

· ARECO ·

— Bar & Grill —

Small Plates

Caramelised onion & mozzarella bread, creamed sweet corn dip	8
Warm Mt Zero olives, confit garlic, aji molido	8
“Rosa’s” pickled eggplants	8
Fire roasted heirloom peppers, basil, fennel seeds	8
Rainbow chard fritters, queso fresco, garlic cream	16
Burrata, crushed peas, broad beans, mustard fruits	16
Crispy sweet potato, coriander & fermented chilli mayonnaise	12
Grilled provolone cheese, eucalyptus honey, oregano	16
Potato & caramelized onion “tortilla”, smoked mayonnaise	14
Baby corn “corndog”, salsa golf, cheddar cheese	5 ea
W.A. Octopus “escabeche”, hearts of palm	22
Fried local calamari “a la provenzal”, lemon aioli	20
Beef tartare, poached egg, gruyere cheese	20
Chorizo slider, chimi-churri	10 ea
Grilled veal tongue, tonnato sauce, white anchovies	17
Black pudding croquettes, prune puree, cumin oil	19
Dan’s house made empanadas, each or half dozen	6/30

Vegetables & Salads

Honey roasted baby carrots, buffalo curd, toasted seeds	16
Roasted pumpkin, yoghurt, puffed quinoa	15
Thick cut chips, parmesan, garlic oil	12
Heirloom tomatoes, green herb dressing, golden raisins & brasil nuts	15
Summer leaf salad, sunflower seeds, mustard dressing	13
Chopped curly cucumbers, avocado, ranch dressing, nigella seed	15

Large Plates

Ricotta gnocchi, braised ox tail, peas, basil butter	32
Slow cooked pork hock, green papaya “salsa criolla”	48
200g Fish fillet a la “plancha”, salted lemons	36
Roasted whole king prawns	38
Spit roasted chicken, garlic & parsley sauce	22/38
Beef burger, smoked mozzarella, chimi-churri mayonnaise	25

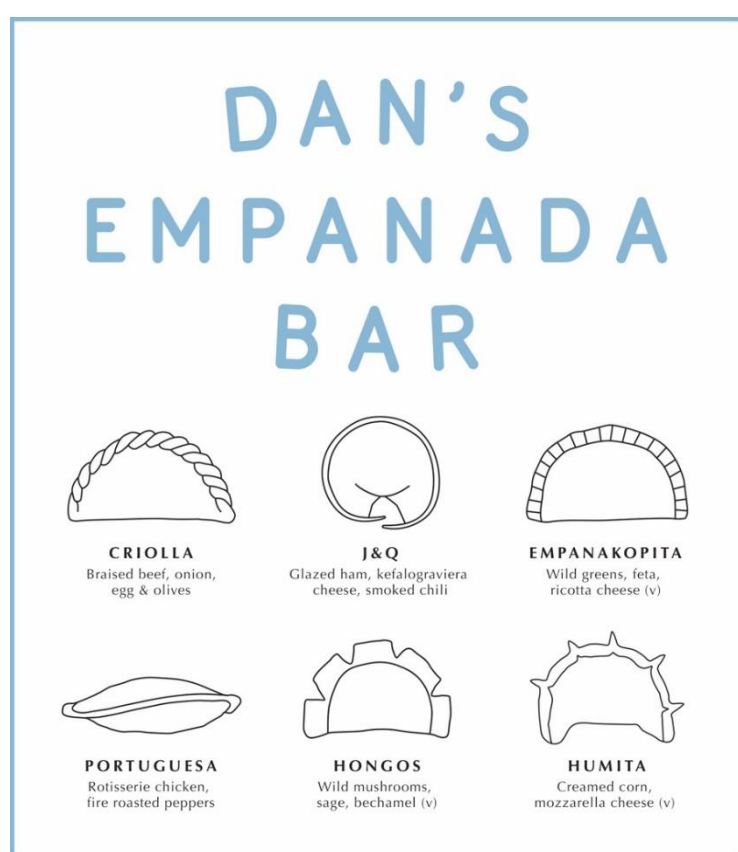
Pasture Fed Meats

All served with chimi-churri & habanero mustard

House made beef & pork chorizo sausage	24
“Matambre” - Beef flank, 200g	34
“Ojo de bife” - Beef scotch fillet, 300g	42
“Bife ancho” - Beef sirloin, 300g	39
“Colita de cuadril” - Rostbiff, 300g	35
“Asado de tira” - Beef short ribs, 400g	45

Desserts

Caramelised peaches, goat’s cheese mousse, cane sugar syrup	14
“Shimmy”, vanilla custard, chocolate crumbs, salted caramel	14
Summer meringue, fresh berries, rose hip sorbet	14
Dulce de leche bread & butter pudding, toasted coconut ice cream	14



• Dishes may contain traces of nuts and gluten, please advise our team of any dietary requirements. **Please note** •15% surcharge applies on public holidays •10% surcharge on Sunday
•All credit card transactions incur a processing fee of 1.2% •All EFTPOS no charge. [f/HotelArgentinaRestaurant](#) [@hotelargentina](#) [hotelargentina.com.au](#)

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