

SAN TELMO

'BIENVENIDOS A SAN TELMO' ~ WELCOME TO SAN TELMO



Inspired by a love of Argentina's food, wine, vivacious lifestyle and rich culture, our menu follows the Argentine tradition of sharing food.

The Parrilla (Argentine charcoal grill) is the focal point of our cuisine, imparting a unique flavour to our dishes. We recommend you combine dishes from all sections of our menu to create an experience that can be enjoyed with colleagues, friends and family.

We look forward to sharing the food, the wine and our memories of Buenos Aires and Argentina with you.



While San Telmo makes all efforts to cater for dietary requirements, we cannot guarantee that all dishes will be free from trace contaminants.

Card payments will incur a fee to cover the cost of the transaction.
A surcharge of 10% applies on weekends, and 15% on public holidays

MÁS PEQUEÑO ~ SMALLER



Chapa: Pickled eggplant, house made flatbread	7
Empanada: Traditional Argentine fried pastry ~ Beef, olive and egg	7.50 ea
~ Corn, onion and mozzarella	7.50 ea
Brócoli: Fried broccoli with shaved pecorino	15
Provoleta: Pan fried provolone cheese, red chimichurri Add house made flatbread	19 3
Plato de Picada: Cured meat plate with chapa and pickles Add cheese of the day	26 12
Tartar: O'Connors beef tartare, capers, pickled chilli, shallot, parsley, housemade potato crisps	25
Sardinas: Grilled Port Lincoln sardines, salsa verde, pickled shallot	20
Langostino: Parrilla grilled king prawn, adobo spice, lemon	16 ea
Ceviche: Market white fish, coconut tiger's milk, sweet potato, chilli and coriander	24
Calamar: Grilled calamari, avocado mousse, mint, peas, watercress	26

CARNES PEQUEÑAS ~ SMALL MEATS



Chorizo: Spiced pork and paprika sausage	17
Morcilla: Spiced black sausage	17
Mejilla de cerdo: 2 hours braised pork jowl, topped with crackling and chives	26
Tira de asado: O'Connors parrilla grilled beef short ribs	350g 43

O'CONNOR'S PREMIUM BEEF



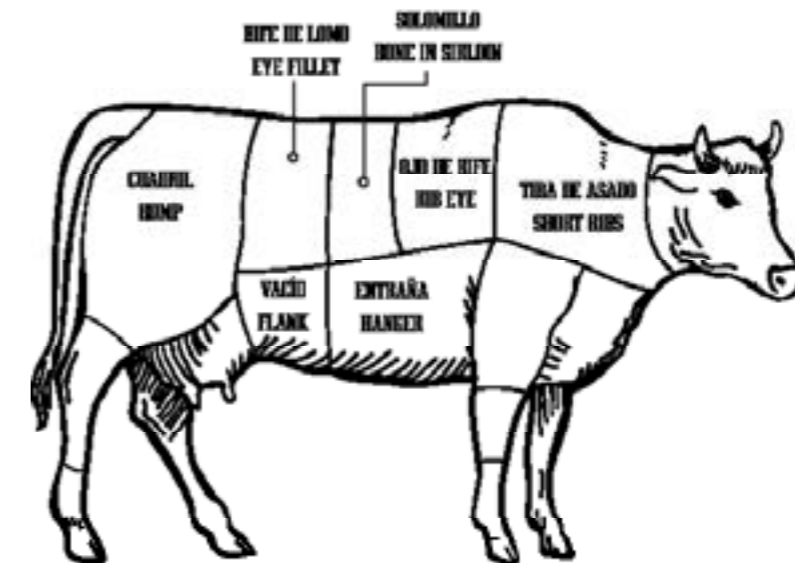
For three generations the O'Connor family has been sourcing the finest quality beef from South Gippsland, grazing on what is undeniably Australia's most prized environment for producing premium beef.

Entirely free range cattle, they are raised on a natural diet of Gippsland's pure pastures, without any artificial growth hormones, and tested free of antibiotics and chemicals. They are the best Angus and Hereford cattle breeds, flourishing in the crisp fresh air, pristine water and nutrient rich pastures.

After selecting only the very best of these steers, they are then hand graded for colour and marbling to ensure they are providing the utmost in tenderness, texture and taste.

This grading ensures a premium category the majority of which is sold to the highest bidder in Japan, however we have managed to ensure Melbournian's still have access to the worlds best beef which is grown in our own backyard.

Finally, specified premium cuts are dry aged on the bone for a minimum of 4 weeks. This traditional butchers practice further enhances the tenderness and brings out the full flavour of this very special beef.



MÁS GRANDE ~ PARRILLA GRILL

Pescado del día: Market fish of the day		MP
Pollo: Free range chicken marinated in chipotle, coriander and garlic	650g	43
Cordero: Pasture fed lamb rump marinated in garlic, thyme and rosemary	300g	46
Vacio: O'Connors grain fed flank steak	250g	47
Entraña: O'Connors Premium pasture fed hanger steak	250g	51
Bife de lomo: O'Connors Premium pasture fed eye fillet	250g	75
Solomillo: O'Connors Premium pasture fed, dry aged, bone in, striploin	500g	85
Ojo de bife: O'Connors premium pasture fed rib eye	500g	110
Asado especial del día: Special of the day		POA
Zapallo: Grilled pumpkin marinated in chipotle, coriander, garlic, herbs, pickled red onion salad (v)		27
Papas: Dobson's Sebago potatoes, provenzal herbs, garlic and lemon cream		15
Zanahorias: Chargrilled carrots, goats curd, hazelnut picada		16
Tomate: Heirloom tomato, stracciatella, polenta crackers, pickled cucumber		20
Zucchini: Charcoal grilled zucchini, sun dried tomato and capsicum, macadamia nut, crispy kale		14
Repollo: Charcoal roasted cabbage salad, pickled pear, aged white balsamic vinaigrette		15
Lechuga: Seasonal leaves, herbs, shallot, merlot vinaigrette		13

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POSTRES ~ DESSERTS

Alfajor: Argentine cookie filled with dulce de leche <i>Suggested pairing Oxford Pedro Ximenez Sherry, Jerez, Spain</i>	7 13
Anana Fizz: Pineapple sorbet, apple cider <i>Suggested pairing Piedra Negra Pasitea Late Harvest Pinot Gris</i>	12 18
Flan: Dulce de leche crème caramel with salted peanut praline <i>Suggested pairing Romate 'Tberia' Cream, Jerez, Spain</i>	18 15
Torta de Chocolate: Chocolate meringue cookie, mascarpone, candied hazelnut, espresso <i>Suggested pairing Montenegro</i>	17 13
Vigilante: Cheese served with quince paste and lavosh 2018 Quinta do Vale meao vintage port, Douro, Portugal	18 32

DIGESTIVOS

Romate 'Tberia' Cream Jerez, Spain	15
Hennessy VSOP Cognac, France	16
Alipus San Juan Mezcal Oaxaca, Mexico (30ml)	18
Cardenal Mendoza Brandy de Jerez Jerez, Spain	22
Henriques & Henriques Boal 15yr Isla Madeira, Portugal	25
Premier cru de Cognac Tesseron Lot 76 XO, France	32
2018 Quinta do Vale meao vintage port, Douro, Portugal	32

VINOS DULCES

Oxford Bodegas Dios Baco 1970 Pedro Ximénez (60ml)	13
2018 Piedra Negra Pasitea Late Harvest Pinot Gris (90/500ml)	18/88
2002 Toro Albala 'Gran Reserva' Pedro Ximénez (60/375ml)	22/135

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