

A photograph of a restaurant table setting. The table is round and made of dark wood. On the table, there are two wine glasses, a plate with a folded napkin and a knife, and a brown leather menu. The background shows other tables and chairs in a dimly lit restaurant. The word "PORTEÑO" is overlaid in large, white, bold, sans-serif capital letters across the center of the image.

PORTEÑO



# PORTEÑO

Porteño Restaurant was established in 2010 and opened in its current Holt Street address in 2016. Chefs and co-owners Elvis Abrahamowicz, Ben Milgate and Joe Valore have taken inspiration from their Argentinian family experience to create a menu that is centred around cooking with fire.

Our menu always optimises the best seasonal produce, working closely with some of the country's best producers, enabling us to offer a selection of specialty steaks exclusively for Porteño.

Our purpose built Dry Aging Room has become a feature of the restaurant, providing us with the opportunity to take full control of our steak offering.

We are proud to be awarded number 40 of the worlds best steak restaurants 2023 by the *'Worlds Best Steak Restaurants'*.

Our main dining room can accomodate groups up to 80 guests and our Private Dining Room offers an exclusive space for groups up to 26.

We look forward to working with you to plan your occasion.

# LARGE GROUP BOOKINGS

Restaurant Capacity | 80 guests

## LARGE GROUP BOOKINGS [usual trading hours]

10 - 14 GUESTS

MAIN DINING ROOM | TWO SEATINGS AVAILABLE

LUNCH | Friday

DINNER | Monday - Saturday

15 - 26 GUESTS

PRIVATE DINING ROOM | EXCLUSIVE USE

LUNCH | Friday

DINNER | Monday - Saturday

Exclusive use of the Main Dining Room is available outside these times.

Banquet menus are provided for groups of 10+ guests.  
10% service fee applied to final bill

## MAIN DINING ROOM EXCLUSIVE USE [outside usual trading hours]

LUNCH | Monday - Thursday | min \$9,500

LUNCH | Saturday | min \$12,500

LUNCH OR DINNER | Sunday | min \$15,000

Prices based on a 4 hour event.

Banquet menus are provided for groups of 10+ guests  
10% service fee applied to final bill which is not included in minimum spend.



*The PORTEÑO Group*

# PRIVATE DINING ROOM

15 - 26 guests

LUNCH | Friday

DINNER | Monday - Saturday

Enjoy the Porteño experience in your own private space for up to 26 guests, with it's own private entrance via Gladstone Street.

We offer this space to your party exclusively without restricted arrival and seating times, allowing you to enjoy the space for longer.

Your group can dine from the Porteño Chefs Selection, Grand Banquet or for an extra special experience, we can work with you to design your own bespoke menu.

Our dedicated event manager will work directly with you to create the perfect experience. They can guide you through our curated drink packages or have our sommelier help you tailor a drink list specifically for your event.



# SAMPLE MENUS

We continually change our menu to take advantage of the best quality seasonal produce. Our banquet menus can be tailored to cater for all dietary requirements.

## MENU ADDITIONS

Freshly Shucked Sydney Rock Oysters with White Mignonette +\$7pp

Black River Oscietra Caviar 20g with Potato Gems, Crème Fraîche & Chives +\$150 per serve

Porteño Crispy Brussels Sprouts with Lentils, Mint & Vincotto Dressing +\$5.50pp

## GRAND BANQUET STEAK UPGRADE

Upgrade your steak options to our Wagyu Selection +\$45pp

## CHEFS SELECTION \$140PP

Humble Sourdough & Piccual Olive Oil  
Marinated Tookunka Creek Olives  
Roasted Beef Fat Butter

Mayura Station Wagyu Carpaccio with Quail Egg, Smoked Anchovy, Tonnato Sauce

Woodfired Cheese with Local Honey, Aleppo Pepper & Oregano

Porteño Chorizo with Almond Romesco

Slow Smoked Charcoal Chicken with Lemon & Black Pepper Gravy

O'Connor Sirloin MB3+ 3 week Dry Aged

Leave from Newcastle Greens with Fine Herbs & Vinaigrette

Fries with Chimichurri Salt & Porteno Smoked Ketchup

Condiments

Sorbet & Gelato of Raspberry & Coconut

Flan Mixto with Creme Diplomat & Dulce de Leche

## GRAND BANQUET MENU \$190PP

Humble Sourdough & Piccual Olive Oil  
Marinated Tookunka Creek Olives  
Roasted Beef Fat Butter

Smoked Fish Rillettes with Hashbrown, Trout Roe & Dill

Tartare Tartlet  
Dry Aged Beef Tartare with Classic Condiments & Truffled Pecorino

Hervey Bay Scallop Crudo with Biquinho Peppers

Buffalo Mozzarella with Black Fig, Fig Cotto & Shiso

Porteno Chorizo with Romesco

Jacks Creek Skirt 180+ Grain Fed

Dry Aged Speciality Cut selection subject to change

Heirloom Tomato Salad with Eschallot, Oregano, 8yo Balsamic

Marinated Bullhorn Peppers with Smoked Eggplant & Gordal Olive

Condiments

Chocolate Tart  
Caramelised Milk Chocolate Ganache, Smoked Glaze & Chantilly Cream

Jersey Milk Flan with Creme Diplomat & Dulce de Leche



# DRINKS

With wines from local producers to international favourites, our dedicated sommelier can develop the perfect drinks selection for your event

## DRINKS ON CONSUMPTION

Select beverages from our full list with all drinks charged on consumption

## PACKAGE

Speak to us about customising your selection of drinks, best suited to your event

# CONTACT US


50 HOLT STREET  
SURRY HILLS 2010

We look forward to hearing from you to see  
how we can accommodate your group

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For a closer look, visit us:

 [@portenosydney](https://www.instagram.com/portenosydney)



*The* PORTEÑO *Group*