

STARTERS

KNIFE-CUT BEEF EMPANADAS (2PCE) (DFO) Egg, olives, house-made empanada dough	18
HUMITA CROQUETTES (GFO, DFO, VO) Crispy sweet corn croquettes served with smoky romesco sauce and parmesan	16
PAMPERO'S CHORIPÁN (GFO, DFO) Pampero's pork chorizo, salsa criolla, chimichurri, house-made bread	17
CHARRED EGGPLANT AL ESCABECHE (GFO, DFO, VO) Argentinian-style eggplant in garlic, oregano, olive oil, served with house-made focaccia	16
ARGENTINIAN CEVICHE (GFO, DFO) Snapper ceviche, finely diced onion and tomato, served with crispy sweet potatoes	22
PICADA FOR 2 (GFO) A classic Argentinian grazing board with cured meats, cheeses, escabeches and olives, served with focaccia.	39

FROM THE GRILL

ANGUS RESERVE RIBEYE 250G (GFO, DFO) Grain-fed – Burnett, QLD	59
VINTAGE STRIPLOIN 250G (GFO, DFO) Grain-fed – Tasmania & Victoria	49
WAGYU SKIRT STEAK MB2-3 300G (GFO, DFO) Grain-fed – Burnett, QLD	34
FLANK STEAK 300G (GFO, DFO) Grass-fed – WA & Southern QLD	33
VINTAGE PICANHA MB2-3 (RUMP CAP VINTAGE MB2-3) 300G (GFO, DFO) Grass-fed – Tasmania & Victoria	40
Your choice of sauce: chimichurri, salsa criolla, aioli, red wine mole, gravy	

SIGNATURE DISHES FOR SHARING

PAMPERO SHARE BOARD FOR 2 (GFO, DFO) Grilled Rump Cap Vintage MB2-3 300g, chicken thigh, Pampero chorizo, chimichurri, salsa criolla, served with roasted potatoes and grilled vegetables.	79
PAMPERO ASADO EXPERIENCE SERVED ON THE BRASERO (GFO, DFO) Designed to share between two guests (800 - 850g of grilled meats), or four guests (1.6–1.7kg of grilled meats). 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.	75 145

MAINS

SLOW-COOKED LAMB SHANK (GFO, DFO) Lamb-based jus, finished on the grill, potato purée, baby carrots	47
BEEF MILANESA NAPOLITANA – LIONEL MESSI'S FAVORITE Tomato sauce, mozzarella, duck-fat roasted potatoes, leaf salad with pistachio vinaigrette	39
TASMANIAN GRILLED SALMON (GFO, DFO) Served on a bed of coconut rice, avocado-mango salsa, ponzu-lime sauce	38
PAMPERO'S POTATO GNOCCHI (VG) Potato gnocchi with parmesan cream, sage butter, and almonds	32
GARLIC & LEMON MARINATED CAULIFLOWER STEAK (GFO, DFO, VO) Served with smoked romesco sauce, green asparagus, almonds, rosemary	32
Sweet corn croquettes (GFO, DFO, VG)	11
Duck-Fat roasted potatoes (GFO, DFO)	11
Charred seasonal vegetables with chimichurri (GFO, DFO, VO)	11
Caramelized sweet potatoes (GFO, DFO, VO)	11
Leaf garden salad with pistachio vinaigrette (GFO, DFO, VO)	11
Mashed potato (GFO, VG)	11

KID'S MENU

KID'S STEAK OR CHICKEN THIGH (GFO, DFO) Choose between a kid's steak or chicken thigh - served with your choice of salad or potatoes	14
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DESSERTS

PAMPERO'S SIGNATURE CHOCOTORTA (VG) Home-made dulce de leche cream, chocolate cookies soaked in coffee, served with dulce de leche ice cream	15
DUBAI CHOCOLATE ALFAJOR (VG) House-made vanilla cookies with pistachio cream, chocolate-coated	15
ENSALADA DE FRUTAS (GFO, DFO, VO) Seasonal fruit salad served in fresh orange juice	15
ARGENTINIAN FLAN (GFO) Classic flan served with dulce de leche.	15
HOUSE-MADE ICE CREAM (GFO, DFO, VO) Dulce de leche - Coconut sorbet	15
DULCE DE LECHE PANQUEQUES (VG) Crepes filled with house-made dulce de leche, served with dulce de leche ice cream	15

DIETARY NOTE: (DFO) Dairy-free option available, (GFO) Gluten-free option available, (VG) Vegetarian, (VO) Vegan option available.

3-COURSE ARGENTINIAN SHARING EXPERIENCE

For a seamless dining experience, the tasting menu requires participation from all adult guests at the table. Choose one starter and one dessert per guest.

75 per person

TO START

KNIFE-CUT BEEF EMPANADAS (DFO) Egg, olives, house-made empanada dough Two empanadas per guest
or
PAMPERO'S CHORIPÁN (GFO, DFO) Pampero's pork chorizo, salsa criolla, chimichurri, house-made bread

MAIN

PAMPERO ASADO EXPERIENCE SERVED ON THE BRASERO (GFO, DFO) Designed to share between guests (approximately 400g of grilled meats per guest). Selection of Argentinian cuts: short ribs, grilled chicken thighs, flank steak, skirt steak and chorizo, served on a traditional brasero to keep warm at your table. Served with focaccia, chimichurri and salsa criolla.

For odd-numbered groups, additional grilled meats and sides will be added to the experience.

SIDES Duck fat roasted potatoes Charred seasonal vegetables
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DESSERT

PAMPERO'S SIGNATURE CHOCOTORTA (VG) Home-made dulce de leche cream, chocolate cookies soaked in coffee, served with dulce de leche ice cream.
or
ARGENTINIAN FLAN (GFO) Classic flan served with dulce de leche.

A surcharge applies to all card payments depending on the card type. A 15% surcharge applies on public holidays