



FOUR HUNDRED

MEXICAN BAR & KITCHEN

WiFi Password: spicymarg

Please note a surcharge applies to all card transactions.

◆ CRUDO | RAW ◆

Sydney Rock Oyster cucumber salsa, aji pepper, lime min 3pc df/gf	6
Heirloom Tomato Ceviche compressed watermelon, radish, eschalot, goats cheese, jalapeño crisps, pisco v/gf	19
Salmon Crudo Tostada avocado salsa, aji verde, salmon roe, baby shiso - 3pc df/gf	24
Pink Snapper Aguachile coconut, coriander, lime, smoked corn, serrano chilli oil gf/df	24

◆ ANTOJITOS | LITTLE CRAVINGS ◆

Guacamole Salsa macha, totopos vg/gf	18
Stuffed Squash Flower queso fresco, lemon verbena, salsa roja - 3pc gf/v	19
Smoked Chicken Wings coriander crema, pickled chilli gf	19
Smoked Beef Cheek Quesadilla manchego, pico de gallo, guindilla chilli - 3pc	22
Lamb Rump Barbacoa morita chilli adobo, poblano salsa verde - 2pc df	22
Calamari Frito chipotle mayo, lime gf/df	24
Grilled King Prawns guajillo chilli butter, lemon, baby coriander - 3pc gf	24

.....◆.....
 Please consult with staff regarding any allergies or dietary restrictions you
 may have before placing your order. While we take all necessary
 precautions to prevent cross-contamination, please be aware that our
 kitchen handles a wide variety of ingredients.
◆.....

*gf - gluten free | df - dairy free | v - vegetarian | vg - vegan | * - on request*

◆ TACOS ◆ 3 pcs | choice of either corn tortilla (gf) or wheat tortilla

Asada Beef pinnacle flat iron steak MB2+ , pico de galo, guacamole **df**.....24

Baja Fish battered snapper, macerated fennel, avocado, chipotle mayo **df**26

Chicken Barbacoa BBQ chicken, aji verde, pico de gallo, baby gem, chilli threads **gf*/df**26

Cumin Roasted Eggplant ricotta salata, poblano salsa verde, pickled onions **gf*/df***26

Pork el Pastor salsa negra, pina fresca, jalapeño, crackling **gf*/df**.....26

Baja King Prawn king prawn, pico de gallo, shaved cabbage, chipotle mayo, baby coriander **df**28

◆ TORTAS | SANDWICHES ◆ Served with fries

Mojo Cubana Cuban roast pork, double smoked ham, swiss cheese, McClure's pickles, mustard, special sauce, ciabatta.....24

Chicken Cemita fried chicken, guajillo butter, pickled onion, monterey jack cheese, guacamole salsa, baby gem, coriander crema, ciabatta24

Baja Prawn Roll king prawns, baby gem, avocado, ancho mayo, lemon, milk bun25

◆ SOLOS | MAINS ◆

Yucatan Bowl kale, roasted yams, charred corn, coriander, puffed quinoa, avocado, spiced pepitas, grapefruit & agave vinaigrette **vg/gf** 22

Achiote Salmon Brochetta charred padrón peppers, chimicurri, almond pipian **df/gf** 32

260g Pinnacle Flat Iron Steak MBS2 salsa verde, onion rings, sauce diablo **df** 42

Poblano en Nogada stuffed poblano chilli, spiced beef, pine nuts, plantain, salsa nogada **gf** 26

◆ COMPLEMENTOS | SIDES ◆

Chilli Fries smoked salt, lime aioli **v/gf/df** 12

César Salad baby cos, parmesan, garlic chives, anchoa dressing **gf** 16

Sweet Corn achiote butter, pecorino, coriander **v/gf** 14

Slaw shaved cabbage, golden raisins, pepitas, manchego, pedro ximénez dressing **v/gf** 16

◆ DULCE | SWEET ◆

Churros cinnamon sugar, dark chocolate **v** 18

Affogato vanilla bean ice cream, espresso, Sesión Mocha tequila **v** 19

Margarita Cheesecake watermelon sorbet, strawberry, spiced nut crumble **v** 18

◆ SESIÓN PREMIUM TEQUILA COCKTAILS ◆

Sharing a passion for Mexico's finest ingredients, Four Hundred and award-winning Sesión Premium Tequila have carefully crafted a selection of balanced cocktails to transport you to the beaches of Tulum.



Tijuana

Sesión blanco tequila, limoncello, grapefruit, homemade coconut syrup **24**



Chica Verde

Sesión reposado, melon, ginger, basil, lime **24**



Vista Bonita

Sesión mocha, fernet branca, limoncello, mint agave, hellfire bitters **24**

Small batch produced with 100% blue agave from the fields of Mexico, Sesión tequila was created for special moments by Australian entrepreneur, Jennifer Hawkins.

So sip back, relax and enjoy every Sesión.

SESIÓN

◆ CLASSIC TEQUILA COCKTAILS ◆

A range of Central American classics & house signatures curated by Four Hundred using Corazón's premium tequila range, and Los Vecinos' traditional style mezcals.



Classic Margarita

Your choice of tequila blanco or mezcal, triple sec, lime, agave **21**



Tommy's Margarita

Blanco, lime, agave **22**



Spicy Margarita

Reposado, triple sec, agave, ancho reyes, lime, house spice mix **22**



Paloma

Reposado, grapefruit, hibiscus, citrus, soda **23**



Two Rabbits

Blanco tequila, elderflower, dragonfruit, lemon, egg whites **24**



Five Suns

Reposado, midori, pineapple juice, coconut cream, splash of pinot noir **24**



Añejo Old Fashioned

Añejo, xocolatl mole bitters, agave, orange zest **24**

◆ CLASSIC COCKTAILS ◆

	Aperol Spritz	Aperol, prosecco, soda	18
	Espresso Martini	Vodka, coffee liqueur, fresh espresso	22
	Negroni	Gin, campari, sweet vermouth	22
	Old Fashioned	Bourbon, bitters, sugar	22
	Amaretto Sour	Amaretto, citrus, egg whites	22
	Southside	Gin, mint, citrus	22
	Lychee Martini	Vodka, lychee liquor, lychee syrup, dry vermouth	22

◆ CARAFES ◆ (serves 4)

Petalo Spritz	Sesión blanco tequila, pineapple syrup, rosé, cranberry juice	58
Sangria de la Casa	Rosé, brandy, grapefruit juice, seasonal fruit	45

TASTING NOTES

TEQUILA BLANCO

Corazón	Baked pineapple, jalapeño, tangerine zest	12.5
Sesión	Green pepper, pineapple, lightly spiced	13
Patrón	Pineapple, herbacious, white pepper	15
Casamigos	Sweet agave, vanilla, grapefruit	15
Don Julio	Lemon, grapefruit, sweet agave	15
Fortaleza	Cooked agave, citrus, basil, vanilla	22
G4	Spicy, pepper, grass	23
Doña Celia	Floral, toasted fruit, citrus	25

TEQUILA REPOSADO

Corazón	Baked pineapple, jalapeño,	13
Sesión	Green banana, fresh ginger, baked nectarines	14
Casamigos	Caramel, cocoa, dried fruits, oak	16
Don Julio	Lemon, stone fruit, dark chocolate, cinnamon	17
Patrón	Oak, vanilla, citrus	18
Fortaleza	Caramel, butter, sage, apple	24
Doña Celia	Oak, caramelised fruit, sugared almond	28
Clase Azul	Candied orange peel, American oak, hazelnut, cloves, cinnamon	42

TASTING NOTES

TEQUILA AÑEJO	Corazón	Forest, hazelnut, cloves, agave	14
	Casamigos	Caramel, vanilla, blue weber agave, spice	17
	Don Julio	Grapefruit, mandarin, caramel, wild honey	19
	Doña Celia	Brandied cherries, fudge, wood	32
	Don Julio 1942	Rich caramel, chocolate, warm oak, roasted agave	37
MEZCAL	Los Vecinos Espadín	Baked pineapple, jalapeño	12.5
	400 Conejos Espadín	Camp fire, ripe fruits, fresh wood, light herbal	16
	Casamigos	Herbal, fragrant fruit, hints of smoke	18
	Bozal Cenizo	Orange peel, dark chocolate, floral	30
	El Jolgorio Mexicano	Maple, citrus, pepper	33
EXTRA AÑEJO	Corazon	Caramel, peanut, oak	18
	Arette Gran Clase	Butterscotch, wood, fruity caramel, vanilla	36
DESSERT	Sesión Mocha	Chocolate fondant, biscuits, dark roasted coffee	14
	1800 Coconut	Coconut, sweet agave	15

			
DRAUGHT BEER	Great Northern Super Crisp Lager	11	13
	Carlton Draught	11	13
	Modus Cerveza	12	14
	Pure Blonde	12	14
	Stone & Wood Pacific Ale	13	15.5
	Balter XPA	13	15.5
PACKAGED BEER	Balter Cerveza		12.5
	Balter Easy Hazy Ale		12.5
	Tecate Lager		12
	Corona		12
	Pacífico		14.5
	Single Fin Summer Ale		12
CANS	Young Henrys Cloudy Cider		14
	Hard Fizz Watermelon & Berry Seltzer		14.5
	Hard Fizz Passionfruit & Guava Seltzer		14.5
	Young Henrys Ginger Beer		14
	Matso's Ginger Beer		14

GIN

City Of London Dry	12.5
Bombay Sapphire	13
Archie Rose Signature Dry	13
Four Pillars Rare Dry	13.5
Four Pillars Bloody Shiraz	14
Hendrick's	14

VODKA

Fris	12.5
Belvedere	14
Grey Goose	14

BOURBON

Buffalo Trace	12.5
Maker's Mark	13
Jack Daniels	14

WHISKEY

Starward Two Fold	12.5
Jameson Irish	13
Sazerac Rye	15
Glenfiddich 12YO	16
Laphroaig 10YO	18
Chivas 18YO	22
Fireball	13

RUM	Brix	12.5
	Brix Cane	13
	Brix Spiced	13
	Havana Club 3	13
	Plantation Pineapple	14
	Havana Club 7	14
	Ron Zacapa Centenario 23YO	19
LIQUEUR	Frangelico	11
	Disaronno	12
	Barsol Pisco Quebranta	13
	Baileys	12
	Midori	12
AMARO/ APERTIF	Amaro Montenegro	11
	Campari	11
BRANDY/ COGNAC	St Agnes VS	13
	Hennessy VS	14
CACHAÇA	Sagatilba Pura Silver Cristalina	13

◆ NON-ALCOHOLIC ◆

BEER

Heaps Normal Hazy Ale	11
Heaps Normal XPA	11

MOCKTAILS

Flor Rosa	Seadrift wild hibiscus, grapefruit, lime, soda	16
Sabrosa	Grapefruit, lemon, mango purée, orange, soda	16

CHAMPAGNE & SPARKLING

	 Reg	 Btl
BTW Sparkling NV Murray Darling, NSW	10.5	50
Cantina Trevigiana Prosecco NV Veneto, ITA	14	68
Mumm Cordon Rouge Brut Champagne NV Reims, FRA	25	125
Mumm Marlborough Brut Prestige NV Marlborough, NZ	18	85
Veuve Clicquot Yellow Label NV Reims, FRA		155

WHITE WINES

	 Reg	 Lrg	 Btl
Atlas 'Rhineland' Riesling 2021 Clare Valley, SA	13.5	21	65
Famille Hugel Classic Riesling 2021 Alsace, FRA			115
Mesta Verdejo vg, o 2020 Castile-La Mancha, ESP	13.5	21	65
Vidal Sauvignon Blanc 2021 Marlborough, NZ	13	20	62
Mezzacarona Pinot Grigio vg 2021 Veneto, ITA	13.5	21	65
BTW Pinot Grigio 2022 Orange, NSW	10.5	15.5	50
Yering Station 'Elevation' Chardonnay vg 2022 Yarra Valley, VIC	13.5	21	65
Apricus Hill Chardonnay 2021 Denmark, WA			90
Domain Jean Defaix Chablis 2022 Burgundy, FRA			125

ROSÉ WINES

	 Reg	 Lrg	 Btl
BTW Rosé 2022 Murray Darling, VIC	10.5	15.5	50
Amalia Rosé 2021 Provence, FR	14.5	23	70
Moscato Foiri 200ml 2022 Castile-La Mancha, ESP			16

RED WINES

	 Reg	 Lrg	 Btl
Yering Station 'Elevation' Pinot Noir 2021 Murray Darling, VIC	13.5	21	65
Abbotts & Delaunay Pinot Noir 2020 Languedoc, FRA			85
Radio Boka Tempranillo vg 2020 Castile-La Mancha, SPA	13.5	21	65
Feudo Arancino Riserva Rosso Nero d'Avola vg 2021 Sicily, ITA			95
Argento Malbec vg, o 2020 Mendoza, AR	14	22.5	68
Geoff Merrill Pimpala Road Shiraz vg 2021 McLaren Vale SA	13	19	63
Silkwood 'The Bowers' Shiraz 2021 Pemberton, WA	15	21	73
BTW Cabernet Merlot 2021 Murray Darling, NSW	10.5	15.5	50
Anselmi Realda Cabernet Sauvignon vg 2019 Veneto, ITA			145

vg = vegan | o = organic
Vintage may vary without notice.

According to the Aztec legend, Mayahuel, goddess of agave, gave birth to four hundred rabbits.

These cheeky little rabbits loved to let their ears down and drink pulque, the first form of tequila.

They lived a rich life; drinking, partying and getting into all sorts of mischief. In the process, they developed four hundred unique drinking personalities.

Just like Maya's rabbits, here at Four Hundred we're all about leaning into the good times with great friends, and embracing the fun that comes with a tequila session.



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FIESTA FEAST

\$65PP

Guacamole, salsa macha, totopos gf/vg

Calamari frito, ancho mayo gf/df

Salmon crudo tostada, avocado salsa, salmon roe, baby shiso gf/df

Stuffed squash flower, queso fresco, lemon verbena, salsa rojo gf/v

Grilled king prawn, guajillo butter, lime gf

Smoked beef cheek quesadilla, manchego, pico de gallo, guindilla chilli

Baja snapper tacos, macerated fennel, avocado, chipotle Mayo df



Churros, cinnamon sugar, dark chocolate sauce

*AVAILABLE FOR GROUPS OF 8+

FOUR HUNDRED

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BOTTOMLESS BRUNCH

EATS

Guacamole, Salsa Macha, Totopos gf | df | vg

Salmon Crudo Tostada, Avocado Salsa, Salmon Roe, Baby Shizo df | gf

Stuffed Squash Flower, Queso Fresco, Lemon Verbena, Salsa Rojo v | gf

Baja Fish Taco, Macerated Fennel, Avocado, Chipotle Mayo df

Chicken Barbacoa Taco, Aji Verde, Pico De Gallo, Baby Gem, Chilli Threads df

Chilli Fries, Smoked Salt, Lime Aioli v | gf | df

Additional \$5pp - Churros, Cinnamon Sugar, Dark Chocolate

DRINKS

CLASSIC MARGARITA

Tequila Blanco, Triple Sec, Lime, Agave

PETALO SPRITZ

Tequila Blanco, BTW Rose, Cranberry, Pineapple, Soda

BTW Sparkling Wine

BTW Rosé

Balter Cerveza

Teocate Lager



GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN

*AVAILABLE FOR GROUPS OF 2 +