

FOOD

STARTERS

\$8ea

Pork Mojo Taco

sauerkraut, quatro epices

\$12ea

Spicy Octopus Taco

pickled wakame, smoked eel, salsa macha

\$7ea

Tempura Tender Cactus Taco

cabbage, salsa macha

\$17

Green Pea Guacamole

guava, togaroshi, pickled flowers

\$15

Watermelon Salad

hazelnut crumble, goat's cheese, basil, tomato, habanero oil, tajin

\$27

Salmon gravlax

lemon myrtle, cucamelon, rose vinegar

\$25

Baked Oaxacan Cheese

honey, chorizo, pico de gallo, tortillas

MAINS

SERVED W/ WHEAT TORTILLAS

\$30

Tequila & Miso King fish Collars

pico de gallo , chili arbol harissa, coriander

\$35

Duck Carnitas

hibiscus, hazelnut crumbs, jalapeno chipotle

\$37

Chicken Adobo

chilaquiles, pickled onion, textures of chips

\$59

Black OPAL Wagyu +7 Rump CAP

mushrooms, palm heart, charros sauce

\$30

Plantain Gnocchi

heirloom tomatoes, tajin, shiso

SIDES

\$14

Ensalada

cos hearts salad, cabbage, mexican oregano, crema

\$15

Warm corn esquites

corn kernels , chipotle mayo , queso salado

DESSERT

\$15

Goats Cheesecake Tostada

raspberry granita, corn husk ash

\$17

Brown Butter Drizzle Cake

fig leaf gel, frozen yogurt

\$20

Dulce de Leche Mousse

chocolate cookie crumbs, rose vinegar gel, chocolate semifreddo

1.5% fee applied to Card Transactions. A Surcharge applies on Sundays and Public Holidays of 10%/15% respectively. Groups of 6 or more incur a discretionary 10% gratuity as standard.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free. Please ensure that you communicate any and all dietary requirements to our friendly staff.

TACOS

THE PRICE FOR THE INDIVIDUAL TACOS IS \$7EA

Chicken Tinga

Jalapeno crema, sour cream, cos lettuce, salata cheese

Lamb harissa

Caramelised onion, preserved lemon, chimichurri

Baja Fish Taco

Jalapeno crema, rodrigo sauce, faux caviar

Pork Adobo

Braised smoked pork, spiced pineapple

Broiled Mushroom Taco

Garlic soy sauce, zarandeado sauce, pico de gallo

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DRINKS MENU

\$22

CLASSIC

Blanco tequila, agave, cointreau, fresh lime

\$22

SPICY

Blanco tequila jalapeno infused, cointreau, fresh lime, chilli salt rim

\$21

TOMMY'S

Blanco tequila, fresh lime, agave nectar

\$23

VIOLETA

Butterfly pea flower infused blanco tequila, elderflower liqueur, fresh lime,
agave nectar, black salt rim

\$23

RAICILLA

Estancia raicilla , agave syrup , orange marmalade and fresh lime juice

HOUSE COCKTAILS

\$23

SONORA NEGRONI

Bacanora, gin, campari, vermouth

\$23

ALMOND NORTE

Amaretto, sotol ono, lime, honey

\$23

OAXACAN POSTCARD

Oaxacan rum, kaffir lime, guava nectar, Prosecco

\$23

MAGIC GYPSY

Sotol, absinthe, st germain, grapefruit, lime, agave

\$23

ESPRESSO BORRACHO

Tequila, cacao agave, macadamia liqueur, coffee, wattle seed

BEER

MAKE IT A MICHELADA +3

CLAMATO, LIME, WORCESTERSHIRE, VALENTINA

\$12

NEWTOWNER YOUNG HENRY'S

Pale Ale

\$12

PACIFICO

\$8

TECATE

Pale Lager

\$8

NEGRA MODELO

\$12

MODELO ESPECIAL

Lager

SOFTS

\$12

VIRGIN MANGO MARGARITA

Lime, mango, agave, tajin

\$12

PASSION NO'JITO

Mint, passionfruit, lime, soda

\$4pp

SPARKLING WATER

\$5

CAPI Lemonade | Ginger beer

APERITIVO

\$14

VERGANO AMERICANO & SODA Piedmont

BUBBLES

\$14|65

NV ILL FOLLO 'PROSECCO'

Glera, Veneto, Italy

\$140

NV Pierre Gerbais 'R19 GRAIN DE CELLES EXTRA BRUT'

Pinot not, Chardonnay, Pinot Blanc, Cotes de bars, France

WHITES

\$17|80

2020 SALVARD BLANC

Sav. Blanc, Loire Valley, France

\$17|80

2021 CLOS CLARE 'RIESLING'

Riesling, Clare valley, Australia

\$20|95

2022 ONANNON 'CHARDONNAY'

Chardonnay, Mornington Peninsula, Australia

\$95

2021 NGERINGA 'ILUMA'

Viogner, Adelaide hills, Australia

\$120

2014 TRIMBACH FEDERICH 'CUVEE FREDERICK EMILY'

Riesling, Alsace, France 375 ml

ROSE + ORANGE

\$16|70

2021 CHATEAU OLLIEUX ROMANIS

Grenache, Cinsault, Languedoc, France

CHILLED RED

\$17|75

2022 BINK 'SERGEANT J'

Grenache, Barossa Valley, Australia

RED

\$18|85

2022 CALEDONIA AUSTRALIS 'PINOT NOIR'

Gippsland VIC, Australia

\$17|75

2021 GEYER WINE CO

Montepulciano, Eden Valley, Australia

\$20|90

2021 BODEGAS EXOPTO RIOJA 'HORIZONTE'

Tempranillo, Garnacha, Graciano, Rioja, Spain

\$20|95

2019 ANTIYAL 'PURA FE'

Cab. Sav, Maipo Valley, Chile

\$20|95

2020 CHATEAU LA GROLET 'ORIGINES'

Merlot, Cabernet, Bordeaux, France

\$130

2016 ALICE BONACCORSI 'ETNA ROSSO'

Nerello mascalese, Nerello cappuccino, Sicily, Italy

\$150

2019 APSLEY GORGE

Pinot Noir, Tasmania, Australia

\$160

2021 ALKINA 'OLD QUARTER'

Grenache, Shiraz, Mataro, Barossa Valley, Australia

\$140

2020 RICCITELLI 'PIE FRANCO'

Malbec, Mendoza, Argentina

DIGESTIVO

\$14

AMARO RUBINO

Piedmont, Lombardio

\$25

MEZCAL 5 SENTIDOS

Arroqueno

1.5% surcharge on all card transactions.