

# ASADO

**EL PRIMO \$150 PP**

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## **Tapas ~ individual starters**

**Ostra:** Pacific Oysters, guindilla & shallot dressing, lemon

**Empanada de humita:** Grilled corn, Manchego, cumin, smoked chilli

**Vieira:** Baked half shell scallop, Galician butter

## **Raciones ~ small share dishes**

**Ceviche de trucha:** Ocean trout, celeriac tigers' milk, pickled kohlrabi, smoked Avruga caviar, puffed corn & coriander

**Tira de asado:** O'Connor's (VIC) Argentinian style short rib

## **Parrilla ~ shared mains**

**Cochinillo:** Western Plains pork slow-cooked over the fire pit

**Premium Chef's Selection Dry aged Beef Cut:** Market availability

## **Acompañamientos ~ shared sides**

**Papas bravas:** Hand cut potatoes, salsa brava, aioli, oregano

**Lechuga:** Mixed leaf salad, pickled fennel, crispy chickpeas, parsley, citrus dressing

## **Postre ~ individual dessert**

**Alfajor helado:** Dulce de leche parfait, shortbread crumb, chocolate fudge sauce

Designed to be shared for 2 or more people\*\*