



M



A

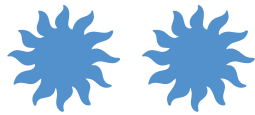


S



A





SNACKS AND SMALL PLATES

SMOKED PEPPERS - TACO SPICE - \$10

CORN CHIPS - HOUSE GUAC - \$8

CHARGRILLED CORN - BLACK GARLIC BUTTER - PECORINO - \$12

RAW BEEF TARTARE - CHIPOTLE SALSA - PICKLED SHALLOTS - CURRY LEAF - CORN CHIPS - \$15

BEEF SHIN NACHOS - BEER & CHEESE SAUCE - JALAPENOS - \$17

TACOS



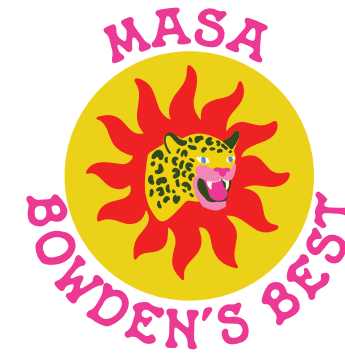
STONE FRUIT - ZUCCHINI - SALSA MATCHA - FETA - \$12 (2)

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

PULLED PIGS HEAD - APPLE SALSA - GRILLED PICKLED PINEAPPLE - \$13 (2)

MUSHROOM - MEXO SAUCE - FRIED SHALLOTS - \$13 (2)

BEER BATTERED CRISPY FISH - FERMENTED CABBAGE - SALSA VERDE - \$15 (2)



FROM THE GRILL AND LARGER PLATES

PORK BARBACOA - PICKLED PEPPERS - BEANS N' RICE - CHICHARRONS - \$35

SIDES



CHARRED BROCCOLI - BURNED SCALLION CREMA - \$10

POTATAS - SOUR CREAM - SCALLIONS - \$10

GRILLED CABBAGE - TOMATILLO SAUCE - \$10

SWEETS



CHOC ORANGE CHEESECAKE - CANDIED ORANGE - COOKIE CRUMBLE - \$8