



DINING MENU

STARTERS

Guacamole Arbol Chilli Oil Spice Dusted Corn Chips	\$18
Pork Belly Red Cabbage Apple Sauce	\$16
Scallops Chilli Lemon Butter Sauce	\$26
Sydney Rock Oysters Tommy's Margarita Granita Green Apple Vinaigrette (6)	\$36
Cactus Tostadas Cactus Green Tomato Pico De Gallo Salsa Verde	\$15

CEVICHE

Kingfish Yuzu Leche De Tigre Agua Fresca Plantain Chips	\$30
Tuna Avocado Compressed Watermelon Ponzu	\$30

TACOS

Beef Slow Cooked Beef Ribs Tamarind Glaze Pickled Jicama (2pcs)	\$20
Lamb Barbacoa Lamb Shoulder White Onion (2pcs)	\$20
Fish Grilled Market Fish Mango Habanero Salsa (2pcs)	\$20
Zucchini Flower Creamed Corn Salsa Verde (2pcs)	\$20

MAINS

300g MBS5+ Tajima Wagyu Sirloin Birria Consume	\$62
Pulpo Turro Nduja Pomme Anna Squid Ink Mayo	\$48
Morton Bay Bugs Garlic & Herb Butter Burnt Lemon	\$42
Spatchcock Huitacaloche Mole	\$52
Eggplant Charcoal Grilled Eggplant Pistachio Mole Miso Dressing Pickles	\$33
1.2Kg Grass-Fed Tomahawk Beetroot Gel Pickled Daikon	\$170

SIDES

Papas Huancaína Chat Potatoes Aji Amarillo Dressing Aioli	\$17
Sweet Corn Ribs Manchego Cheese Truffle Oil Chipotle	\$18
Green Salad Mixed Leaves Onion Cherry Tomatoes	\$15

DESSERT

Churros Homemade Churros Coconut Ice Cream Ibarra Chocolate Dulce De Leche	\$16
Pear Crumble Caramelised Pear Dulce De Leche Gelato Almond Crumb	\$18

