## GAUCHO

## FESTIVE BRUNCH DRINKS

## CHRISTMAS SPRITZ

Whitley Neill Rhubarb \& Ginger, Aperol, Prosecco, Double Dutch Cranberry \& Ginger Tonic

## PORNSTAR MARTINI

Finlandia vodka, Passoã, passionfruit purée, Prosecco

## BLOODY MARY

Sapling vodka, Pickle House spiced tomato mix

DOMAINE CHANDON
Argentine sparkling wine

## BRUNCH FEAST

## BURRATA G: D V V 349 kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

## CHORIPAN

SANDWICH G D D 425 kcal
Chorizo sausage, chimichurri mayo, crispy shallots, brioche roll

## STEAK AND EGGS ( 125 g ) 339 kcal

Rump steak, fried egg,
chimichurri

## BRUNCH DESSERT

DULCE ETON MESS D. V 255 kcal
Berry compote, dulce mousse, meringue

## ELDER SPRITZ

Whitley Neill Connoisseur's Cut, Elderflower, Prosecco

## APPLE FIZZ

Jack Daniel's Tennessee Apple, Double Dutch tonic

CHANDON GARDEN SPRITZ
With a hint of orange

LAGER 330ML

## EGGS ROYALE: G: D: 338 kcal

Smoked salmon, poached egg, sauce Choron, toasted English muffin

CHILLI MUSHROOMS
ON TOAST G vive 142 kcal
Creamed mushroom, white wine, garlic, chilli

## EGGS BENEDICT G Dio 309 kcal

Parma ham, poached egg, sauce
Choron, toasted English muffin

BANANA BREADGDV: 315 kcal
Passionfruit, dulce mousse

## GO DRY

WILD IDOL 187 kcal
Alcohol free sparkling rosé, Germany

PUNCHY 30kcal
Peach, ginger and chai

WIGNAC 142 kcal
Alcohol free organic cider

## MAPLE BACON

SANDWICH Gi 291 kcal
Fresh crusty bread, tomato jam

SMASHED AVOCADO G V V 397 kcal
Poached egg, salsa criolla, toasted rye bread

## PLEASE DRINKRESPONSIBLY

One drink per person at any one time. Our brunch and beverage offering is only available for a maximum of 90 minutes from the reservation/ seating time. Gaucho promotes responsible drinking and will refuse service if you or your guests appear intoxicated. Management will not tolerate poor behaviour towards staff or other guests and you will be asked to leave if your party do not respect these rules

