

Australis Menu

[2025/26 SEASON]



CHOOSE ONE ALTERNATIVE AMONG THE FOLLOWING OPTIONS

VALID FROM
MAY 2025 TO APRIL 2026

Starter <ul style="list-style-type: none">· Soup of the day  · Regional leaf mix  · Beef tartare· Southern ceviche· Scallop gratin· Chickpea hummus  	Main Course <ul style="list-style-type: none">· Lamb shank with creamy potatoes and luche seaweed· Grilled chicken with corn purée· Salmon with lentil timbale and sautéed vegetables· Hake with couscous tabbouleh· Zucchini stew with native potatoes   · Creamy pumpkin with vegetables and poached egg   	Dessert <ul style="list-style-type: none">· Dulce de leche crème brûlée· Apple tart  · Rhubarb tiramisu· Calafate rice pudding· Brownie with regional ice cream· Fruit salad  
Beverage <ul style="list-style-type: none">· Sparkling water· Soft drink· Juice	Coffee & Infusion <ul style="list-style-type: none">· Coffee· Herbal infusion	Additional* <ul style="list-style-type: none">· Aperitif· Glass of wine

OPERATOR PRICE Per person 	MENU VALUE USD \$40	*ADDITIONAL VALUE USD \$15
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IMPORTANT

-  Celiac
-  Vegetarian
-  Vegan

For groups or events, the menu information must be **sent 48 hours before the service** and incorporate:

- The menu selection may be a **combination of two options** and also includes alternatives for those with special dietary needs.
- **Dietary restrictions or allergies**, if any.
- If we do not have this information before the deadline, our chef will define your service.

In order to maintain a high quality standard in our food service, the suggested alternatives may be modified according to their availability in the area.

Cancellations or modifications can be made free of charge up to 24 hours before the service, after this period a penalty of 100% of the value will be charged.