoghurt & agave dressing

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**Alfajor:** Argentine shortbread cookie filled with dulce de leche

**Flan:** Dulce de leche crème caramel, salted peanut praline



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**ASADO** ~ \$110 PER PERSON (minimum 6 people, 1 week notice)



**Ostras:** Oysters served natural with chardonnay & shallot vinaigrette

**Plato de Picada:** Cured meat plate with pickled vegetables & focaccia

**Empanada:** Beef, roasted garlic & prune

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**Crudo:** Kingfish crudo, yellow squash, pickled nectarines, yellow capsicum & lime dressing

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**Chorizo:** Pork & paprika sausage

**Tira de Asado:** O'Connor's premium pasture fed beef short ribs

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**Cochinillo a La Cruz:** Western plains pork slow cooked over wood & charcoal

**Bistecca alla Fiorentina:** Cape Grim dry aged, pasture fed T-bone with sundried tomato & olive tapenade, smoked garlic

**Served with~**

**Zanahorias:** Grilled carrots, eggplant pureé, smoked almonds, burnt butter dressing

**Achicoria:** Red cabbage, radicchio, rocket, burnt orange dressing, spiced walnuts

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**Alfajor:** Argentine shortbread cookie filled with dulce de leche

**Flan:** Dulce de leche crème caramel, salted peanut praline



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For this menu we require 1 week notice

# PALERMO

## SOHO LUNCH

3 COURSES FOR \$30

For lunch bookings before 4pm



### **Empanada (Choose 1):**

~ Beef, roasted garlic & prune

~ Caponata, mozzarella & black olive

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**Bife:** Chef's selection of premium beef served with sides;

**Ensalada:** Iceberg lettuce, cucumber, chives, yoghurt & agave dressing

**Zanahorias:** Grilled carrots, eggplant purée, smoked almonds, brown butter dressing

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**Alfajor:** Argentine shortbread cookie filled with dulce de leche



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