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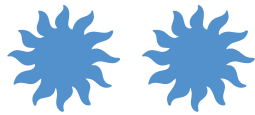


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## SNACKS AND SMALL PLATES

SMOKED PADRON PEPPERS – TOGARASHI – \$8

FRIED SCHOOL PRAWNS – POPCORN – GARLIC MAYO – \$13

CHARGRILLED CORN – BLACK GARLIC BUTTER – PECORINO – \$10

BEEF CRUDO – FERMENTED CHIPOTLE – PICKLED SHALLOTS  
– CURRY LEAF – \$18

FRIED PLANTAIN CHIPS – HOUSE MADE GUAC – \$10

KINGFISH CEVICHE – FERMENTED CUCUMBER AND JALAPENO – AVOCADO – \$18

## TACOS



HONEY GLAZED SMOKED SWEET POTATO – SALSA MATCHA – FETA – \$10

SPENCER GULF PRAWN TOSTADA – AVOCADO PUREE – LIME – CORIANDER  
– FERMENTED CHILLI – \$16

PULLED PIGS HEAD – APPLE SALSA – CRACKLING – \$13

MUSHROOM – MEXO SAUCE – FRIED SHALLOTS – \$12

BEER BATTERED PORT LINCOLN FLAT HEAD – FERMENTED CABBAGE –  
GREEN SALSA – \$15

BROCCOLINI – ALMOND MOLE – PICKLED ONIONS – SMOKED ALMONDS – \$12



## FROM THE GRILL AND LARGER PLATES

½ BARBECUED NOMAD FARM CHICKEN – \$35

SMOKED WAYGU BEEF BRISKET – PICKLED PEPPERS – \$35

## SIDES



CHARRED CAULIFLOWER – TACO SPICE – \$8

BIODYNAMIC DUTCH CREAM POTATO – SOUR CREAM  
– SCALLIONS – \$6

## SWEETS



RYE CHURROS – CHARRED CINNAMON – DULCHE DE LECHE – \$8

DESSERT TOSTADA – ASK THE TEAM FOR DETAILS – \$10