

PALERMO

~ OUR SHARING STYLE MENU FOCUSES ON THE SIMPLICITY OF ARGENTINE COOKING ~

MÁS PEQUEÑO ~ SMALL

		
Ostras: Sydney Rock Oysters served with a choice of garnish 6 each <i>lemon or hot sauce</i>		
Focaccia: Sourdough focaccia with whipped cultured butter	7	
Crostini: Goats curd, prosciutto & pear on toast, pistachios 8 each		
Empanada: Traditional Argentine fried pastry		
~ Braised beef, green olive & egg	7.5 each	
~ Mozzarella, blue cheese, caramelized onion, walnut	7.5 each	
Croqueta: Cacio e Pepe croquette, garlic aioli	7 each	
Buratta: Burrata cheese, pumpkin purée, malbec currants, hazelnuts, sourdough crisp	26	
Crudo: Mooloolaba swordfish, lemon crème fraiche, salsa picante, pickled garlic	28	
Vitello Tonnato: Veal girello, tuna mayo, pickled celery, capers, mountain pepper berry	28	
Provoleta: Provolone cheese, fig & apple relish, rosemary infused honey	21	
Salumi del Dia: Cured meat of the day (80g) served with pickles	23	

PARRILLA ~ CHARCOAL GRILL

Chorizo: Pork & paprika sausage	17
Morcilla: Spiced black sausage	17
Langostino: Chargrilled king tiger prawn, nduja aioli, pickled fennel	15 each
Tira de Asado: O'Connor's premium pasture fed beef short ribs	43

ACOMPAÑAMIENTOS ~ SIDES

Ensalada: Mixed leaf salad, pickled red onion, grilled peach vinaigrette, toasted papitas	14
Calabacínis: Charred zucchini & squash, smoked almond & tomato purée, grana padano	16
Broccolini: Grilled broccolini, salted ricotta, salsa verde, cashew cream	16
Papas: Fried potatoes, balsamic onion aioli, chives	15

PARRILLA PRINCIPAL ~ CHARCOAL GRILL MAINS

		
Pescado: Market fish of the day		MP
Pollo Borracho: Free range half chicken, Amaro Montenegro & sherry reduction, chilli		42
Cuadril de Cordero: Pasture fed lamb rump marinated in chipotle & coriander	300g	46
Entraña: Rangers Valley Black Market skirt steak MB5+	300g	62
Cuadril: Rangers Valley Black Market rump cap MB5+	300g	69
Bife: O'Connor's premium pasture fed scotch fillet	350g	86
Lomo: O'Connor's premium pasture fed eye fillet	250g	85
Ojo de Bife: O'Connor's premium pasture fed rib eye	500g	115
Ñoqui: Ricotta Gnocchi, rocket & walnut pesto, pecorino		32

~ ALL MEATS ARE CARVED TO SHARE ~

POSTRES ~ DESSERTS

Alfajor: Traditional shortbread cookie filled with dulce de leche	7
Flan: Dulce de leche crème caramel, salted peanut praline	18
Torte: Callebaut chocolate cake, creme fraiche	17
Queso Dulce: Hung ricotta cheesecake, strawberry consommé, fresh berries, pistachio shortbread	17
Affogato: Espresso, house-made vanilla ice cream, choice of liqueur	19

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Weekend bookings will incur a 10% surcharge | Public holidays will incur a 15% surcharge