





## SNACKS AND SMALL PLATES

CHARGRILLED CORN - LIME AND GARLIC SAUCE - PICO DE GALLO - CHILLI POWDER	\$12
CORN CHIPS - EGGPLANT & CHILLI DIP	\$8 ADD GUAC +\$3
MASA FRIED CHICKEN - GARLIC MAYO - HOT SAUCE	(S) \$18 (L) \$30
GARBANZO CHIPS - AIOLI - HOT SAUCE	\$14

## TACOS



### ALL SERVED IN SETS OF TWO

HALLOUMI - SALSA VERDE - ZUCCHINI SALSA	\$16
LAMB BARBACOA - MINT SOUR CREAM BABY CUCUMBER	\$17
GRILLED CAPSICUM - BASIL - SMOKED OLIVE MOLE	\$16
BEER BATTERED CRISPY FISH - FERMENTED CABBAGE ADOBO SLAW - PICO VERDE	\$17
PULLED PORK - PICO DE GALLO - PICKLED SHALLOT CHORIZO OIL	\$17



**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



## NACHOS

BEEF BRISKET - BEER & CHEESE SAUCE - JALAPENOS - HOUSE GUAC - SOUR CREAM - SALSA	\$24
BRAISED BEAN - BEER & CHEESE SAUCE - JALAPENOS - HOUSE GUAC - CHARRED SPRING ONION CREAM - SALSA	\$22
ANIMAL STYLE - BEEF BRISKET - BRAISED BEANS - BEER & CHEESE SAUCE - JALAPENOS - HOUSE GUAC - CHARRED SPRING ONION CREAM - SALSA	\$44
<b>ADD ONS</b>	
DOUBLE BEEF	\$10
DOUBLE SALSAS	\$10



## SIDES

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



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