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SNACKS AND SMALL PLATES

CHARGRILLED CORN - BLACK GARLIC BUTTER - PECORINO - \$11

CORN CHIPS - SALSA - \$8

MASA FRIED CHICKEN - GARLIC MAYO - YUZU
HABANERO HOT SAUCE - \$17

MASA FRIED OKRA - VEGETABLE SALT - SMOKED CHILLI MAYO -
\$14

CRISPY FRIED MUSSELS - SPICY HERB MAYO - \$15

MORTADELLA TOSTADA - BLACK GARLIC MUSTARD - MANCHEGO
- PICKLED PEPPERS - JUS - \$15

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TACOS



BBQ ARTICHOKE HEART - EGGPLANT MOLE PICKLED PEPPERS -
\$14 (2)

BBQ PRAWN - CHORIZO - CHARRED TOMATO SALSA - CORIANDER
- \$15 (2)

CHIPOTLE GLAZED KING OYSTER MUSHROOM - SHISO
CHIMICHURRI - PICKLED SHIMEJI - SESAME SEEDS - \$14 (2)

BEER BATTERED CRISPY FISH - FERMENTED CABBAGE - SPICY
MAYO - PICO VERDE - \$15 (2)

PULLED PORK - PICO DE GALLO - PICKLED SHALLOT - CHORIZO OIL
- \$15 (2)



NOT SURE WHAT TO GET? LET US DECIDE!
3 COURSE FEED ME MENU - \$50PP
(MINIMUM 2 PEOPLE)



FROM THE GRILL AND LARGER PLATES

FLANK STEAK - CHARRED ICEBERG LETTUCE - BBQ ONIONS -
PICKLED TOMATILLO - HABANERO BUTTER - BACON & DARK
ALE JUS - \$38

EGGPLANT BARBACOA - QUINOA - GRILLED CORN - HERB
SALAD - RED CHIMICHURRI - PEPITAS - \$26

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

BEEF BRISKET NACHOS - BEER AND CHEESE SAUCE -
JALAPENOS - HOUSE GUAC - SOUR CREAM - SALSA - \$20

BRAISED BEAN NACHOS - BEER & CHEESE SAUCE -
JALAPENOS - HOUSE GUAC - CHARRED SPRING ONION
CREAM - SALSA - \$18



SIDES

POTATAS BRAVAS - SOUR CREAM - SMOKED TOMATO
SAUCE - SCALLIONS - \$13

CUCUMBER SALAD - FERMENTED CHILLI & SESAME DRESSING
- MINT - CORIANDER - \$9

SWEETS



PEANUT BUTTER BROWNIE - CHOCOLATE MOUSSE - TOASTED
MARSHMALLOW - RASPBERRY SUGAR - \$6PP