

STARTERS

KNIFE-CUT BEEF EMPANADAS (2PCE) (DF) Egg, olives, house-made empanada dough	\$17
FRESHLY SHUCKED OYSTERS (3PCE) Served with your choice of mignonette with lime and chilli, or spicy salsa Verde	\$20
PAMPERO'S CHORIPÁN (GF, DF) Pampero's pork chorizo, salsa criolla, chimichurri, house-made bread	\$17
CHARRED EGGPLANT AL ESCABECHE (GF, DF, V) Argentinian-style eggplant in garlic, oregano, olive oil, served with house-made focaccia	\$16
STRIPLOIN BEEF TARTARE (GF, DF) Hand-cut striploin, Dijon mustard, capers, cured yolk, served with sweet potato crisps	\$24
ARGENTINIAN CEVICHE (GF, DF) Orange roughy, finely diced onion and tomato, served with crispy sweet potato	\$22

FROM THE GRILL

ANGUS RESERVE RIBEYE 250G (GF, DF) Grain-fed – Burnett, QLD	\$59
VINTAGE STRIPLOIN 250G (GF, DF) Grain-fed – Tasmania & Victoria	\$49
WAGYU SKIRT STEAK MB2-3 300G (GF, DF) Grain-fed – Burnett, QLD	\$34
FLANK STEAK 300G (GF, DF) Grass-fed – WA & Southern QLD	\$33
RUMP CAP VINTAGE 300G (GF, DF) Grass-fed – Tasmania & Victoria	\$32

Your choice of sauce: chimichurri, salsa criolla, aioli, red wine mole, shellfish sauce

SIGNATURE DISHES FOR SHARING

PAMPERO SHARE BOARD FOR 2 (GF, DF) Grilled rump cap, chicken thigh, pampero chorizo, chimichurri, salsa criolla, served with roasted potatoes and grilled vegetables.	\$79
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PAMPERO ASADO EXPERIENCE SERVED ON THE BRASERO (GF, DF)	\$65 \$124
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For 2 or 4 guests

A selection of Argentinian cuts: short ribs, grilled chicken thighs, flank, skirt steak and chorizo, served on a traditional brasero to keep warm at your table. Served with focaccia, chimichurri, and salsa criolla. Sides available as extras.

MAINS

SLOW-COOKED BEEF SHORT RIB (GF, DF) Braised beef reduction, finished on the grill, potato purée, baby carrots	\$47
BEEF MILANESA NAPOLITANA – LIONEL MESSI'S FAVORITE Tomato, mozzarella, duck-fat roasted potatoes, leaf salad with pistachio vinaigrette	\$39
TASMANIAN GRILLED SALMON (GF, DF) Served on a bed of coconut rice, avocado-mango salsa, ponzu-lime sauce	\$38
PAMPERO'S POTATO GNOCCHI (VG) Potato gnocchi with parmesan cream, sage butter, and almonds	\$32
GARLIC & LEMON MARINATED CAULIFLOWER STEAK (GF, DF, V) Served Smoked romesco sauce, green asparagus, almonds, rosemary	\$32

SIDES

Rustic Potato Millefeuille (GF, VG)	\$11
Duck-Fat Roasted Potatoes (GF, DF)	
Charred Seasonal Greens with Chimichurri (GF, DF, V)	
Caramelized Sweet Potatoes (GF, DF, V)	
Leaf Garden Salad with Pistachio Vinaigrette (GF, DF, V)	
Mashed Potato (GF, VG)	

DESSERTS

PAMPERO'S SIGNATURE CHOCOTORTA (VG) Home-made dulce de leche cream, chocolate cookies soaked in coffee, served with dulce de leche ice cream	\$15
DUBAI CHOCOLATE ALFAJOR (VG) House-made vanilla cookies with pistachio cream, chocolate-coated	
TRADITIONAL ARROZ CON LECHE (GF, VG) Rice pudding with cinnamon and grated chocolate	
ARGENTINIAN FLAN (GF) Classic flan served with caramel sauce	
HOUSE-MADE ICE CREAM (GF, DF, V) Dulce de leche / berry sorbet / Chef's daily selection	
DUCLE DE LECHE PANQUEQUES (VG) Crepes filled with house-made dulce de leche, served with dulce de leche ice cream	

DIETARY NOTE: (DF) Dairy-free option available, (GF) Gluten-free option available, (VG) Vegetarian, (V) Vegan option available.

TYPICAL ARGENTINIAN DRINKS

Fernet Branca with Coca-Cola

Most traditional and popular drink in Argentina

Mint fernet with sprite

Just the refreshing version

Campari with orange juice

Prittiado

Malbec topped with lemon squash – Córdoba's cult classic

MARGARITAS

Tequila blanco | Lime juice

Classic · Tommy's · Coconut · Chilli · Watermelon & Mint · Passionfruit & Cranberry · Coconut Mango · Coconut Chilli · Lychee · Charred Pineapple

SANGRIA

Berry Sangria

Pinot noir wine, Mixed berries syrup, Spiced rum, lime juice

CLASSICA COCKTAILS

Pampero's Passion

Vodka, lime juice, Passionfruit liquor, passionfruit pulp

Lychee Martini

Dry vermouth, vodka, Lychee syrup, agave nectar, lime juice

Amaretto Sour / Whisky Sour

Disaronno/ Whisky, lime juice, Aromatic bitters, Egg white, House-made sugar syrup

Espresso Martini

Vodka, Espresso liqueur, Caramel syrup, Fresh brewed espresso

Mojito

Bacardi blanco, lime juice, Mint syrup, Mint leaves

Negroni

Gin, Campari, Sweet vermouth

Old Fashioned

Bourbon, Aromatic bitters, House-made sugar syrup, orange peel

MOCKTAILS

Lychee Mocktail

Lychee syrup, lemonade, lime juice, Apple juice

Watermelon & Mint Mocktail

House-made watermelon & mint syrup, lime juice, Apple juice

Coconut & Mango Mocktail

House-made coconut syrup, Apple juice, lime juice

\$16

\$15

\$15

\$15

\$22

\$15

\$22

\$15

BEER

Tap beer 425mls

Asahi Super "Dry" \$14

Great Northern Super Crisp \$12

Non - alcoholic beer

Asahi Zero \$9

Bottled, canned beer & cider

Corona \$12

Modelo Especial \$13

Balter XPA \$12

Stone & Wood \$12

Brookevale Ginger Beer \$13

Bulmers Cider \$13

NON - ALCOHOLIC DRINKS

Soft Drink

Coca-Cola / No Sugar \$7

Lemonade, Lemon Squash \$7

Lemon, Lime Bitters \$7

Dry Ginger Ale \$7

Tonic Water \$7

Soda Water \$7

Juice

Orange, Apple, Pineapple, Cranberry \$7

Water

San Pellegrino Sparkling or Panna \$8

Still Water

SPIRITS

Vodka

Belvedere \$15

Grey Goose \$16

Gin

Beefeater \$12

Ink Gin \$16

Hendricks \$16

Rum

Bundaberg \$13

Kraken \$14

Pampero Rum \$14

Diplomático Reserva \$18

Whiskey

Jack Daniels No.7 \$13

Johnnie Walker Black \$15

Chivas 18yrs \$22

Johnnie Walker Blue \$45

Tequila

Don Julio Blanco \$14

Patron Silver \$16

Patron Anejo \$20

Clase Azul Plata \$39

Clase Azul Reposado \$49

Clase Azul Gold \$79

DESSERT & FORTIFIED WINE 60ml / bottle

Iced Riesling "Little Sweety" Botrytis – McLaren Vale, SA \$13 | \$86

Honeyed citrus, apricot, luscious, sweet finish

Tawny Port "Quiet Achiever" Tawny – McLaren Vale, SA \$13 | \$165

Rich caramel, dried fruit, smooth oak

Sherry / Apera "Gilded Goddess" – McLaren Vale, SA \$13 | \$165

Nutty, caramelised, savoury fortified character

Submarino \$9

Hot milk with a bar of dark chocolate to melt at the table to enjoy with dessert

Argentinian "Mate" \$9

Yes, the most cultural and popular drink in the country. 1 "Mate" for up to 4 people

SPARKLING

La Gioiosa Asolo Prosecco DOCG – Veneto, Italy	150ml / bottle
Golden apple, peach, acacia flowers	\$16 \$70
Taltarni Victorian Brut Cuvee – Victoria, Australia	\$72
Stone fruit, citrus, creamy texture	
Hentley Farm Blanc de Noir – Barossa Valley, SA	\$98
Strawberry, raspberry, almond, biscuit	
Alain Bailly Champagne – Champagne, France	\$179
Cherry plum, red fruit, raspberry	
Charles Heidsieck Brut Reserve NV – Reims, Champagne, France	\$288
Brioche, apricot, roasted nuts	

WHITE WINE

Fenetre Lavande Pinot Gris – South Australia	\$14 \$63
Stone fruit, pear, lemon zest	
Ribbonwood Sauvignon Blanc – Marlborough, New Zealand	\$16 \$75
Grapefruit, thyme, lemon, minerality	
Cape Mentelle “Marmaduke” Chardonnay – Margaret River, WA	\$16 \$75
Peach, melon, citrus, gentle spice	
Casalforte Pinot Grigio – Veneto, Italy	\$18 \$82
Citrus, green apple, light herbs	
Pikes Traditionale Riesling – Clare Valley, SA	\$21 \$99
Lime, lemon, citrus blossom, minerality	
Arthur Metz Pinot Blanc – Alsace, France	\$104
Pear, citrus, fresh mineral finish	
Oakridge Chardonnay – Yarra Valley, VIC	\$104
Citrus, grapefruit, stone fruit, spice	
La Chablisienne “Pas Si Petit” Chablis – Burgundy, France	\$133
Citrus, white fruit, mineral finish	
EDDA Chardonnay – Puglia, Italy	\$172
Floral, peach, vanilla, mineral	
Albert Bichot Chablis AOC – Burgundy, France	\$192
Lemon, white flowers, mineral	

ROSÉ

La P'tite Pierre Rosé – Languedoc, France	\$15 \$68
Strawberry, redcurrant, citrus, floral	
Seabrook Rosé – McLaren Vale, SA	\$16 \$72
Strawberry, watermelon, rose petal	
Terres de Saint-Louis Rosé – Provence, France	\$95
Citrus, red fruits, apricot, grapefruit	

RED WINE

Headmasters, Cabernet Sauvignon – Coonawarra, SA	150ml / bottle
Red fruits, cassis, chocolate tannins	\$15 \$68
Foggo Grenache – McLaren Vale, SA	\$17 \$77
Juicy red berries, spice, silky finish	
Ziegler “The Brickyard” Shiraz – Barossa Valley, SA	\$16 \$72
Dark cherry, plum, forest floor	
Yering Village Pinot Noir – Yarra Valley, VIC	\$17 \$77
Cherry, raspberry, savoury spice	
Finca El Origen Malbec – Mendoza, Argentina	\$18 \$84
Red plum, cherry, violets	
Chianti Barone Ricasoli DOCG – Tuscany, Italy	\$18 \$84
Cherry, plum, balsamic herbs	
Bremerton Coulthard Cabernet Sauvignon – Langhorne Creek, SA	\$84
Ripe cassis, dark fruit, savoury	
Albert Bichot Beaujolais-Villages – Beaujolais, France	\$84
Violet, raspberry, blackcurrant	
Hancock & Hancock Shiraz – McLaren Vale - SA	\$84
Blackberries, plum, spice, smooth tannins	
Hentley Farm Estate Shiraz – Barossa Valley, SA	\$112
Dark fruit, savoury tannins	
Barbera d’Asti Superiore DOCG – Piedmont, Italy	\$134
Raspberry, violet, cherry, spice	
Roberto Sarotto Barolo DOCG – Piedmont, Italy	\$212
Red cherry, rose, spice, velvety	

MALBEC – ARGENTINA

Argento Classic Malbec – Mendoza, Argentina	\$68
Plum, cherry, violet, blackberry	
Argento Reserve Malbec – Mendoza, Argentina	\$91
Black plum, black cherry, blackberry	
Finca El Origen Reserva Malbec – Mendoza, Argentina	\$124
Red fruit, violets, vanilla, cigar	
Catena Zapata Malbec – Mendoza, Argentina	\$135
Violets, black plum, elegant, complex	

