

# SAN TELMO

'BIENVENIDOS A SAN TELMO' ~ WELCOME TO SAN TELMO



Inspired by a love of Argentina's food, wine, vivacious lifestyle and rich culture, our menu follows the Argentine tradition of sharing food.

The Parrilla (imported Argentine charcoal grill) is the focal point of our cuisine, imparting a unique flavour to the dishes. We recommend you combine dishes from all sections of our menu to create an experience that can be enjoyed with colleagues, friends and family.

We look forward to sharing the food, the wine and our memories of Buenos Aires and Argentina with you.



We are open for lunch and dinner Monday to Sunday

Please note - Amex and Diners Club cards will attract a surcharge of 2.5% in addition to the final bill

It is San Telmo policy to not allow take away

# SANTELMO

## MÁS PEQUEÑO ~ SMALLER

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<b>Chapa:</b> Flat bread with olive oil and pickled zucchini	4
<b>Empanada:</b> Traditional Argentine fried pastry	
~ Beef, olive and egg	6
~ Corn, onion and mozzarella	6
<b>Ceviche:</b>	
~ Lemon cured white fish with chilli, sweet potato and onion	16
~ Rudderfish, tomato, basil, orange, lemon, garlic	16
<b>Brócoli:</b> Fried broccoli with pecorino	13
<b>Humita:</b> Polenta, corn and basil chips with chipotle mayonnaise	12
<b>Provoleta:</b> Fried provolone cheese, dried oregano, dried chilli, pepper and lemon	16
<b>Tartar:</b> O'Connor's flank tartare, egg yolk, potato crisps	18
<b>Plato de Picada:</b> Cured meat plate with chapa and house made pickles	18
<b>Carpaccio:</b> Eye fillet carpaccio, celeriac, parmesan and tuna mayonnaise	18
<b>Berenjena:</b> Charcoal roasted eggplant, garlic and tahini puree, spring onion, orange, basil	15

## ACOMPAÑAMIENTOS ~ SIDES

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<b>Lechuga:</b> Baby cos lettuce with shallots and horseradish dressing	13
<b>Ensalada Verde:</b> Mixed leaves, radish, dill, lemon	13
<b>Alcachofa:</b> Char grilled artichoke, stracciatella, raisins, lemon, shallot	16
<b>Achicoria:</b> Radiccio, fennel, pickled pear, walnuts and malbec vinaigrette	14
<b>Papas:</b> Crushed potato, olives, parsley and garlic aioli	14
<b>Zanahorias:</b> Burnt carrots with hazelnuts, thyme, and garlic goats curd	14
<b>Batatas:</b> Coal roasted sweet potato with creme fraiche and coriander	13

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## O'CONNOR'S PREMIUM BEEF



For three generations the O'Connor family has been sourcing the finest quality beef from South Gippsland, grazing on what is undeniably Australia's most prized environment for producing premium beef.

Entirely free range cattle, they are raised on a natural diet of Gippsland's pure pastures, without any artificial growth hormones, and tested free of antibiotics and chemicals. They are the best Angus and Hereford cattle breeds, flourishing in the crisp fresh air, pristine water and nutrient rich pastures.

After selecting only the very best of these steers, they are then hand graded for colour and marbling to ensure they are providing the utmost in tenderness, texture and taste.

This grading ensures a premium category the majority of which is sold to the highest bidder in Japan, however we have managed to ensure Melbournian's still have access to the worlds best beef which is grown in our own backyard.

Each of these premium cuts are finally dry aged on the bone for a minimum of 4 weeks. This traditional butchers practice further enhances the tenderness and brings out the full flavour of this very special beef.

We hope you enjoy



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## DESDE LA PARRILLA ~ FROM THE CHARCOAL GRILL

### MÁS PEQUEÑO ~ SMALLER

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<b>Chorizo:</b> House made pork and beef sausage	16
<b>Morcilla:</b> Spiced black sausage	14
<b>Mejilla de Cerdo:</b> Braised Berkshire pork jowl with crackling	19
<b>Tira de asado:</b> O'Connor's premium pasture fed beef short ribs	30

### MÁS GRANDE ~ LARGER

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<b>Pescado del día:</b> Market fish of the day	38
<b>Pollo:</b> Free range half chicken with minced garlic, thyme and lemon	30
<b>Cuadril de cordero:</b> Pasture fed lamb rump spiced with coriander and chipotle	250g 35
<b>Vacío:</b> O'Connor's premium pasture fed flank steak	300g 33
<b>Entraña:</b> O'Connor's premium pasture fed hanger steak	300g 39
<b>Solomillo:</b> O'Connor's premium dry aged pasture fed bone in striploin	500g 66
<b>Bife de lomo:</b> O'Connor's premium pasture fed eye fillet	300g 66
<b>Ojo de bife:</b> O'Connor's premium dry aged pasture fed rib eye	500g 78
<b>Asado especial del día:</b> Special of the day	POA

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## POSTRES ~ DESSERTS

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<b>Alfajor:</b> Argentine cookie filled with dulce de leche	3.5
<b>Limón:</b> Lemon sorbet, prosecco	8
<b>Flan:</b> Dulce de leche crème caramel with salted peanut praline	14
<b>Chocolate:</b> Chocolate tart, malt cream, cocoa nib tuille	14
<b>Mandarina:</b> Mandarin and almond cake, buttermilk sorbet, mandarin curd and pistachio	14
<b>Panqueques:</b> Ginger spiced dulce de leche crêpes	14
<b>Vigilante:</b> Cheese selection with muscatels and quince paste	1 for 12 2 for 18 3 for 22

## DIGESTIVOS

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Illegal reposado Mezcal Oaxaca, Mexico	(30ml) 16
Hennessy VSOP Cognac France	16
Premier cru de Cognac Tesseron Lot 76 XO France	26
Cardenal Mendoza Brandy de Jerez Jerez, Spain	21
Henriques & Henriques Malvasia 15yr Isla Madeira, Portugal	16
Romate 'Iberia' Cream Jerez, Spain	13

## VINOS DULCES

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2012 Piedra Negra Pasitea Late Harvest Pinot Gris	(90ml) 15/ (500ml) 68
1986 Toro Albala Gran Reserva Pedro Ximénez	(60ml) 17/ (375ml) 100