

CACAHUATES	\$6
roasted peanuts, garlic, chile de arbol, murray river salt	
GUACAMOLE	\$17
avocado mash, mercado herbs, confit peanuts & tostadas	
TETELA	\$18
grilled maize triangle filled with slow cooked pork, Oaxaca cheese & salsa molcajete.	
TOLOACHE CEVICHE	\$26
cured prawn & snapper, avocado, cucumber, tobaziche mezcal & leche de tigre	
ENMOLADA	\$19
marinated grilled chicken in rolled tortillas on mole rojo, caramelised onions, queso fresco & sesame seeds (serving of 2)	
TACOS PLACEROS	\$22
chef's weekly selection of tacos (serving of 2)	
MEMELA DEL MERCADO	\$22
grilled maize dough, bone marrow beans, pork Oaxacan cecina & queso fresco	
HUARACHE CARNE ADOBADA	\$28
fried maize cake filled with brisket carne adobada & frijoles refritos	
PORK BELLY	\$26
crispy pork belly, cured mole, grilled drunk peaches & watercress salad	
FLAT IRON	\$29
flat iron steak rubbed in Oaxacan chilli adobo, guajillo butter, confit habanero emulsion	
PULPO ESCONDIDO	\$24
grilled octopus on chintextle paste with huitlacoche & tlayudita	
AL PASTOR SKEWERS	\$24
pork rubbed with al pastor adobo, Oaxacan pasilla salsa, grilled pineapple	
CHILE RELLENO	\$25
poblano chilli stuffed with shiitake picadillo over walnut mole	
EJOTES	\$12
smoked green beans, house-made chorizo & roasted tomato salsa	
PAPAS Y HONGOS	\$14
marinated crispy potatoes, shiitake, queso fresco & chilhuatle oil	
ENSALADA ASADA	\$14
watercress, grilled cos lettuce, dry chilli marinade	
OAXACAN FLAN	\$14
baked caramel custard, Oaxacan cacao bits	

Signature Mezcalinas **\$23**

Our Mezcalinas are a signature of Nu'u, cocktails made with mezcal to highlight a specific flavour profile/note found in the different species of maguey. Designed in collaboration with Oaxacan bartenders and are a tribute to remarkable Oaxacan women found in history and folk legends from the different regions of the state.

Princesa Donaji (sweet profile)

strawberries, mezcal, grapefruit, grenadine

Maria Sabina (herbal profile)

cucumber, mezcal, ginger, basil & lemon with smoked rosemary

Juana Cata (citrus profile)

tamarind house syrup, mezcal, lemon peels, agave worm salt

Matlazihua (floral profile)

elderflower liqueur, mezcal, hibiscus & market flowers

House Cocktails

Spicy Margarita.....\$21

macerated limes, tequila blanco, cointreau, habanero salt

Oaxaca Spritz.....\$21

compressed pineapple, mezcal, Plantation pineapple rum, prosecco

Sandunga..... \$21

cacao liqueur, cold brew, kahlua and mezcal on the rocks

Smoky Jaguar.....\$22

whisky, pedro ximenez, honey syrup & black tea

Mexican Beer

Corona Extra..... \$11

Pacifico..... \$12

Dos Equis.....\$10

Australian Beer

Little Creatures Pale Ale.... \$12

Four Pines Kolsch\$11

Non-Alcoholic

Soft Drinks..... \$5

Coca-Cola Classic, Zero & Sprite

Jarritos.....\$7

Guava, Mandarin & Lime

Non-Alcoholic Beer.....\$8

Heaps Normal Quiet XPA ABV less 0.5%

Non Alcoholic Margarita.....\$12

Wines we love

White



2019 Bream Creek Old Vine Reserve Riesling, Tasmania		\$68
2022 Derwent Estate Pinot Gris, Tasmania	\$16	\$62
2022 Seresin Sauvignon Blanc Marlborough, NZ		\$65
2022 Leeuwin Estate Prelude Chardonnay, Margaret River WA	\$17	\$68

Rosé

2023 De Iuliis Rosé, Hunter Valley NSW	\$15	\$58
2022 Domaine de Cala Rosé, Provence, France		\$60

Red

2021 Gathering Field, Pinot Noir, Yarra Valley Vic	\$17	\$68
2022 Coriole Sangiovese, McLaren Vale SA		\$70
2021 Mr Riggs Yacca Paddock Tempranillo, Adelaide Hills SA		\$64
2022 Sons of Eden Marschall Shiraz, Barossa Valley SA	\$16	\$62

Mezcal of the month

30ml served traditionally on a calabash jícara handmade in Oaxaca with agave worm salt and orange wedge.

Mezcal de la casa, Espadin, Lucio Morales, Ocoteppec, Oaxaca 45.5%..... \$18

Profile: lemon zest, caramelised banana, pepper, slightly herbal

Still: Copper

De Leyendas 'Coyote' Ancestral, Sola de Vega, Oaxaca 47%.....\$26

Profile: spiced chocolate, prunes, hard candy

Still: Clay Pot

5 Sentidos Arroqueño by Tio Pedro, Santa Catarina Minas 48.3%.....\$28

Profile: sweet plantain, mineral, brown sugar, celery

Still: Clay Pot

Origen Raiz Madrecoix, Santiago Matatlan, Oaxaca 48%.....\$26

Profile: pear, turnips, earthy, dry hibiscus, smoky finish

Still: Copper

Dixeebe Mezcal Pechuga Edition #3, Santiago Matatlan, Oaxaca 51%.....\$36

Profile: orange, pineapple, dry apple, jalapeño, guava

Still: Copper

Sierra Negra by Alberto Martinez, Santa Catarina A, Oaxaca 47.6%.....\$26

Profile: sweet herbs, floral, cherries, honey, mineral finish

Still: Clay Pot