

SET MENUS

Condesa - 90pp

Beef tostada, fermented chilli, smoked agretti, taki kombu
Mooloolaba spanner crab churro, cucumber, apple, jalapeño
Choripan, Mexican pickled onions, salsa verde
Ballina King prawn moqueca, coriander oil

Palate Cleanser

Braised beef, native farofa, smoked chorizo, black beans
Currumbin Valley herb salad, aji, lime

Dulce de Leche gelato, burnt italian meringue

Polanco - 170pp

Charred baby corn, miso brown butter
Beef tostada, fermented chilli, smoked agretti, taki kombu
Mooloolaba spanner crab churro, cucumber, apple, jalapeño
Moreton Bay bug taco “Al Pastor”, pineapple, fennel, tepache
Tamale, oscietra caviar, pickled Kombu
Sobrasada, romesco, turnips
Ballina King prawn moqueca, coriander oil

Palate Cleanser

Black Opal Wagyu beef marble score 8-9
Green pea mole, black garlic, charred silverbeet
Currumbin Valley herb salad, aji, lime

Dulce de Leche gelato, burnt italian meringue

ANTIPASTI & CHARCUTERIE

Charred corn and chickpea hummus	15
Romesco and borettane onions	15
Pickled sardine escabeche	18
Cured and sliced platter, cappocolo, bresaola, chorizo, pickles, baguette	55

RAW

Freshly shucked oysters	7
Oscietra caviar (30g), savoury churro, jalapeño sour cream	185
Scallop, kiwi aguachile, jicama, coriander oil	12
Hiramasa Yellowtail kingfish tiradito, aguachile negra, avocado, cucumber	30
Ora King salmon ceviche, sweet corn custard, passionfruit leche de tigre	24

MASA & STARTERS

Mooloolaba spanner crab churro, cucumber, apple, jalapeño	20
Moreton Bay bug taco “al pastor”, pineapple and fennel salad, tepache	18
Brisbane Valley quail taco, charred spring veggies, green pea mole, preserved lemon	16
Braised mushroom tetela, pickled fungi and spices	12
Beef tostada, fermented chilli, smoked agretti, taki kombu	12
Papa rellena, potato, kangaroo, ají verde, coriander oil	12

MAINS

Ballina King prawn moqueca, coriander oil	55
Crispy skinned barramundi a la Veracruzana	60
Slow cooked short rib al pastor, ají amarillo, pineapple	90
Chilli glazed pork rack (750g), Mexican XO sauce, charred shishito peppers	90

ASADOS

Rainbow trout a la Talla , fermented chilli, seeded mustard	65
Charred half marinated chicken, jus	55
Angus Rib Eye (350g - Riverine, QLD), chimichurri, jus	70
Wagyu Sirloin MB5+ (500g - Darling Downs, QLD), chimichurri, jus	100
Tomahawk MB3+ (Rangers Valley, NSW), chimichurri, jus	MP

SIDES & SALADS

Charred shishito peppers, aji blanco, piel de sapo melon	23
Cactus salad, sunflower seeds tarator, choy sum	18
Crushed potatoes and lemon myrtle	15
Seasonal vegetables, brown butter, salsa pebre	18
Currumbin Valley herb salad, ají, lime	18
Mix of heritage corn tortillas (4)	6
Tortilla chips (6)	3

DESSERT

Piña colada, coconut semifreddo, spiced rum sorbet	18
Mibrasa smoked nashi pear crème brûlée	18
Chocolate tostada, queen garnet plum, peanut butter mousse	18