

SUSTAINABLE SUPPER CLUB

The Sustainable Supper Club from Gaucho champions what it means to operate a sustainable dining experience, from using local and seasonal produce, to utilising cuts of meat often forgotten about

Join us quarterly for our supper club event where we will celebrate a different sustainability element, accompanied by a bespoke menu and optional drinks pairing for a truly unique experience. Each Supper Club will build on the previous one to become more sustainable each time. We will be inviting suppliers, some of the best local music talent, with a rotating roster of artists to join us to provide an immersive dining environment

TERRACE LUNCH MENU

GAUCHO COOKERY SCHOOL

No one can grill quite like an Argentinian so why not master your own skills at our Gaucho Cookery School at The O2, where you will learn the art of marinating, grilling and of course, eating our finest cuts of steak

The course will give you a good understanding of the history of the Argentine beef, as well as the skills required in cleaning and preparing different cuts of meat, marinades and grilling. You will also have enough to take home to host your very own asado

Visit our website for more details and how to book

BRING YOUR OWN

Guests who dine with us on Mondays are welcome to bring their own wine or Champagne of any size, to any of our restaurants with no additional corkage fee. That goes for any sized group, and any sized bottle!

We promote responsible drinking in all of our restaurants. Terms and conditions can be found on our website at Gauchorestaurants.com

GAUCHO

TERRACE LUNCH MENU

Two courses 27 | Three courses 30

GAUCHO

STARTERS

SEA BASS CEVICHE

Picante rojo, avocado, arepa bread

Wine Pairing

CUMA ORGANIC, WINEMAKERS SELECTION, TORRONTES 2022
Bodega El Esteco, Salta
10.5 / 28 / 42

BEETROOT CEVICHE

Heritage beetroots, mango nectar dressing, red onion, chilli, coriander, nasturtium

MINI ARGENTINE SAUSAGE PLATE

Morcilla and chorizo selection, picante rojo, lemon aioli

TUNA CEVICHE TACO

Smashed avocado, shallots, green and red chili, coconut dressing, soft blue corn tortilla

PRAWN TOSTADA

Arepa bread, spring onion, 'Crate to Plate' micro herbs

MAINS

All steaks are served with chips or seasonal salad and your choice of béarnaise or chimichurri sauce

CHORIZO 200G

SIRLOIN. Tender yet succulent with a strip of juicy crackling

Wine Pairing

MELODIAS, WINEMAKERS SELECTION, MALBEC 2021
Bodega Trapiche, Lujan de Cuyo, Mendoza
10.25 / 27 / 41

CHURRASCO CUADRIL 250G

RUMP. Spiral cut, marinated in garlic, parsley and olive oil

CLASSIC BURGER

100% Argentine beef patty, brioche bun, cherry tomato jam, baby gem lettuce, onion, mayonnaise, chips

GNOCCHI

Kale pesto, parmesan

'CRATE TO PLATE' SALAD

Mixed leaves, confit tomatoes, cucumber, pickled shallots, avocado, blood orange vinaigrette
Add Beef 7 | Add Tuna 8

DESSERTS

CHOCOLATE VOLCANO

Pistachio ice cream

DULCE FLAN

Caramel sauce

CARAMELISED BANANA PANCAKE

Nutella, dulce mousse

COFFEE & TEA

We offer a selection of non-dairy milk such as coconut milk, almond milk and oat milk for additional 0.5 or complimentary soya milk. Decaf coffee available upon request.

COFFEE

4.25

Americano, single or double espresso, latte, flat white, cappuccino, or chai latte

BIRCHALL TEA

4

Chamomile, Earl Grey, English Breakfast, Green, Red Berry and Flower, Lemongrass and Ginger, Peppermint, Decaf

HOT CHOCOLATE

3.75

FRENCH COFFEE

10.5

Courvoisier v.s.o.p

CARIBBEAN COFFEE

10.5

Mount Gay Black Barrel



ALLERGEN & CALORIE INFORMATION

Scan the QR code to find out more about allergen and calorie details

@gauchogroup
@trapichewines
@bodegaelesteco

*Maximum six people per booking

Vegetarian Vegan

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes, it does not indicate if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. All prices include VAT and a discretionary 12.5% service charge will be added to your bill