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## SNACKS AND SMALL PLATES

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

CORN CHIPS - EGGPLANT & CHILLI DIP - \$8 (ADD GUAC \$3)

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

MASA FRIED OKRA - CHIPOTLE MAYO - \$14

CRISPY FRIED MUSSELS - SPICY HERB MAYO - \$15

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## TACOS



MICHOACAN ZUCCHINI - SPRING ONION - SOUR CREAM -  
MANCHEGO - \$15 (2)

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

CHIPOTLE GLAZED KING OYSTER MUSHROOM - SHISO  
CHIMICHURRI - PICKLED SHIMEJI - SESAME SEEDS - \$15 (2)

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

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

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**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 - TARO HASH BROWNS - SAUTEED  
MUSHROOMS - FERMENTED TOMATO - BBQ ONIONS -  
HABANERO BUTTER - BACON & DARK ALE JUS - \$40

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 - \$22

BRAISED BEAN NACHOS - BEER & CHEESE SAUCE -  
JALAPENOS - HOUSE GUAC - CHARRED SPRING ONION  
CREAM - SALSA - \$19



## SIDES

POTATAS BRAVAS - SOUR CREAM - SMOKED TOMATO  
SAUCE - SPRING ONIONS - \$13

BBQ PUMPKIN - BLACK GARLIC - SMOKED ALMOND - AJO  
BLANCO - \$11

## SWEET



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