

SMALL PLATES

MEX Guacamole con tostadas \$12 GF, DF, V

House made guacamole & fried corn chips

ARG Empanadas \$8

Choice of beef or cheese

MEX Jalapeños Rellenos \$14 V

Jalapeños stuffed w/ herbed goat's cheese

PER Patatas bravas \$12

Crispy roasted chat potatoes w/
jalapeños, avocado cream, salsa bravas

ARG Arancini \$8 V

Rice ball with tomato, black beans & spiced aioli

COL Chicharrón \$18 GF, DF

Fried crispy pork belly w/ pineapple salsa

ARG Gambas \$12 GF

Grilled tiger prawns in chimichurri butter

P.R Ceviche \$19 GF

Red snapper cured in lime w/ mango, red onion,
habanero, coriander & crispy potato

TACOS

MEX Carne \$8 DF

Slow cooked brisket w/ red onion,
jalapeños & coriander

MEX Berenjena \$10 GF, DF

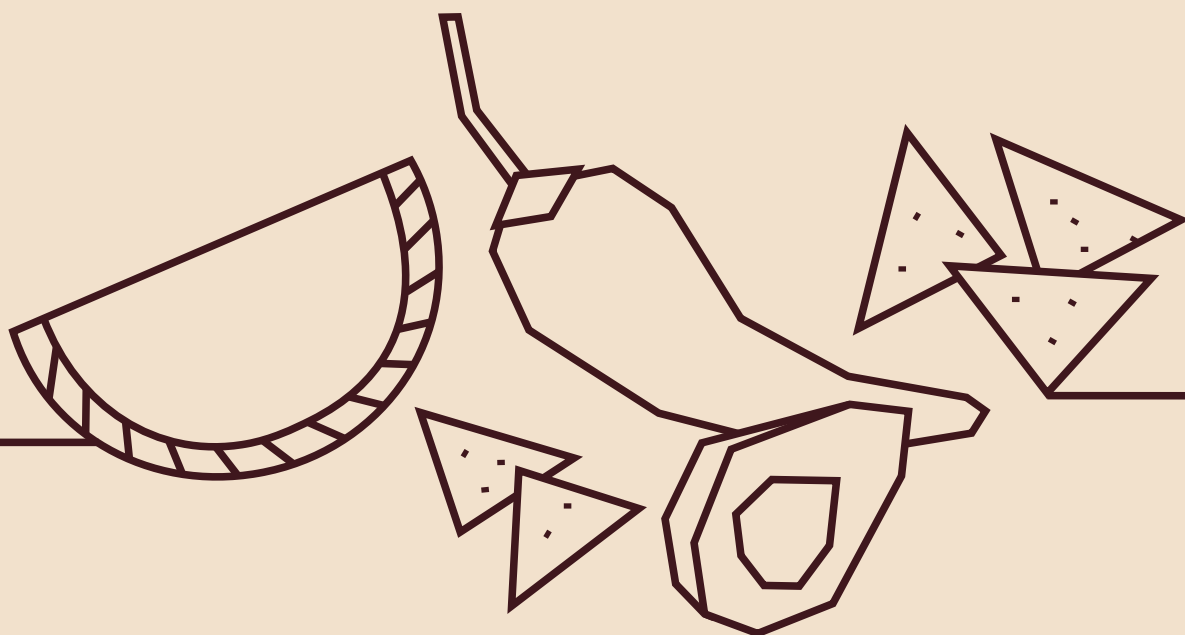
Fried eggplant w/ avocado cream,
corn & pickled cabbage

MEX Pollo \$8

Chipotle honey chicken w/ pico de gallo,
lettuce, Qaxaca cheese

MEX Cordero \$10 GF

Slow braised lamb shoulder w/ feta,
cucumber & chimichurri



LARGE PLATES

ARG Carne asada \$38 GF

Black angus rump steak w/chimichurri,
roasted potato, squash & zucchini



PER Pollo a la brasa \$36 GF

Marinated grilled chicken breast w/ potato puree &
agave grilled baby carrots

PER Pescado \$38 GF

Grilled red snapper fillet w/ herb butter,
grilled papaya & white bean salad

BZL CHURRASCO

All served with salad, bacon farofa & garlic bread

Picanha \$38 GF, DF

300g of traditional Brazilian rump steak
seasoned w/ rock salt



Frango \$34 GF, DF

Bacon wrapped chicken breast w/
maple mustard glaze

Linguica \$34 DF

Brazilian pork sausage

Vegetais Grelhados \$34 GF

Squash, zucchini, capsicum, red onion,
eggplant w/ herbed butter

Abacaxi +\$5 add on

Cinnamon grilled pineapple

DESSERT

MEX Churros \$12 V

w/ cinnamon sugar & dulce de leche



BZL Docinhos \$8 V, GF

Mixed Brazilian sweets

Lunch Special

12-3pm

COL BANDEJA PAISA

Chorizo, pork belly, avocado, stewed beans,
rice & fried egg.

+

Guacamole & Corn Chips

+

Paired with choice of beer, house wine or soft drink

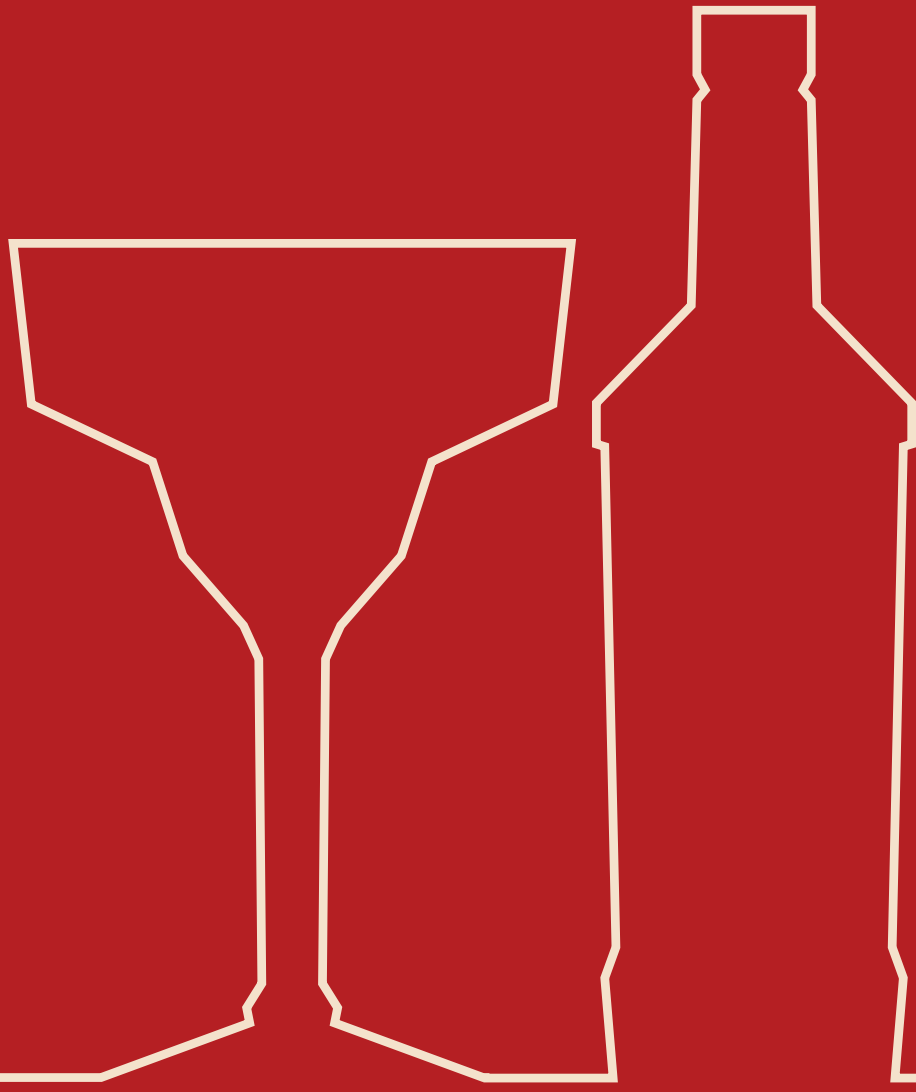
\$36

Please note groups of 6 people or more will incur a 10% service charge

A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



TRAPOS

COCKTAILS

The Usual Suspects

CLASSIC MARGARITA - Tequila Joven, Triple Sec, Lime	\$21
SPICY MARGARITA - Habanero Infused Tequila Joven, Triple Sec, Lime	\$21
TOMMY'S MARGARITA - Tequila Reposado, Organic Agave, Lime	\$22
PALOMA MARGARITA - Tequila Joven, Organic Agave, Grapefruit Soda, Lime	\$20

The Mexican Family

WATERMELON MARGARITA - Tequila Joven, Triple Sec, Lime, Watermelon	\$21
MEZCALITA - House Mezcal or Choose From Menu, Triple Sec, Lime	\$25
MEZCAL TOMMY'S - House Mezcal or Choose From Menu, Organic Agave, Lime	\$25
MEXICAN ROSE - House Mezcal, Rose Syrup, Lime	\$21

Signatures

PIÑA PERFECT - Tequila Joven, Roasted Pineapple Syrup, Lime	\$21
FLOR DE JAMAICA - Tequila Reposado, Ginger and Hibiscus Syrup, Lime	\$22
FANTASMA - Jalapeño and Cucumber Infused Tequila Joven, Lime, Spicy Salt	\$21
SHISHO - Tequila Joven, Mango, Passionfruit, Lime	\$21
PISCO PARADISE PUNCH - Pisco Acholado, Pineapple, Lime, Simple Syrup, House Mezcal	\$22
CUBAN RUM OLD FASHIONED - Spiced Rum, Dark Xocolat Mole, Orange	\$20
COCO LOCO - Coconut Infused Tequila, Coconut Cream, Lime	\$22
EL DIABLO - Tequila Reposado, Ginger Beer, Lime Juice, Black Currant	\$22
CAIPIRINHA - Cachaça, Lime, Sugar Syrup	\$22

Classics

ESPRESSO MARTINI	\$21	AMARETTO SOUR	\$20	PISCO SOUR	\$22	NEGRONI	\$21
APEROL SPRITZ	\$20	WHISKEY SOUR	\$21	MOJITO	\$19	MIMOSA	\$19

Mocktails \$9

WATERMELON AGUA FRESCA - Watermelon, Lime
VIRGIN PALOMA - Grapefruit, Orange, Grapefruit Soda
VIRGIN MOJITO - Lime, Mint, Simple Syrup, Soda
SUNNY SUNRISE - Orange, Grenadine, Soda

Soft Drinks

LEMONADE	\$6	HORCHATA	\$8
LEMON LIME BITTERS	\$6	GRAPEFRUIT SODA	\$8
COKE / COKE ZERO	\$6	GINGER BEER	\$8
ORANGE / PINEAPPLE JUICE	\$6		

WINES

Vino Espumoso (Sparkling Wine)

NV	FARINA PROSECCO EXTRA DRY	Veneto, Italy	\$13	\$58
NV	WANGOLINA MOSCATO	Limestone Coast, SA		\$58



Vino Blanco (White Wine)

2020	FARINA BIANCO	Veneto, Italy	\$11	\$18	\$49
2023	SOHO PEGGY SAUVIGNON BLANC	Malborough, NZ	\$14	\$23	\$62
2024	VELADORA JASMINE CHARDONNAY	Hunter Valley, NSW	\$14	\$23	\$60
2023	EMMALENE PINOT GRIS	Adelaide Hills, SA			\$62
2024	VELADORA AMBER RIESLING	Clare Valley, SA			\$60
2023	DOLS CHARDONNAY	Yarra Valley, AU			\$80
2022	GOTAS DE MAR ALBARIÑO	Godello, Spain			\$98
2018	CHATEAU DOMECC	Valle De Guadalupe, México			\$110

Vino Rosado (Rosé Wine)

2023	LOU PARAIS	Provence, France	\$13	\$22	\$59
2022	MAZI MATARO	McLaren Vale, SA			\$59

Vino Tinto (Red Wine)

2021	FARINA ROSSO	Veneto, Italy	\$11	\$18	\$49
2023	VELADORA SCARLET SHIRAZ	Clare Valley, SA	\$14	\$23	\$60
2023	DOLS PINOT NOIR	Yarra Valley, AU	\$18	\$28	\$80
2024	VELADORA RUBY PINOT NOIR	Adelaide Hills, SA			\$60
2021	SHARE GARDEN	Clare Valley, SA			\$65
2021	DOLS SYRAH	Yarra Valley, AU			\$80

TEQUILA

Blanco

PATRÓN SILVER	\$12
1800 COCONUT	\$15
1800 SILVER	\$15
AVIÓN SILVER	\$20
CALLE 23 BLANCO	\$15
DON JULIO BLANCO	\$15
CORAZÓN SILVER	\$15
HERRADURA PLATA	\$15
IXÁ ORGANIC BLANCO	\$22
CAZCABEL	\$15
EL TESORO	\$25
FORTALEZA	\$20
LEYENDA DEL MILAGRO SILVER	\$18
OCHO SILVER	\$25
TROMBA BLANCO	\$15
EL JIMADOR BLANCO	\$12
CASAMIGOS BLANCO	\$18

Reposado

PATRÓN REPOSADO	\$18
1800 REPOSADO	\$18
ARETTE REPOSADO	\$18
CALLE 23 REPOSADO	\$18
CASAMIGOS REPOSADO	\$18
DON JULIO REPOSADO	\$18
HERRADURA REPOSADO	\$18
SAUZA HORNITOS REPOSADO	\$22
ARTNOM 1414	\$24
CORAZÓN REPOSADO	\$18
GRAN CENTENARIO REPOSADO	\$18
JARANA REPOSADO	\$22
JOSÉ CUERVO REPOSADO	\$18
ROOSTER ROJO REPOSADO	\$18
OLMECA ALTOS REPOSADO	\$18
EL JIMADOR REPOSADO	\$18

Añejo

PATRÓN AÑEJO	\$20
1800 AÑEJO	\$20
AVIÓN AÑEJO	\$20
CALLE 23 AÑEJO	\$20
DON JULIO AÑEJO	\$20
ARETTE AÑEJO	\$35
AGAVERO LIQUEUR	\$20
ARTNOM 1146	\$25
GRAN CENTENARIO AÑEJO	\$20
IXÁ ORGANIC AÑEJO	\$25
LEYENDA DEL MILAGRO AÑEJO	\$20
STORYWOOD SPEYSIDE AÑEJO	\$20
ROOSTER ROJO AÑEJO	\$20
TROMBA AÑEJO	\$20
CASAMIGOS AÑEJO	\$20

Premium

CLASE AZUL REPOSADO	\$50
DON JULIO 1942	\$45
HERRADURA ULTRA AÑEJO	\$45
SAUZA AÑEJO	\$42
ARETTE EXTRA AÑEJO	\$52
CASCAHUÍN EXTRA AÑEJO	\$52
JOSÉ CUERVO RESERVA PLATINO	\$42
TIERRA NOBLE EXTRA AÑEJO	\$42

MEZCAL

The roots of mezcal stretch back to the Mexican pre-Hispanic era, where it was considered a sacred beverage, consumed during religious rituals and ceremonies. The name "mezcal" originates from the Nahuatl words "metl" and "ixcalli," meaning "oven-cooked agave."

The traditional production techniques have been passed down through generations, preserving its heritage and significance to Mexican people.

Ilegal

ILEGAL JOVEN	\$20
ILEGAL REPOSADO	\$24
ILEGAL AÑEJO	\$28
TASTING PADDLE	\$62

Se Busca

SE BUSCA JOVEN	\$20
SE BUSCA REPOSADO	\$24
SE BUSCA AÑEJO	\$28
TASTING PADDLE (CHOICE OF 3)	\$62

Don Amado

DON AMADO JOVEN	\$20
DON AMADO REPOSADO	\$24
DON AMADO AÑEJO	\$28
TASTING PADDLE (CHOICE OF 3)	\$62

Alpús

ALIPÚS SAN ANDRÉS	\$20
ALIPÚS SAN BALTAZAR	\$20
ALIPÚS SAN JUAN	\$20
ALIPÚS SAN MIGUEL	\$20
TASTING PADDLE (CHOICE OF 3)	\$50

Derrumbes

DERRUMBES ZACATECAS	\$20
DERRUMBES DURANGO	\$20
DERRUMBES OAXACA	\$20
DERRUMBES SAN LUIS POTOSÍ	\$20
TASTING PADDLE (CHOICE OF 3)	\$50

Del Maguey

DEL MAGUEY SAN LUIS DEL RIO	\$30
DEL MAGUEY SAN LUIS DEL RIO AZUL	\$30
DEL MAGUEY TOBALA	\$35
DEL MAGUEY MADRECUIXE	\$35
DEL MAGUEY WILD TEPEXTATE	\$35
TASTING PADDLE (CHOICE OF 3)	\$100

El Jolgorio

EL JOLGORIO ARROQUEÑO	\$30
EL JOLGORIO MADRECUIXE	\$30
EL JOLGORIO JABALI	\$30
EL JOLGORIO PECHUGA	\$30
EL JOLGORIO TEPEZTATE	\$30
EL JOLGORIO TOZABICHE	\$30
EL JOLGORIO TOBALA	\$30

MEZCAL

Bruxo

BRUXO NO 1	\$20
BRUXO NO 2	\$22
BRUXO NO 4	\$24

Origen Raiz

ORIGEN RAIZ CENIZO	\$28
ORIGEN RAIZ CHACALENO	\$30
ORIGEN RAIZ MADRECUIXE	\$32

Koch

KOCH ELEMENTAL JOVEN	\$20
KOCH ARTESANAL ESPADÍN	\$20

Nuestra Soledad

NUESTRA SOLEDAD SAN BALTAZAR	\$20
NUESTRA SOLEDAD SANTIAGO MATALÁN	\$20

Quiquiriqui

QUIQUIRIQUI MAGUEY ESPADÍN	\$20
QUIQUIRIQUI MOLE PECHUGA	\$35
QUIQUIRIQUI MADRECUIXE	\$40

Xicaru

XICARU JOVEN	\$20
XICARU REPOSADO	\$24

Espadín

400 CONEJOS JOVEN	\$20
AGUAS MANSAS JOVEN	\$20
LOS VECINOS DEL CAMPO	\$20
MONTELOBOS JOVEN	\$20
THE LOST EXPLORER	\$20
VAGO ELOTE	\$24
WAHAKA	\$24
LOS AGAVES	\$24
PESCADOR DE SUEÑOS PECHUGA	\$100

SPIRITS

Vodka

ERISTOFF	\$12
KETEL ONE	\$12
GREY GOOSE	\$14
BELVEDERE	\$15

Rum

BACARDI WHITE	\$12
CAPTAIN MORGAN SPICED GOLD	\$12
SAILOR JERRY SPICED	\$12
SYDNEY BRIX SPICED	\$14
CHAIRMAN'S RESERVE SPICED	\$15
FLOR DE CAÑA 12 YEARS	\$15
FLOR DE CAÑA 18 YEARS	\$24
FLOR DE CAÑA 25 YEARS	\$48

Gin

BOMBAY SAPPHIRE	\$12
TANQUERAY LONDON DRY	\$12
TANQUERAY RANGPUR	\$12
TANQUERAY SEVILLA	\$12
MANLY GIN	\$14
HEMP GIN	\$14
MARTIN MILLER'S GIN	\$15

Cognac

HENNESSY VS	\$15
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Whiskey

Blends/American:

JIM BEAN BOURBON	\$12
JOHNNIE WALKER BLACK LABEL	\$12
COUGAR BOURBON	\$12
JACK DANIELS	\$12

Single Malt:

DEWARD'S WHITE LABEL	\$12
TALISKER 10YR	\$16
CRAIGELLACHIE 13YR	\$16

BEERS & CIDER

CORONA EXTRA, MEXICO	\$13
SOL LAGER, MEXICO	\$14
ESTRELLA DAMM, SPAIN	\$14
MICHELADA – Beer, Lime Juice, Chilli Salt	\$16
STRONG BOW CIDER	\$12

