LA FARMACIA

Cuisine inspired by Mexico

THE WARM-UP

Guacamole (Vegan) (GF) 16
Guacamole, pico de gallo and warm corn chips.

Costra (Veg opt.) (GF) 22
Golden, crispy grilled cheese wrapped around your choice of meat.

Elote (Veg opt.) (GF) – (4pc) 17
Flame-grilled corn on the cob, pasilla mayo, pecorino,chives and Tajin.

La Farmacia Nachos (Veg opt.) 20
Corn chips,sour cream, guacamole, melted cheese, feta, coriander and pico de gallo.
Add Chicken,Beef,Pork or Cauliflower 8

Mexican Fries (Veg opt.) 12.5
Shoestring fries with chipotle salt, chimichurri & sour cream.

Pickled Veggies (Veg) 7.5
Potato,carrot, chillie & Cauliflower.



RAW BAR

Ceviche Barramundi Tostada (GF) – (1pc) 11
Lime-cured barramundi, tomato, cucumber & coriander, on a crispy tostada with avocado mousse & pasilla chilli mayo.

Yellowfin Tuna Tostada (GF) – (1pc) 13
Fresh Tuna, avo mousse, ponzu, Furikake, shallot, chives, chipotle mayo & pickled onion.

Kingfish Cevich Leche de Tigre (GF) 32
Kingfish, leche de tigre, cucumber & avo mousse, coriander, chilli oil & black salt. Served with corn chips.

Tropical Tuna & Prawn Ceviche Bowl (GF) 37
Fresh tuna & cooked prawns, cucumber, tomato,coriander, mango, avo mousse, leche de tigre, chilli oil & black salt. Served with tostada.

MAINS

Quesadilla (Veg opt.) 22
Flour tortilla with melted cheese, guacamole, pico de gallo, pumpking seed & chipotle mayo.
Add Chicken, Beef Brisket, Carnitas or Cauliflower 8

Chicken Burrito 23
Chicken al Pastor, melted cheese, pico de gallo, lettuce, guacamole & chipotle mayo. Served with golden fries

Cali Burrito 25
Slow-cooked beef, feta, golden fries, guacamole, pico de gallo, Mexican rice, beans & chipotle mayo. Served with consome.

Steak Carne Asada (GF)
250g grilled rump steak, golden fries & house-made chimichurri. Served with guacamole & four warm corn tortillas. 47

SET MENU 65 PP

MIN 2 PPL

START
Guacamole
Costra
Tuna Tostadas
(2 pc)

TACOS X 2

+

MAIN
ALGO DULCE
Churros or
Tres Leche

TACOS

Served with soft corn tortillas, chopped white onion, fresh lime, red/green salsa, fresh coriander.

Crispy Fish (No GF) 12ea
Beer-battered barramundi with coleslaw, chipotle mayo, pineapple & habanero salsa in a flour tortilla.

Birria Special 12 ea
12-hour slow-cooked beef with melted cheese, salsa roja and consomé.

Taco Tropical (No GF) 13 ea
Crispy fried prawns, pineapple salsa, pico de gallo, chipotle mayo, served with fresh jicama in a flour tortilla.

8 Hour Pulled Beef Brisket 8.5 ea
Tender, 8 hours slow cooked beef brisket.

Carnitas 8.5 ea
Twice-cooked pork belly.

Chicken al Pastor 8.5 ea
Charred chicken thigh cooked in al pastor marinade, served with pickled onion and feta cheese.

Crispy Cauliflower (No GF,Veg) 8.5 ea
Crispy fried cauliflower pieces with pico de gallo and chipotle mayo.

TACO PLATE X3 $30
(choose any taco)

SALSAS

Verde	3	Macha	4
Roja	3	Habanero	4

ALGO DULCE

Tres Leches 19
Mexico's famous "three milks cake" rich, creamy and indulgent.

Churros 16
Four crispy churros served with seasonal fruit and dulce de leche.

MEXICAN MEDICINE

PLEASE NOTE A 10% SERVICE CHARGE APPLIES ON SUNDAY AND PARTIES OF + 8 PEOPLE
15% SURCHARGE ON PUBLIC HOLIDAYS

LA FARMACIA

CUISINE INSPIRE IN MEXICO

THE WARM-UP

Guacamole (Vegan) (GF) 16
House guacamole, topped with pico de gallo and pumpkin seeds, served with warm charred tortilla chips.

Costra (Veg opt.) (GF) 22
Golden, crispy grilled cheese wrapped around your choice of meat.

La Farmacia Nachos (Vegan opt.) 20
Corn tortilla chips with sour cream, feta cheese, guacamole, melted cheese, pumpkin seeds and pico de gallo.
Add Chicken, Beef Brisket, Pork or Cauliflower +8

Kingfish Ceviche Leche de Tigre (GF) 32
Kingfish, leche de tigre, cucumber & avo mousse, coriander, chilli oil & black salt. Served with corn chips.

Yellowfin Tuna Tostadas (1pc) (GF) 13
Taco shell topped with avocado mousse, ponzu, shallots, furikake, chives, pickled onion and chipotle mayo.

Tropical Tuna & Prawn Ceviche Bowl (GF) (2ppl) 35
Fresh tuna and prawns, cucumber, tomato, mango, avo mousse, leche de tigre, chilli oil, black salt. Served with tostada.

Elote (Vegan opt.) (GF) - (4pc) 17
Flame-grilled corn on the cob with pasilla mayo, pecorino and Tajín.

Pickled Veggies (Veg) 7.5
Potato, carrot, chillie & Cauliflower.

Mexican Fries (Veg opt.) 12.5
Shoestring fries with chipotle salt, chimichurri & sour cream.

TACOS

8 HOUR PULLED BBQ BEEF BRISKET
8 hour brisket in a spiced chipotle marinade.

CARNITAS
Chopped up twice-cooked pork belly.

CHICKEN AL PASTOR
Charred chicken thigh cooked in al pastor marinade. Served with pickled onion and feta cheese.

NOPAL (VEGAN)
Cooked nopal with pico de gallo and citrus.

CAULIFLOWER (VEGAN)
Crispy fried cauliflower pieces with pico de gallo and chipotle mayo.

DESSERTS

TRES LECHES CAKE 19
Mexico's famous rich and creamy 'Three Milks' cake.

CHURROS (VEGAN) 16
Four crispy churros served with seasonal fruit and dulce de leche.

TACO TUESDAY

GOOD TACOS • GOOD DRINKS • BETTER TUESDAYS

$4.75 EACH
ON TUESDAYS

SERVED WITH SOFT CORN TORTILLAS (GF), CHOPPED WHITE ONION, FRESH LIME, RED/GREEN SALSA, FRESH CORIANDER.



10% SERVICE CHARGE APPLIES ON SUNDAY AND PARTIES OF 8 PEOPLE OR MORE;
15% SURCHARGE ON PUBLIC HOLIDAYS;
1.5% SURCHARGE ON ALL CARD PAYMENTS.

LA FARMACIA

• HOUSE • DRINKS • MENU •

1 CLASSIC MARGARITAS

THE CLASSIC MARGARITA $24
Tequila Blanco, Triple Sec and Fresh Lime.

SPICY JALAPEÑO $24
Classic Margarita made with Spicy Jalapeño Infused Tequila.

REAPER MARG $29
Don't order this. It's infused with the hottest chilli in the world.

TOMMY'S $25
Tequila, Agave Syrup and Fresh Lime served on ice.

BLUEBERRY & MINT $25
Classic Margarita muddled with Blueberries, Mint and Coco Lopez.

FLAVORED MARGARITA $24
Choose your favourite from:

- Passionfruit
- Strawberry
- Mango
- Tamarind
- Hibiscus
- Coconut

WANT IT WITH MEZCAL?
Add Mezcal to any cocktail for +$3

2 SIGNATURE COCKTAILS

TROPICAL PINA $25
Rum, Coco Lopez, Pineapple and Fresh Lime.

CARAJILLO $24
Licor 43, Coffee Liqueur and Cold Brew.

LA PASION $25
Vodka, Chambord, Passionfruit, Lime and Prosecco.

MEZCAL NEGRONI $26
Mezcal, Campari and Sweet Vermouth.

FARMA MOJITO $25
Rum, Passionfruit, mint and Lime.

LA FARMACIA MARGARITA $25
Spicy tequila, St Germain, fresh lime, cucumber and agave syrup.

3 SLUSHIE 2-4-1

ALL DAY EVERY DAY

CLASSIC MARGARITA $29
Tequila Blanco, Triple Sec and Fresh Lime.

SEASONAL MARGARITA
Seasonal Fruit, Tequila Blanco, Triple Sec and Fresh Lime.

4 NON-ALCOHOLIC COCKTAILS

FARMA VIRGIN PASSION MOJITO $17
Sammy piquant, Passionfruit, mint and Lime.

FLAVOUR NON ALCOHOLIC MARGIE $19
Sammy piquant, lime and agave.
Pick your flavour: Passionfruit, Strawberry, Mango, Hibiscus, Tamarind, Coconut.

5 BOTTLES AND CANS

BEERS & CIDER

BALTER CERVEZA	$9.50
HEAPS NORMAL XPA (0.1% alc vol)	$9.50
STATUS QUO PALE ALE	$12.50
YOUNG HENRYS APPLE CIDER	$10.50

MEXICAN BEERS

TECATE	$10.50
CORONA	$10.50
MODELO ESPECIAL	$13
MODELO NEGRA	$14.50
CAGUAMA VICTORIA 940ml	$28
PACIFICO	$14
CARTA BLANCA	$10

MAKE IT MICHELADA + $6

6 WINE

RED

SUN & SOIL SAGRADO GSM	$17 / $79
FOWLES 'FARM TO TABLE' PINOT NOIR	$15 / $58
FIRST CREEK SHIRAZ	$17 / $79

WHITE

BASCH SAUVIGNON BLANC	$15 / $65
MOPPITY RIESLING	$17 / $79
ROS HILL "MAYA" CHARDONNAY	$17 / $79

PINK

LA PETITE PERRIERE	$17 / $79
PINOT NOIR ROSÉ	

BUBBLES

NOMAS GARDEN	$15 / $70
PROSECCO	
CHAMPAGNE	$130

7 SOFT DRINKS

COKE $5 | COKE ZERO $5 | SPRITE $5 | FANTA $5 | GINGER BEER $5 | JUICES (Orange, Apple & Pineapple) $6.50 | JARRITOS $6.50 | SAN PELLEGRINO SPARKLING WATER 750mL $8.50

PLEASE ASK YOUR SERVER FOR OUR TEQUILA AND MEZCAL LIST