

SNACKS

ELOTES - CORN RIBS	12
Roasted sweetcorn, crema chipotle, lime	
ENCHILADA	10pp
Duck, salsa falsa, cilantro	
PORK CHICHARRONES	12
Puffed pork skin, tajin, Birria Boy mole	
BIRRIA BOY GUACAMOLE	15
Torch ed avocado, Doña Cholita totopos, smoked guajillo oil	
PRAWN TOSTADA	18
QLD Ballina prawn, smoked crema, pico de gallo, mole rosso	
AL PASTOR SKEWERS (2pp)	18
Pork, pickled pineapple, jalapeño	

FEED ME – PRONTO!

\$55 per person, 2 person minimum.

2 pre-selected snacks | 2 tacos OR 1 large plate | 2 sides

For those who want a taste of our menu – pronto!

SIDES

PICKLED VEGETABLES	12
MEXICANA RICE	10
EXTRA FLOUR TORTILLA (4)	8

10% Surcharge on Sundays and Public Holidays
We are a cashless venue.

TACOS

20

SIGNATURE BIRRIA BOY (2)	
15hr Wagyu beef, salsa jalapeño, cilantro, consomé	
GOAT BIRRIA (2)	
Meredith braised goat, green pico de gallo, goat's cheese, tomatillo consomé	
SHROOM BIRRIA (2)	
Woodfire braised mushroom, Oaxacan cheese, consomé	
<i>Our Birria tacos are served with house made, yellow 'Masela' corn tortillas</i>	
ROASTED PIGS HEAD (2)	
Salsa negra, tequila onions, crema	
SOFT SHELL CRAB (2)	22
Tempura fried, tomatillo, cactus, crema verde	

OUR FOOD IS DESIGNED TO BE SHARED & SERVED A LA MEXICANA – AS IT'S READY

LARGER PLATES COOKED IN WOOD FIRE

48 each

LAMB BARBACOA – shoulder
CHICKEN ASADO – ½ chicken
SMOKED GOAT RIBS – cilantro, lemon

All large plates are served with flour tortillas & condiments

SWEET TREAT

CHURROS & PASSIONFRUIT	15
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CLASSICS

Classic Margarita *You know what it is* \$18
Cazcabel Blanco, Triple Sec, lime, sugar

Tommy's Margarita *Same same but different* \$23
Cazcabel Reposado, Agave, lime, salt

SIGNATURES

Green Apple – Fruity & Refreshing Spritz \$22
Tequila Blanco, Green Apple, Mint, Lime, Soda

Chili – Spicy, Smokey, Sour \$22
Lost Explorer Mezcal, Chili tequila, Cointreau, Aloe, Lime

Raspberry – Floral & Tart \$20
Tequila Blanco, Raspberry Montenegro, Rosé, Lemon, Sugar, Whites

Peach – Short, Fruity, Complex \$26
Tequila Reposado, Peach, Absinthe, Orange bitters

Grapefruit – Boozy, Bitter, Refreshing \$19
Lost Explorer Mezcal, Grapefruit aperitif, Sweet vermouth

LOST EXPLORER SPECIAL

Paloma \$18
Mezcal, Lime, Rosemary, Grapefruit soda

Frozen Margarita \$18
Mezcal, Apple, Aloe, Lime

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BEERS

Sea Legs Cerveza \$12
Brisbane, QLD

Sol Cerveza \$10
Orizaba, Mex

Bohemia Negra \$14
Mexico City, Mex

Modelo Especial \$14
Mexico City, Mex

SOFTDRINKS & NON ALC

Piña Picante soda – Pineapple, Habanero, Lime \$5.50

Jarritos Mandarin \$7

Mango \$7

Watermelon \$7

Non-alc Heaps Normal Quiet XPA \$10

Velleminfroy Sparkling Mineral Water 1L \$12

MOCKTAIL

Grapefruit Spritz – Fresh, fruity, floral \$14
Sammy Piquant Non. Alc Agave spirit, lime, aloe, mint, Grapefruit soda

TEQUILA

Made exclusively from blue Weber agave in designated Mexican regions, primarily Jalisco. It is produced in 4 different categories: Blanco (unaged), Reposado (aged 1 – 12 months), Añejo (aged 1 – 3 years), and Extra Añejo (aged 3 years +).

Cazcabel Blanco	\$12
Volando Blanco	\$15
Cazcabel Reposado	\$14
Cazcabel Añejo	\$17
Don Fulano Añejo	\$24
Arette Gran Clase Extra Añejo	\$42
Cazcabel Coconut	\$13
Cazcabel Coffee	\$12

Alternate AGAVE

Cauldron Blanco	QLD	\$15
Cauldron Reposado	QLD	\$18

MEZCAL

An artisanal spirit crafted from over 30 agave species across Mexico, with most production in and around Oaxaca. Traditional underground pit-roasting gives mezcal its signature smoky character.

Lost Explorer Espadin	\$13
Del Maguey Vida	\$18
Bozal Ensemble	\$24
Lost Explorer Tobala	\$27
Wahaka Reposado	\$19

WINE

	GLS BTL
Alpha Box & Dice Prosecco SA	\$14 \$62
Italian Plastic Golden Orange SA	\$14 \$65
Adobe Sauvignon Blanc Chile	\$14 \$65
Elemental Chardonnay Chile	\$17 \$70
Amauta Torrontés Argentina	\$14 \$65
Trumpeter Rosé de Malbec Argentina	\$14 \$60
Adobe Pinot Noir Chile	\$16 \$65
Trumpeter Malbec Argentina	\$17 \$70
Barossa Wine Cartel Rosé < 0.5% SA	\$11 \$50



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SHOTS \$12

The Classic	Tequila, salt, lime
Something different	Mezcal, chilli salt, grapefruit
Birria Back	Mezcal + Birria Sauce

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Jarritos Mandarin	\$7
Mango	\$7
Watermelon	\$7
Cola	\$7
Guava	\$7

Non-alc Heaps Normal Quiet XPA \$10
Mount Warning Sparkling Mineral Water 750ml \$11



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Scan to see our sister venue
C'est Bon Restaurant & Le Bon Bar!

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