COCINA

Saboreo

Chefs set menu min. 2 people $55pp

Totopos | Aguachile | Ham Hock Torta

Carne Asada Steak | Chicken Tinga Salad
Tortilla | Pickles

Pequena

Ostra | Wheelers Merimbula Lake rock oyster, Leche de Tigre	6.5 ea
Torta | Smoked ham hock, sour onion, salsa verde, telera roll	7 ea
Tostada | South Coast Yellowfin tuna, guajillo marinade, avocado crema	8 ea
| Preserved pine mushroom, cuitlacoche - Corn, chilli oil	6 ea
Totopos | Corn chips, salsa tatemada	6
Aguachile | Swordfish, cucumber chilli water, candied jalapeño, cumin, radish	22
Flautas | Fried potato filled tortillas, pico de gallo, iceberg lettuce, crema	16

Medio

Chorizo con pulpo | Charred chorizo and octopus, black bean, zucchini, coriander	23
Tinga | Chipotle chicken breast, cabbage slaw, pickled chayote, pepita crunch	24
Camarones | Split roasted prawns, la diabla butter, lime - 2pc	24
Codorniz | Achiote fried quail, black garlic salsa negra, smoked tajin salt	24
Queso Fresco | Soft cheese, marinated peppers, paprika, pickled onion, herbs	22
Repollo | Charred cabbage, cacahuate peanut cream, salsa macha	17

Grande

Carne Asada | 300g Riverine striploin, asado sauce, charred cebollita onion	47
Pollo | Marinated grilled half chicken, mole verde en pistachio	40
Sopa de Pescado | Baked snapper pieces in picante fish soup & coriander salsa	47
Pato Carnitas | Duck legs, achiote orange sauce, onion, coriander & jalapeño	38
Calabaza | Caramelised pumpkin, mole poblano, cotija cheese, crema, coriander	24

Acompanante

Guacamole	10
Maize Tortillas (4 pc)	5
Arroz | Spiced black bean rice	6
Esquites | Street corn salad	12
Encurtidos | Vegetable pickles	5

Salsa Casera

Pico de gallo	3
Salsa Verde | Mild green	3
Fresa | Strawberry, passionfruit & chilli	3
Habanero | Spicy	3

Postres

Churros borrachos | 3pc Dark beer churros, dulce de leche sauce	14
Horchata Semifreddo | “semi-frozen” Horchata cream, Hibiscus poached pears & peanut crumble	14
Masa Brownie | Mexican chocolate brownie, vanilla atolillo custard, house made corn ice cream	14

Please notify our staff of any allergies or dietary requirements
Our menu contains allergens but can be adjusted when possible
1.6% Fee on all card transactions | 15% Public Holiday Surcharge
No split bills