



DINING MENU

STARTERS

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| Guacamole Arbol Chilli Oil Spice Dusted Corn Chips | \$18 |
| Pork Belly Red Cabbage Apple Sauce | \$18 |
| Picanha Espetada Chilli Rump Cap Skewers Chimichurri | \$18 |
| Fire-Roasted Prawns Smoked Tomato & Ancho Salsa Garlic Chilli Oil | \$36 |
| Crispy Eggplant Pistachio Mole Oaxaca Crema House Pickles | \$19 |

CEVICHE

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|---|------|
| Kingfish Aguachile Mandarin Orange Aji Amarillo | \$30 |
| Salmon Ora King Salmon Peruvian Potato Avocado | \$30 |

TACOS

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|--|-----|
| Yucatan Chicken Charred Chicken Green Pipan Sauce Crispy Herbs | \$9 |
| Lamb Barbacoa Lamb Shoulder Charred White Onion Spearmint Crema | \$9 |
| Baja Fish Cabbage Salad Green Chilli Fresh Pickles | \$9 |
| Pork Shoulder El Gante Sauce Fennel Salad | \$9 |
| Cauliflower Al Pastor Pineapple Salsa | \$9 |
| Zucchini Flower Creamed Corn Salsa Verde | \$9 |

MAINS

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|--|-------|
| 300g MBS5+ Tajima Wagyu Sirloin Birria Consume | \$62 |
| Pulpo Nduja Kipfler Potatoes Jalapeno Gremolata | \$48 |
| Glazed Lamb Ribs Tamarind Glaze Celeriac Puree | \$48 |
| Pato Coloradito Confit Duck Mole Coloradito Fresh Herbs | \$40 |
| Charred Vegetables Black Garlic & Bean Mole Whipped Fresco Cheese Warrigal Greens | \$38 |
| 800g T-Bone Roasted Bone Marrow Salsa Macha Butter | \$110 |

SIDES

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|---|------|
| Patatas Y Ajo Negro Chat Potatoes Confit Garlic Rosemary Salt | \$17 |
| Sweet Corn Ribs Manchego Cheese Truffle Oil Chipotle | \$18 |
| Cauliflower Blossom Pasilla Chilli Romesco Toasted Nuts Garlic | \$15 |

DESSERT

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| Churros Homemade Churros Coconut Ice Cream Ibarra Chocolate Dulce De Leche | \$16 |
| Jiricalla Leche Quemada Mexican vanilla beans Burnt Sugar | \$16 |

A 15% Surcharge Applies to All Public Holidays



BUILD YOUR OWN BANQUET: \$69

FOR THE TABLE

Guacamole Arbol Chilli Oil | Spice Dusted Corn Chips

CHOOSE YOUR STARTER (ADD EXTRA STARTER \$5PP)

Pork Belly Red Cabbage | Apple Sauce

Picanha Espetada Chilli | Rump Cap Skewers | Chimichurri

Fire-Roasted Prawns Smoked Tomato & Ancho Salsa | Garlic | Chilli Oil

Crispy Eggplant Pistachio Mole | Oaxaca Crema | House Pickles

ADD CEVICHE (\$7PP)

Kingfish Aguachile Mandarin Orange | Aji Amarillo

Salmon Ora King Salmon | Peruvian Potato | Avocado

CHOOSE YOUR TACOS (ADD EXTRA TACOS \$8EA)

Yucatan Chicken Charred Chicken | Green Pipan Sauce | Crispy Herbs

Lamb Barbacoa Lamb Shoulder | Charred White Onion | Spearmint Crema

Baja Fish Cabbage Salad | Green Chilli | Fresh Pickles

Pork Shoulder El Gante Sauce | Fennel Salad

Cauliflower Al Pastor Pineapple Salsa

Zucchini Flower Creamed Corn | Salsa Verde

CHOOSE YOUR MAIN

300g MBS5+ Tajima Wagyu Sirloin Birria Consume (Extra \$6pp)

300g MBS5+ Tajima Wagyu Sirloin Birria Consume

Pulpo Nduja | Kipfler Potatoes | Jalapeno Gremolata

Glazed Lamb Ribs Tamarind Glaze | Celeriac Puree

Pato Coloradito Confit Duck | Mole Coloradito | Fresh Herbs

Charred Vegetables Black Garlic & Bean Mole | Whipped Fresco Cheese | Warrigal Greens

800g T-Bone Roasted Bone Marrow | Salsa Macha Butter (Extra \$25pp)

CHOOSE YOUR SIDE (ADD EXTRA SIDE \$5PP)

Patatas Y Ajo Negro Chat Potatoes | Confit Garlic | Rosemary Salt

Sweet Corn Ribs Manchego Cheese | Truffle Oil | Chipotle

Cauliflower Blossom Pasilla Chilli Romesco | Toasted Nuts | Garlic

CHOOSE YOUR DESSERT

Churros Homemade Churros | Coconut Ice Cream | Ibarra Chocolate | Dulce De Leche

Jiricalla Leche Quemada | Mexican vanilla beans | Burnt Sugar

ADD 90MIN DRINKS PACKAGE \$30PP

Classic & Spicy Margaritas, Tecate Beers, House Wine, House Sparkling & House Rose

(If the drinks package is chosen, all guests at the table must do the drinks package. For people not wishing to drink alcohol, there is a variety of mocktails and non-alc drinks to choose from)

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