

SANTELMO

ASADO ~ \$60 PER PERSON (minimum 2 people)



Chapa: Flat bread with olive oil and pickled zucchini

Empanada: Beef, chorizo, capsicum and pea

Ceviche: Rudderfish, tomato, basil, shallot, orange, lemon, garlic

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Choose one of the following

Chorizo: House made pork and beef sausage

Morcilla: Spiced black sausage

Brócoli: Fried broccoli with pecorino

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Choose one of the following

Vacío: O'Connor's premium pasture fed flank steak

Pollo: Free range half chicken with minced garlic, thyme and lemon

Pescado del día: Market fish of the day

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Papas: Crushed potato, olives, parsley and garlic aioli

Lechuga: Baby cos lettuce with shallots and horseradish dressing

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Alfajor: Argentine cookie filled with dulce de leche



Set menus are subject to changes dependant on availability of produce

SANTELMO

EL BANQUETE ~ \$80 PER PERSON (minimum 4 people)



Chapa: Flat bread with olive oil and pickled zucchini

Empanada: Beef, chorizo, capsicum and pea

Ceviche: Peruvian style lemon cured white fish with chilli, sweet potato and onion

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Choose two of the following

Chorizo: House made pork and beef sausage

Morcilla: Spiced black sausage

Brócoli: Fried broccoli with pecorino

Mejilla de Cerdo: Braised Berkshire pork jowl with crackling

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Choose one of the following

Solomillo: O'Connor's premium dry aged pasture fed bone in sirloin

Entraña: O'Connor's premium pasture fed hanger steak

Ojo de bife: O'Connor's premium dry aged pasture fed rib eye

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Papas: Crushed potato, olives, parsley and garlic aioli

Lechuga: Baby cos lettuce with shallots and horseradish dressing

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Alfajor: Argentine cookie filled with dulce de leche

Flan: Dulce de leche crème caramel with salted peanut praline



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LA COMILONA ~ \$100 PER PERSON (minimum 6 people, 1 week notice)

Ostra: Oysters natural with lemon

Chapa: Flat bread with olive oil and pickled zucchini

Empanada: Beef, chorizo, capsicum and pea

Choose one of the following

Ceviche: Peruvian style lemon cured white fish with chilli, sweet potato and onion

Tartar: O'Connor's flank tartare, egg yolk, chapa

Carpaccio: Eye fillet carpaccio, avocado puree, shallot, coriander, lime juice

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Choose two of the following

Chorizo: House made pork and beef sausage

Morcilla: Spiced black sausage

Brócoli: Fried broccoli with pecorino

Tira de asado: O'Connor's premium pasture fed short ribs

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Choose one of the following

Cordero: Slow cooked lamb

Cerdo: Slow cooked pork

Carne: Large cut beef

Pescado: Whole seasonal fish

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Papas: Crushed potato, olives, parsley and garlic aioli

Lechuga: Baby cos lettuce with shallots and horseradish dressing

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Alfajor: Argentine cookie filled with dulce de leche

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Choose two of the following

Flan: Dulce de leche crème caramel with salted peanut praline

Chocolate: Chocolate tart, malt cream, cocoa nib tuille

Vigilante: Two cheeses with muscatels and quince paste

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VEGETARIAN SET MENU ~ \$50 PER PERSON



Chapa: Flat bread with olive oil and pickled zucchini

Empanada: Traditional Argentine fried pastry filled with corn, onion and mozzarella

Brócoli: Fried broccoli with pecorino

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Zanahorias: Burnt carrots with hazelnuts, thyme, and garlic goats curd

Batatas: Coal roasted sweet potato with creme fraiche and coriander

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Alfajor: Argentine cookie filled with dulce de leche



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