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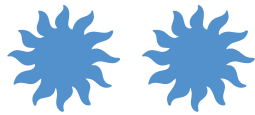


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SNACKS AND SMALL PLATES

SMOKED PEPPERS - TACO SPICE - \$10

CORN CHIPS - HOUSE GUAC - \$9

MASA FRIED CHICKEN - GARLIC MAYO - YUZU HABANERO HOT SAUCE - \$16

TACOS



BBQ PUMPKIN - BEETROOT MOLE - GARLIC SHOOTS - FERMENTED CHILLI - \$12 (2)

LAMB SHANK BARBACOA - MINT - CUCUMBER - CHIPOTLE - SOUR CREAM - \$14 (2)

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

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

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



FROM THE GRILL AND LARGER PLATES

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

CHORIZO AND FRIED POTATO SANDWICH - CHIMICHURRI - CHEESE - LETTUCE - PICKLES - \$20

BEEF SHIN NACHOS - BEER & CHEESE SAUCE - JALAPENOS - HOUSE GUAC - SOUR CREAM - MEXO SAUCE - \$20

SIDES



CHARRED BROCCOLI - BURNED SCALLION CREMA - \$10

POTATAS BRAVAS - SOUR CREAM - SMOKED TOMATO SAUCE - SCALLIONS - \$11

GRILLED CABBAGE - TOMATILLO SAUCE - \$10

SWEETS



MEXICAN TIRAMISU - SWEET CORN CAKE - ESPRESSO - CHOCOLATE STOUT - DULCE DE LECHE CREAM - ROAST DARK CHOCOLATE - \$10