

Australis Menu

[2025/26 SEASON]







Hotel
CABO DE HORNOS
Punta Arenas





■ CHOOSE ONE ALTERNATIVE AMONG THE FOLLOWING OPTIONS

VALID FROM
MAY 2025 TO APRIL 2026




Starter

- Pumpkin and dry tomato soup 
- Lamb empanadas
- FARO Salad with a smoked salmon base 
- Steamed mussels 
- Hummus bruschetta, with avocado and pumpkin 

Main Course

- Austral hake with romesco sauce 
- Roasted lamb with beet risotto
- Filet "a lo pobre" 
- Linguini and mushrooms ragout 
- Falafel with vegetables & curry 

Dessert

- Creme brulee
- Pears in red wine 
- Dulce de leche flan
- Apple & rhubarb crumble
- Fresh Fruit 
- Homemade icecream 

Beverage

- Sparkling water
- Soft drink
- Juice

Coffee & Infusion

- Coffee
- Herbal infusion

Additional*

- Aperitif
- Glass of wine

■ OPERATOR PRICE

Per person 

MENU VALUE

USD \$40

*ADDITIONAL VALUE

USD \$15

■ IMPORTANT

-  Celiac
-  Vegetarian
-  Vegan

Service available for a maximum of 50 guests.

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.