

Starters

- Gambas** 28.
Tiger Prawns sautéed with slice garlic, olive oil, dried red chili and paprika
- 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 and parmesan shavings
- Smoked Salmon Carpaccio** 32.
Slices of smoked Norwegian salmon served with rocket salad, chimichurri dressing, and capers
- Pan Seared Island Scallops** 35.
Pan seared scallop served with tequila pineapple compote
- Calamari Rings** 28.
Breaded and deep fried squid rings served with Pampas's tartar sauce

Soups And Salads

- Mushroom Soup** 20.
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 blended with anchovies, topped with cherry tomatoes, homemade croutons, beef bacon and grated parmesan
- Add Grilled Chicken** 28.
Add Grilled Beef 32.
Add Smoked Salmon 32.
- Greek Salad** 23.
Classic Greek salad combination of romaine lettuce, cherry tomato, roast vegetables, olive and feta cheese

Pasta

- Primavera** 30.
Penne tossed in a hearty tomato based sauce with spring vegetables and feta cheese
- Pampas Beef Meat Ball** 38.
Beef meat balls tossed in homemade Italian tomato sauce tossed over spaghetti and served with shaved parmesan
- Al Freddo** 33.
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
- Spaghetti Aglio Olio** 28.
Spaghetti aglio e olio is a traditional Italian pasta dish, coming from Napoli, sautéed with red chilli, olive oil, garlic, sweet basil, fresh parsley and Parmigiano-Reggiano cheese

Fish, Seafood and Poultry

- Barramundi Fish Fillet** 38.
Lightly coated and pan fried with a lemon butter herb sauce and spring vegetables
- Norwegian Salmon Fillet** 45.
Served with a creamy wholegrain mustard sauce and spinach
- Pampas Seafood Platter** 88.
A combination of King Prawns, Barramundi Fillet and breaded Calamari
- Chicken Roulade with Spinach** 38.
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
- Pampas Chicken Burger** 32.
Stacked with onions, homemade tomato relish, egg, fries and mix salad & cheddar cheese

Meats

- CAAB Black Angus Beef Tenderloin** (250gm) 95. (350gm) 115.
Serve with sautéed French beans, mash potatoes and blue cheese sauce
- CAAB Black Angus Beef Rib Eye** (250gm) 89. (350gm) 109.
Served with sautéed spinach, roast potatoes and creamy mushroom sauce
- CAAB Black Angus Beef Sirloin** (250gm) 88. (350gm) 108.
Served with sautéed broccoli, mushrooms and black peppercorn sauce
- Grilled Bone in Beef Rib Eye** (450gm) 98.
Served with baked jacket potato, rocket salad and Argentine chimichurri sauce
- Grilled T-Bone Steak** (500gm) 88.
Served with baked jacket potato, rocket salad and horseradish sauce
- Pampas Mix Grill Platter** 125.
Rib Eye (150gm), Tenderloin (150gm) and Lamb Rack (1 pcs) served with roast potatoes and black peppercorn sauce
- Pampas Surf & Turf** 88.
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
- Braised Lamb Shank** 45.
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
- Pampas Gourmet Beef Burger** 33.
Grilled homemade prime beef patty served with an egg, beef bacon, onions, salad, fries and our Pampas tomato relish sauce

Sides

14.
Sautéed Mushrooms, French Fries, Mashed Potatoes, Baked Jacket Potato, Sautéed Spinach, Garlic Bread, Grill or Steamed Asparagus, Sautéed Mix Vegetables, Roast Potatoes



All Prices are Subjected to 10% Service Charge and 6% GST