



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)

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)