

LATE NIGHT MENU

Two courses 27 | Three courses 30

Available Thursday | 11pm - 1am
Friday - Saturday | 11pm - 1.30am

GAUCHO

STARTERS

SEA BASS CEVICHE

Picante rojo, avocado, arepa bread

Wine Pairing

BLACK RIVER, SAUVIGNON BLANC 2021
Humberto Canale, Río Negro, Patagonia
10.25 / 27.5 / 41

BEETROOT CEVICHE

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

MINI ARGENTINE SAUSAGE PLATE

Morcilla and chorizo selection, picante rojo, lemon aioli

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

SUSANA BALBO SIGNATURE MALBEC 2021
Agrelo, Mendoza
21 / 55 / 83

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

FILLET STEAK SALAD

Watercress and herb salad, peas, spring onion, broad beans, yoghurt sauce

DESSERTS

CHOCOLATE VOLCANO

Pistachio ice cream

DULCE FLAN

Caramel sauce

AFFOGATO

Espresso, dulce de leche ice cream, almond biscuit

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 calorie and allergen details

*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.