



BRUNCH MENU

Includes One Appetizer, Main, Side Dish and Soft Drink

\$188 per person

MAINS (Choose One)

Avocado and Smoked Salmon Toast

Poached Egg, Tomato, Red Pepper, Aioli and Chive

Bacon, Tomato and Egg Cocotte

Creamed Spinach

Smoked Duck Breast

Honey Glazed Carrots, Sriracha Cabbage Slaw

Grilled Seafood Salad – Add \$60

Calamari, Prawns with Garlic Aioli, Mix Lettuce and Avocado

Steak and Egg – Add \$80

Grilled Flank Steak, Bacon, Sunny Side Up Eggs

New Zealand Seafood Hotpot – Add \$110

Wild Prawns, Clams and Green Mussels

Ribeye Steak 300g – Add \$110

Selection of House Sauces

plus 10% service charge

TRADITIONAL ARGENTINIAN ASADO BRUNCH

TO SHARE – SERVES 2 PEOPLE

Includes Asado Platter, Two Appetizers, Two Side Dishes and Two Soft Drinks

\$668 for Two People

Asado Platter

Grilled Flank Steak, Chorizo, Salchicha Parrillera, Blood Sausage and Smoked Duck Breast

FREE FLOW WINE

(2 HOURS)

Sparkling / White / Red and Sommelier's Choice of Cocktails

\$188 per person

Each Menu Includes a Choice of Appetizers, Side Dishes and Soft Drinks

APPETIZERS

Chef's Seasonal Soup

Salchicha Parrillera Horseradishes and Green Onions

Yellow Fin Tuna Ceviche

Watermelon and Coriander, Fresh Chilli and Lime Juice

Traditional Argentinian Empanada

Choice of Chicken / Morcilla / Vegetable and Provolone – Served with Tomato Salsa

SIDE DISHES

Skinny Fries Fresh Garlic and Parsley

Mixed Salad Garden Lettuce, Cherry Tomatoes and Onions

Buttery Mashed Potatoes With Green Onions

ADD ON – Add \$28

Sunny Side Up Eggs 3 pcs | **Grilled Bacon Slice** 3 slices

DESSERTS – Add \$58

Hazelnut Creme Caramel Vanilla Crumble and Cream

Cinnamon Dusted Churros Dulce de leche

Ice Cream (3 Scoops) Chocolate / Vanilla / Caramel / Coffee / Passion Fruit and Mango Sorbet

SOFT DRINKS

Coke / Diet Coke / Sprite / Ginger Ale / Ginger Beer / Tonic

TANGO

Argentinian Steak House

