



ASADO



Asado centres around the Argentine tradition of premium ingredients cooked over fire and shared with loved ones.

We pay homage to Argentina's Spanish roots through our tapas and small dishes, while our larger meats are charcoal grilled over a traditional Parrilla or roasted over an open fire pit.

We look forward to sharing our food, wine and memories from Argentina and Spain with you.



Asado will take all efforts to cater to all dietary requirements. However we are unable to guarantee that all items are free of cross contamination of all allergens.

All card payments will incur a transaction fee.
A surcharge of 10% applies on weekends and 15% on public holidays
Groups of 8 or more are subject to a 5% service charge

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TAPAS ~ PINTXOS



Ostra: Oyster, guindilla, & shallot dressing, lemon	5.5 each
Empanadas : Traditional Argentine fried pastry ~ Carne: Slow cooked beef, sundried tomatoes, cashews, dates, coriander	7.5 each
~ Humita: Corn, Manchego, cumin, smoked chilli	7.5 each
Aceitunas de la casa: House marinated Mount Zero olives	8
Boquerón: Yurrita white anchovy, cultured cream & tomato on garlic toast	7 each
Matrimonio morúno: Don Bocarte black anchovy, Yurrita white anchovy, cultured cream & tomato on garlic toast	12 each
Lengua: Grilled beef tongue skewer, smoked chilli, Kampot pepper	9 each
Croqueta de trucha: Smoked ocean trout, potato & leek croquette, caper aioli	7 each
Vieira: Baked half shell scallop, Galician butter	9.5 each
Pan de chapa: Argentinian style flat bread, smoked onion butter, black salt	10 each
Anchoas en conserva: Yurrita black anchovy tin served with guindilla peppers and toast	24

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RACIONES



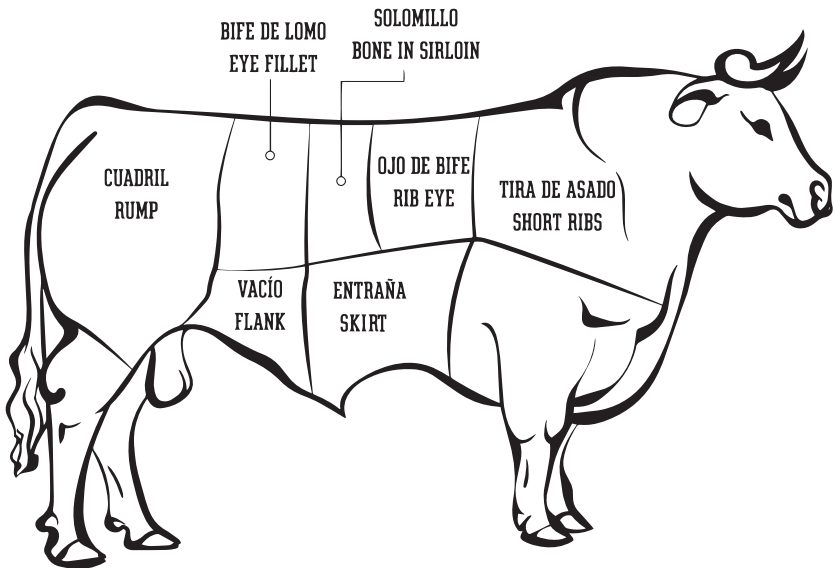
Ceviche de trucha: Ocean trout, celeriac tigers' milk, pickled kohlrabi, smoked Ávruga caviar, puffed corn & coriander	28
Tartare: Sher Wagyu (VIC) eye round, dry-aged 7 days, egg yolk, pickled cucumber, wholegrain mustard & potato crisps	25
Provoleta: Provolone cheese, jalapeño salsa, Malbec reduction, lemon	19
Tabla de curados: Selection of house cured meats, pickles & toast	26
Jamón Ibérico: Juan Pedro Domecq paleta Ibérico ham, 100% acorn fed & 20 months aged, D.O. Jabugo	36

ASADO

PARRILLA ~ CHARCOAL GRILL MÁS PEQUEÑOS ~ SMALL MEATS



Cochinillo: Western Plains pork, slow-cooked over the fire pit	250g 42 500g 78
Chorizo: Spiced pork & paprika sausage	17
Morcilla: Spiced black sausage	17
Pulpo: Fremantle octopus (WA), kipfler potatoes, chorizo mayo, pickled sweet potato, paprika	25
Tira de asado: O'Connor's (VIC) Argentinian style short rib	350g 43



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PARRILLA ~ CHARCOAL GRILL MÁS GRANDE ~ LARGE MEATS



Pescado: Grilled Swordfish loin (QLD), Spanish sofrito, lobster sauce	48
Pollo: Free range half chicken, salsa brava, white wine & lemon	43
Cordero: Pasture-fed lamb rump, Vegemite & mountain pepper, chimichurri rojo	300g 46
Entraña: Black Opal (VIC) grain-fed inside skirt, MS6	250g 58
Lomo: O'Connor's (VIC) premium pasture-fed eye fillet	250g 75
Ojo de bife: O'Connor's (VIC) premium pasture-fed scotch fillet	350g 78
Bife ancho: O'Connor's (VIC) premium pasture-fed rib eye, dry-aged 14 days	500g 110
Vegetales a la parrilla: Grilled broccolini, beetroot, chimichurri rojo pickles, paprika oil	28

ACOMPAÑAMIENTOS ~ SIDES

Ensalada de pepino: Fresh & pickled cucumber, ajo blanco, black sesame, beetroot, pepitas	15
Papas bravas: Hand cut potatoes, salsa brava, aioli, oregano	16
Repollo: Smoked Savoy cabbage, spiced butter, cultured cream, smoked almonds	16
Lechuga: Mixed leaf salad, pickled fennel, crispy chickpeas, parsley, citrus dressing	13

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POSTRES ~ DESSERTS



Alfajor: Argentine cookie filled with dulce de leche	7	
<i>Pairing: De Muller Reserva</i>	<i>Reus, Spain</i>	<i>60ml 11</i>
<i>Vermouth</i>		
Bocanegra: Pan baked chocolate & raspberry brownie, mascarpone cream	17	
<i>Pairing: Penfolds Grandfather</i>	<i>Barossa, SA</i>	<i>60ml 22</i>
<i>20 year old Rare Tawny</i>		
Flan: Dulce de leche crème caramel, salted peanut praline	18	
<i>Pairing: Dalwhinnie 15YO</i>	<i>Highlands</i>	<i>30ml 19</i>
<i>Whiskey</i>		
Torta de queso: Ricotta and yoghurt cheesecake mousse, poached pear, Malbec jelly, feuilletine	17	
<i>Pairing: Mistelle Rhubi Rhubarb</i>	<i>Victoria</i>	<i>45ml 14</i>
<i>Liqueur</i>		
Alfajor helado: Dulce de leche parfait, shortbread crumb, chocolate fudge sauce	19	
<i>Pairing: Romate Regente</i>	<i>Jerez, Spain</i>	<i>60ml 16</i>
<i>Palo Cortado Sherry</i>		

ASADO

GLOSARIO ~ GLOSSARY



Tapas/Pintxos ~ A small bite, served individually.

Raciones ~ Raciones are ordered after having some tapas, great to share.

Chimichurri ~ Traditional Argentine sauce to accompany chargrilled meats. It's made primarily out of parsley, garlic, chilli and olive oil.

Salsa criolla ~ Traditional condiment made out of chopped raw tomato, capsicum, onion, dried oregano and olive oil.

Yerba Mate ~ Argentine tea, symbol of hospitality.

Dulce de leche ~ Homemade caramel made by cooking milk and sugar for a long period of time.

Flan ~ Crème caramel made with eggs and sugar.

Pisco ~ Distilled grape originally from Peru.

ASADO

ASADO SET MENU MINIMUM 2 PEOPLE 120 P/P



Tapas ~ individual starters

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

Boquerón: Yurrita white anchovy, cultured cream & tomato on garlic toast

Raciones ~ share dishes

Tartare: Sher Wagyu (VIC) eye round, 7 day dry aged, egg yolk, pickled cucumber, wholegrain mustard & potato crisps

Cochinillo: Western Victorian pork slow-cooked over the fire pit

Parrilla ~ shared mains

Picanha: Black Opal (VIC) F1 Wagyu rump cap MS6+

Acompañamientos ~ shared sides

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

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

Postre ~ shared dessert

Flan: Dulce de leche crème caramel, salted peanut praline

Paired wines available
Designed to be shared for 2 or more people.
Dietary requirements may not be able to be accommodated.

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EL MATADOR SET MENU MINIMUM 2 PEOPLE 95 P/P



Tapas ~ individual starters

Empanada de carne: Slow cooked beef, sundried tomatoes, cashews, dates, coriander

Boquerón: Yurrita white anchovy, cultured cream & tomato on garlic toast

Raciones ~ small share dishes

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

Provoleta: Provolone cheese, jalapeño salsa, Malbec reduction, lemon

Chorizo: Spiced pork & paprika sausage

Parrilla ~ shared mains

Bife de chorizo: Pure Black barley fed Angus striploin, MS4

Acompañamientos ~ shared sides

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

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

Postre ~ shared desert

Flan: Dulce de leche crème caramel, salted peanut praline

Paired wines available

Designed to be shared for 2 or more people.

Dietary requirements may not be able to be accommodated.

ASADO

PRE THEATRE MENU MINIMUM 2 PEOPLE 60 P/P



Tapas ~ individual starters

Empanada de carne: Slow cooked beef, sundried tomatoes, cashews, dates, coriander

Raciones ~ small share dishes

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

Parrilla ~ shared mains

Entraña: Black Opal (VIC) grain-fed inside skirt, MS6

Acompañamientos ~ shared sides

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

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

AVAILABLE 3.30PM - 5.30PM

1 HR SITTING