



## **BUILD YOUR OWN BANQUET: \$69**

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

**Guacamole** Arbol Chilli Oil | Spice Dusted Corn Chips

**Pork Belly** Red Cabbage | Apple Sauce

**Scallops** Chilli | Lemon | Butter Sauce

**Sydney Rock Oysters** Tommy's Margarita Granita | Green Apple Vinaigrette

**Cactus Tostadas** Cactus | Green Tomato Pico De Gallo | Salsa Verde

### **ADD CEVICHE (\$7PP)**

**Kingfish** Yuzu Leche De Tigre | Agua Fresca | Plantain Chips

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

**Beef** Slow Cooked Beef Ribs | Tamarind Glaze | Pickled Jicama

**Lamb** Barbacoa Lamb Shoulder | White Onion

**Fish** Grilled Market Fish | Mango Habanero

**Zucchini Flower** Creamed Corn | Salsa Verde

### **CHOOSE YOUR MAIN**

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

**Spatchcock** Huitacaloche Mole

**Morton Bay Bugs** Garlic & Herb Butter | Burnt Lemon

**Pulpo Turro** Nduja | Pomme Anna | Squid Ink Mayo

**Eggplant** Charcoal Grilled Eggplant | Pistachio Mole | Miso Dressing | Pickles

**1.2Kg MBS4+ Tomahawk Steak** | beetroot Gel | Pickled Daikon (Extra \$30pp)

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

**Papas Huancaína** Chat Potatoes | Aji Amarillo Dressing | Aioli

**Sweet Corn Ribs** Manchego Cheese | Truffle Oil | Chipotle

**Green Salad** Mixed Leaves | Onion | Cherry Tomatoes

### **CHOOSE YOUR DESSERT**

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

**Pear Crumble** Caramelised Pear | Dulce De Leche Gelato | Almond Crumb

### **ADD 90MIN DRINKS PACKAGE \$30PP**

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