Starters

Gambas	28.
Tiger Prawns sautéed and served with zesty lemon dressing	
Duck Jamon Platter	32 .
Sliced Cured Duck Jamon served with Argentinian potato salad and	
chimichurri infused olive oil.	
Beef Carpaccio	28.
Thinly sliced raw beef with green salad, Pampas's balsamic dressing an	nd
parmesan shavings	
Smoked Salmon Carpaccio	32 .
Slices of smoked Norwegian salmon served with rocket salad, chimich	urri
dressing, and capers	
Pan Seared Island Scallops	35.
Pan seared scallop served with tequila pineapple compote	
Calamari Rings	25 .
Breaded and deep fried squid rings served with Pampas's tartar sauce	
_	

Soups And Salads Mushroom Soup

Creamy homemade mushroom soup served with croutons

Seafood Chowder Soup	28.
A tomato based chowder of mix seafood	
Classic Caesar Salad	22.
Crunchy romaine lettuce tossed in a creamy Caesar Salad dressing ble with anchovies, topped with cherry tomatoes, homemade croutons, be and grated parmesan	
Add Grilled Chicken	28.
Add Grilled Beef	32.
Add Smoked Salmon	32 .

Greek Salad	<i>23</i> .
Classic Greek salad combine of romaine lettuce ,cherry tomato,cucuml	er,olive

Pasta

and feta cheese

Primavera	25
Penne tossed in a hearty tomato based sauce with spring vegetables a	and feta
cheese	

38. Pampas Beef Meat Ball Beef meat balls tossed in homemade Italian tomato sauce tossed over spaghetti

and served with shaved parmesan

28. Al Freddo Linguine with mushroom and diced chicken in a rich creamy white sauce

Prawn Linguine with Creamy Curry Sauce 35.

Linguine with a flavorful creamy curry based sauce tossed with tiger prawns,basil,parsley and shaved parmesan

22 Spaghetti Aglio Olio

Spaghetti aglio e olio is a traditional Italian pasta dish, coming from Napoli, sauté with red chilli, olive oil, garlic, sweet basil, fresh parsley and Parmigiano-Reggiano cheese

Fish, Seafood and Poultry

Lightly coated and pan fried with a lemon butter herb sauce and sprin	g
vegetables	

35.

40.

88.

38.

Norwegian Salmon Fillet

Served with a creamy wholegrain mustard sauce and spinach

Barramundi Fish Fillet

Chicken Roulade with Spinach

Pampas Seafood Platter

A combination of King Prawns, Barramundi Fillet and breaded Calamari

Chicken breast stuffed with spinach, grilled and served with brown reduction sauce with a hint of thyme

Grill Chicken Breast 38.

Served with red bell pepper salsa, asparagus and mash potatoes

32. Pampas Chicken Burger

Stacked with onions, homemade tomato relish, egg, fries and mix salad & cheddar cheese

Meats

20.

Grass Fed Grilled Beef Tenderloin (250gm) 68. (350gm) 88. Serve with sautéed haricot vert, mash potatoes and blue cheese sauce Grass Fed Grilled Beef Rib eye (250gm) 58. (350gm) 78.

Served with sautéed spinach, baby potatoes and creamy mushroom sauce CAAB Black Angus Beef Sirloin (250gm) 88. (350gm) 108.

Served with sauté broccoli, mushrooms and black peppercorn sauce

Grilled Bone in Beef Rib Eye

Served with baked jacket potato, rocket salad and Argentine chimichurri sauce

Grilled T-Bone Steak (500gm) 88. (700gm) 108.

Served with baked jacket potato, rocket salad and horseradish sauce 95. Pampas Mix Grill Platter

Rib Eye, Tenderloin and Lamb Rack served with roast potatoes and black

peppercorn sauce

88. Pampas Surf & Turf Our Surf n Turf a combination of grill beef Tenderloin 150gm and grill King

Prawn served with baked jacket potato and creamy mustard sauce

Braised Beef Short Ribs 58. Served with creamy mash potatoes and sautéed French beans

45. Braised Lamb Shank

Served with a rich and flavorful rosemary sauce and mash potatoes

Grilled Rack of Lamb 48.

Served with roast potatoes, rocket salad and mint salsa sauce

33. Pampas Gourmet Beef Burger

Grilled homemade prime beef patty served with an egg, beef bacon, onions, salad, fries and our Pampas tomato relish sauce



14.

Sautéed Mushrooms, French Fries, Mashed Potatoes, Baked Jacket Potato, Sautéed Spinach, Garlic Bread, Grill or Steamed Asparagus, Sautéed Mix Vegetables, Baby Potatoes, Roast Potatoes

