

## STARTERS

<b>KNIFE-CUT BEEF EMPANADAS (2PCE) (DF)</b> Egg, olives, house-made empanada dough	\$17
<b>FRESHLY SHUCKED OYSTERS (3PCE)</b> Served with your choice of mignonette with lime and chilli, or spicy salsa Verde	\$20
<b>PAMPERO'S CHORIPÁN (GF, DF)</b> Pampero's pork chorizo, salsa criolla, chimichurri, house-made bread	\$17
<b>CHARRED EGGPLANT AL ESCABECHE (GF, DF, V)</b> Argentinian-style eggplant in garlic, oregano, olive oil, served with house-made focaccia	\$16
<b>STRIPLOIN BEEF TARTARE (GF, DF)</b> Hand-cut striploin, Dijon mustard, capers, cured yolk, served with sweet potato crisps	\$24
<b>ARGENTINIAN CEVICHE (GF, DF)</b> Orange roughy, finely diced onion and tomato, served with crispy sweet potato	\$22

## FROM THE GRILL

<b>ANGUS RESERVE RIBEYE   250G (GF, DF)</b> Grain-fed – Burnett, QLD	\$59
<b>VINTAGE STRIPLOIN   250G (GF, DF)</b> Grain-fed – Tasmania & Victoria	\$49
<b>WAGYU SKIRT STEAK MB2-3   300G (GF, DF)</b> Grain-fed – Burnett, QLD	\$34
<b>FLANK STEAK   300G (GF, DF)</b> Grass-fed – WA & Southern QLD	\$33
<b>RUMP CAP VINTAGE   300G (GF, DF)</b> Grass-fed – Tasmania & Victoria	\$32

**Your choice of sauce:** chimichurri, salsa criolla, aioli, red wine mole, shellfish sauce

## SIGNATURE DISHES FOR SHARING

<b>PAMPERO SHARE BOARD   FOR 2   (GF, DF)</b> Grilled rump cap, chicken thigh, pampero chorizo, chimichurri, salsa criolla, served with roasted potatoes and grilled vegetables.	\$79
<b>PAMPERO ASADO EXPERIENCE   SERVED ON THE BRASERO   (GF, DF)</b> <b>For 2 or 4 guests</b> A selection of Argentinian cuts: short ribs, grilled chicken thighs, flank, skirt steak and chorizo, served on a traditional brasero to keep warm at your table. Served with focaccia, chimichurri, and salsa criolla. Sides available as extras.	\$65   \$124

## MAINS

<b>SLOW-COOKED BEEF SHORT RIB (GF, DF)</b> Braised beef reduction, finished on the grill, potato purée, baby carrots	\$47
<b>BEEF MILANESA NAPOLITANA – LIONEL MESSI'S FAVORITE</b> Tomato, mozzarella, duck-fat roasted potatoes, leaf salad with pistachio vinaigrette	\$39
<b>TASMANIAN GRILLED SALMON (GF, DF)</b> Served on a bed of coconut rice, avocado-mango salsa, ponzu-lime sauce	\$38
<b>PAMPERO'S POTATO GNOCCHI (VG)</b> Potato gnocchi with parmesan cream, sage butter, and almonds	\$32
<b>GARLIC &amp; LEMON MARINATED CAULIFLOWER STEAK (GF, DF, V)</b> Served Smoked romesco sauce, green asparagus, almonds, rosemary	\$32

## SIDES

<b>Rustic Potato Millefeuille (GF, VG)</b>	\$11
<b>Duck-Fat Roasted Potatoes (GF, DF)</b>	
<b>Charred Seasonal Greens with Chimichurri (GF, DF, V)</b>	
<b>Caramelized Sweet Potatoes (GF, DF, V)</b>	
<b>Leaf Garden Salad with Pistachio Vinaigrette (GF, DF, V)</b>	
<b>Mashed Potato (GF, VG)</b>	

## DESSERTS

<b>PAMPERO'S SIGNATURE CHOCOTORTA (VG)</b> Home-made dulce de leche cream, chocolate cookies soaked in coffee, served with dulce de leche ice cream	\$15
<b>DUBAI CHOCOLATE ALFAJOR (VG)</b> House-made vanilla cookies with pistachio cream, chocolate-coated	
<b>TRADITIONAL ARROZ CON LECHE (GF, VG)</b> Rice pudding with cinnamon and grated chocolate	
<b>ARGENTINIAN FLAN (GF)</b> Classic flan served with caramel sauce	
<b>HOUSE-MADE ICE CREAM (GF, DF, V)</b> Dulce de leche / berry sorbet / Chef's daily selection	
<b>DUCLE DE LECHE PANQUEQUES (VG)</b> Crepes filled with house-made dulce de leche, served with dulce de leche ice cream	

**DIETARY NOTE:** (DF) Dairy-free option available, (GF) Gluten-free option available, (VG) Vegetarian, (V) Vegan option available.