

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, tomato and mascarpone sauce, pine nuts, black olives

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

PALERMO

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, tomato and mascarpone sauce, pine nuts, black olives

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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PALERMO

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

A LA CRUZ ~ \$130 PER PERSON (minimum 10 people, 2 weeks 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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Cordero/Cochinillo a la cruz: Choose one.

~Whole beast presented at the table for photo opportunities then carved in kitchen to serve ~

Cochinillo: Western Plains pork slow cooked on the cross over wood/charcoal.

Or

Cordero: Gippsland Suffolk lamb slow cooked on the cross over wood/charcoal.

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



PALERMO

SOHO LUNCH

3 COURSES FOR \$30

For lunch bookings before 4pm



Entree - (Choose 1)

Empanada: ~ Beef, roasted garlic and prune

~ Caponata, mozzarella and black olive (v)

Croqueta: Osso bucco, jalapeno, anchovy, chipotle aioli

Sardina: Sardine, escabeche crostini, crème fraiche, eggplant, olive and caper salsa

Main - (Choose 1)

~ Grilled fish of the day

~ Chefs Cut of the day

~ Ravioli, potato, goats curd and leek ravioli, walnut and sage (v)

All mains served with sides

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

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

Alfajor: Argentine shortbread cookie filled with dulce de leche



PALERMO

VEGETARIAN SET MENU ~ \$55 PER PERSON

Only available to those with dietary requirements



Fugazzeta: Charred spring onion, mozzarella & potato focaccia

Empanada: Caponata, mozzarella & black olive

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Higos: Figs, coal roasted beetroot, burrata cheese, salsa verde

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

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Tortellini: Smoked pumpkin and chestnut tortellini, pine mushrooms, garlic, mascarpone

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Alfajor: Argentine shortbread cookie filled with dulce de leche



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