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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

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TACOS

MICHOACAN ZUCCHINI - SPRING ONION - SMOKED FETA - SOUR CREAM - TAJIN - \$15 (2)

LAMB SHANK BARBACOA - MINT SOUR CREAM - BABY CUCUMBER - \$15 (2)

CHIPOTLE GLAZED KING OYSTER MUSHROOM - MEXO SAUCE - PICKLED SHIMEJI - FRIED GARLIC - \$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)



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



FROM THE GRILL AND LARGER PLATES

BBQ LAMB BELLY - WHITE BEAN - CHORIZO XO - PICKLED ONION - HERBS - JUS - 34

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

SWEET

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