

SANTELMO

ASADO ~ \$70 PER PERSON (minimum 2 people)



Chapa: Flat bread with olive oil and berenjena en escabeche

Empanada: Beef, olive and egg

Ceviche: Lemon cured Rudderfish, chilli, sweet potato and onion

.....

Chorizo: House made pork and beef sausage

.....

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

Papas: Peruvian potatoes, salsa provenzal and fried capers

Lechuga: Seasonal leaves, herbs, shallot, red wine and garlic vinaigrette

.....

Alfajor: Argentine cookie filled with dulce de leche



Set menus are subject to changes dependant on availability of produce

SANTELMO

EL BANQUETE ~ \$90 PER PERSON (minimum 4 people)



Chapa: Flat bread with olive oil and berenjena en escabeche

Empanada: Beef, olive and egg

Ceviche: Lemon cured Rudderfish, chilli, sweet potato and onion

.....

Provoleta: Fried provolone cheese, dried oregano, dried chilli, pepper and lemon

Chorizo: House made pork and beef sausage

.....

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

Papas: Peruvian potatoes, salsa provenzal and fried capers

Lechuga: Seasonal leaves, herbs, shallot, red wine and garlic vinaigrette

.....

Alfajor: Argentine cookie filled with dulce de leche

Flan: Dulce de leche crème caramel with salted peanut praline



Set menus are subject to changes dependant on availability of produce

SANTELMO

LA COMILONA ~ \$110 PER PERSON (minimum 6 people, 1 week notice)



Chapa: Flat bread with olive oil and berenjena en escabeche

Empanada: Beef, olive and egg

.....

Ceviche: Cobia, roasted pepper dressing, radish, coriander

Calamar: Chargrilled cuttlefish, morcilla, tomato, almond hummus, watercress

.....

Chorizo: House made pork and beef sausage

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

.....

Choose one of the following

Cordero: Slow cooked lamb

Cerdo: Slow cooked pork

Carne: Large cut beef

Pescado: Whole seasonal fish

Papas: Peruvian potatoes, salsa provenzal and fried capers

Coliflor: Roasted cauliflower, charred pickled onion, manchego cream

.....

Alfajor: Argentine cookie filled with dulce de leche

Flan: Dulce de leche crème caramel with salted peanut praline

SANTELMO

VEGETARIAN SET MENU ~ \$60 PER PERSON



Chapa: Flat bread with olive oil and berenjena en escabeche

Empanada: Traditional Argentine fried pastry filled with silverbeet, mushroom and bechamel

Brócoli: Fried broccoli with pecorino

.....

Zanahorias: Burnt carrots, hazelnut pecada, thyme and garlic goats curd

Batatas: Charcoal roasted sweet potato, creme fraiche, almonds, lemon, dill

.....

Alfajor: Argentine cookie filled with dulce de leche



Set menus are subject to changes dependant on availability of produce