



Bing Me Christmas £65^{pp}

THE PROPOSITION IS SIMPLE. INFORM US OF ANY DIETARY REQUIREMENTS AT LEAST 48 HOURS IN ADVANCE OF THE BOOKING, SIT DOWN WITH US ON THE DAY AND WE WILL SEND OUT EXQUISITE COMBINATIONS OF FLAVOURS AND DISHES IN A FAMILY STYLE DINING.

BRING ME CHRISTMAS IS FOR THE ADVENTUROUS. IT'S FAMILY STYLE, IT'S SOMETIMES EXPERIMENTAL AND ALWAYS DELICIOUS.

PUT YOURSELF AND YOUR GUESTS IN OUR GOOD HANDS AND ENJOY. THERE'S GOOD FOOD FOR GOOD PEOPLE

Nibbles

NOCELLARA OLIVES v, gf
PLANTAIN CRISPS v, gf

Ceviche & Raw

TUNA PICA gf
Green olive, coconut, Eminente raisins

AVOCADO vv | gf
Toasted tortilla

SOLE gf
Lime, chilli, coriander & plantain crisps

Small Plates

PADRON PEPPERS vv | gf
Superchimmi

ASPARAGUS vv10
Chimmichuri

BAKED CHILLI & BEEF
cornbread, green chilli sauce

TIGER MILK CHICKEN
Coriander, coconut, chilli, lime

U.W.A. Beef

PERU PERDU BEEF IS U.W.A. (URUGUAYAN WET AGED), GRASS FED & CERTIFIED NATURAL (ORGANIC TO YOU & I)

LOMITO | HEART OF RUMP

PICANHA | RUMP CAP

TAPA | RIBEYE CAP

CHURRASCO SEABASS
Whole, grilled with lemon

MOUNTAIN CURRY vv
Red rice

Sides

HANDCUT CHIPS
CORN, CREAM & CHILLI
GREEN PAPAYA SALAD
TOMATOES

Wine Flight £35^{pp}

DE ROCHEBOUËT EXTRA BRUT | NV
Vistalba, Lujan de Cuyo, Mendoza | Argentina

EL PORVENIR | 2021
Cafayate, Salta | Argentina

ILÓGICO by Agustin Lanus | 2018
Cuchi Pampa, Luracatao, Valle Calchaquí, Salta | Argentina

SAUTERNES LES GARONNELLES

A discretionary 10% service charge will be added to your bill which goes directly to the hospitality team who served you on the day.

Our dishes may contain nuts or trace nuts. Allergy information for our dishes is available on request but please let your server know upon seating if you have any allergies or intolerances.

PERU PERDU, WHITWORTH LOCKE HOTEL, 72 PRINCESS ST, MCR | @PERUPERDU_MCR

Martinis

STIRRED AT THE TABLE UPON REQUEST.

FRENCH MARTINI

Finlandia, Chambord, pineapple juice.

9

CLASSIC GIN MARTINI

Kuro Gin, Dolin extra dry vermouth, lemon zest.

9

BLACK TIE

Belvedere, Dolin extra dry, a hint of Campari & Ardbeg 10 year old.

12

DIRTY

Kuro Gin, Dolin extra dry, olives & lemon zest.

9

PAMPAS QUINOA MARTINI

Maté-infused Belvedere, Viño de Oro pisco, eucalyptus, grapefruit oil.

11

PAMPAS MARTINI

Belvedere, McQueen & The Violet Fog Brazilian gin, Dolin extra dry vermouth, lemon zest.

9

GRAPEFRUIT COSMO

Finlandia grapefruit, citrus, cranberry.

9

PAMPAS

— PRIVATE DINING & FEASTING —

White & Rosé

125 ml / 750 ml

SPARKLING

DE ROCHEBOUËT EXTRA BRUT NV	7.5/39
Vistalba, Lujan de Cuyo, Mendoza Argentina	
VEUVE CLICQUOT NV	11/75
VEUVE CLICQUOT ROSÉ NV	95

ROSÉ

AMARU TORRONTES ROSÉ 2015	7/29
Calchaqui Valley Argentina	

TORRONTES

The only truly Argentine varietal. Torrontes is a perfect match for ceviche and indeed this is a way of life. Expect floral, fresh elderflower and grapefruit flavours with refreshing high acidity.

EL PORVENIR 2017/	6.2/30
Cafayate, Salta Argentina VV	
CRIOS by SUSANNA BALBO 2018	7/35
Lujan de Cuyo, Mendoza Argentina	
FINCA QUARA ESTATE TORRONTES 2018	36.5
Cafayate, Salta Argentina VV	

SAUVIGNON BLANC

MUCHO MAS 2018	6.25/24
Valle Central Chile VV	
HACIENDA ARAUCANO 2017	38
Colchagua Valley Chile Biodynamic, Organic, VV	

CHARDONNAY

The quintessential grape varietal that needs no introduction. Like many others, it originates in Burgundy however you'll find Chardonnay grown in almost every wine producing country now and particular it's thriving in many of the South American wine growing territories.

'AGUILA' AVES DEL SUR 2018	27
Maule Valley Chile	
VERUM 2017	8/40
Bodega del Rio Elorza Rio Negro Patagonia Argentina VV	

NOTABLE OTHER WHITES

NOVA RESERVA RIESLING 2016/18	35
Bio Bio Valley Chile Organic, Biodynamic, VV	
ADOBE GEWURTZTRAMINER 2017/18	6.25/29
Rapel Valley Chile Organic, Biodynamic, VV	
VIÑEDO DE LOS VIENTOS ESTIVAL 2012	36
ry Uruguay Organic, VV	
INER CHARDONNAY MOSCATO	

Red

125 ml / 750 ml

MALBEC

Malbec started life as a classic Bordeaux grape. Thankfully the Argentines not only adopted it as their wine of choice but also pioneered its development to the point it's now a terrifically important example of New World viniculture techniques. You'll find lots of regional variation in the taste but they all pair wonderfully with Uruguayan Wet Aged steak!

RECOLETA by MAURICIO LORCA 2018	6.5/26
Vista Flores, Uco Valley, Mendoza Argentina	
FINCA QUARA SPECIAL SELECTION MALBEC 2017	6.7/33
Salta Argentina VV	
BEN MARCO by SUSANNA BALBO 2016	8.7/44
Lujan de Cuyo, Mendoza Argentina	
TERRAZAS DE LOS ANDES 2016	9/49
Lujan de Cuyo, Uco Valley, Mendoza Argentina	
HUMBERTO CANALE ESTATE 2014	7.5/29
Rio Negro, Patagonia Argentina	

CHEVAL DES ANDES by LORENZO PASQUINI 2015	150
Perdriel, Lujan de Cuyo, Uco Valley, Mendoza Argentina	

CARMENÈRE

Like many of the Chilean varietals, Carmenère originated from France. In this instance, Medoc. Like Petit Verdot it was originally a blending grape but has become somewhat of a specialty in Chile as a single varietal after its development over the last 20 years or so.

'PERDIZ' AVES DEL SUR 2018	6.5/26
Maule Valley Chile	
HACIENDA ARAUCANO 2013	35
Curicó Valley Chile Biodynamic, Organic, VV	
SIGNOS DE ORIGEN 2013	47
Colchagua Valley Chile Organic, VV	

CABERNET FRANC

The. Next. Big. Thing. In Argentina. Certain winemaking regions of Argentina are now replanting their crops of Malbec with Cabernet Franc (Cab Franc if you're short of time) in preparation for the international explosion which is sure to occur in the next 4- 5 years.

POETICO by MAURICIO LORCA	46
Vista Flores, Uco Valley, Mendoza Argentina	
HUMBERTO CANALE SELECCION DE FAMILIA 2015	8.5/42
Rio Negro, Patagonia Argentina	

NOTABLE OTHER REDS

CABERNET SAUVIGNON TERRAZAS DE LOS ANDES	47
Perdriel + Eugenio Bustas, Uco Valley, Mendoza Argentina	
TANNAT DON GUERINO 'EL GAUCHO'	
Rio Grande do Sul Brazil	
TANNAT FAMILIA DEICAS SINGLE VINEYA	
Mar de Piedras Uruguay VV	

Beer

CORONA 5 / MODELO 5.2 / ROAD SODA NEW ENGLAND IPA 6.2