



## DINING MENU

### STARTERS

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

### CEVICHE

<b>Kingfish Aguachile</b> Mandarin Orange Aji Amarillo	\$30
<b>Salmon</b> Ora King Salmon   Peruvian Potato   Avocado	\$30

### TACOS

<b>Yucatan Chicken</b> Charred Chicken   Pipan Sauce   Pico Verde	\$9
<b>Lamb Barbacoa</b> Lamb Shoulder   Charred Onion   Spearmint Yoghurt	\$9
<b>Baja Fish</b> Cabbage Salad   Green Crema   Red Slaw	\$9
<b>Pork Shoulder</b> El Gante Sauce   Fennel Salad	\$9
<b>Cauliflower Al Pastor</b> Pineapple Salsa   Radish	\$9
<b>Zucchini Flower</b> Esquilotes   Salsa Verde   Pico De Gallo	\$9

### MAINS

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

### SIDES

<b>Patatas Y Ajo Negro</b> Chat Potatoes   Black Garlic   Rosemary Salt	\$17
<b>Sweet Corn Ribs</b> Manchego Cheese   Truffle Oil   Chipotle	\$18
<b>Cauliflower Blossom</b> Pasilla Chilli Romesco   Toasted Nuts   Garlic	\$15

### DESSERT

<b>Churros</b> Homemade Churros   Coconut Ice Cream   Ibarra Chocolate   Dulce De Leche	\$16
<b>Jiricalla</b> 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** Rump Cap Skewers | Chimichurri

**Fire-Roasted Prawns** Smoked Tomato & Ancho Salsa | Garlic | Chilli Oil (Extra \$4pp)

**Crispy Eggplant** Pistachio Mole | Oaxaca Cheese | 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 | Pipan Sauce | Pico verde

**Lamb** Barbacoa Lamb Shoulder | Charred Onion | Spearmint Yoghurt

**Baja Fish** Cabbage Salad | Green Crema | Red Slaw

**Pork Shoulder** El Gante Sauce | Fennel Salad

**Cauliflower Al Pastor** Pineapple Salsa | Radish

**Zucchini Flower** Esquilotos | Salsa Verde | Pico De Gallo

**CHOOSE YOUR MAIN**

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

**Pulpo** Nduja | Kipfler Potatoes | Jalapeno Gremolata

**Glazed Lamb Ribs** Tamarind Glaze | Celeriac Puree

**Pato Coloradito** Confit Duck | Mole Coloradito

**Charred Veggies** 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 | Black 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, House 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)