

From market to table,
this is how we eat.

Feed Me

Sit back, relax & graze through our Chef's selection of market fresh dishes.
Classic **55pp** Deluxe **80pp**



/ Signature

Guacamole; smashed table side
Avocado, serrano chilli, pistachios, plantain chips. **14 (G,D,V)**

Corn lollipops
Chipotle mayo, queso fresco, paprika, shredded coconut, popcorn. **12 (G,V)**

Lamb adobo
Chargrilled Hunter Valley lamb, house-made chimichurri, snow pea tendrils, pickled onion. **29 (G,D)**

Churros
Traditional cinnamon-spiced Mexican doughnuts. Cajeta & chocolate dipping sauce. **12**

CEVICHE RAW BAR

Salmon
Reposado tequila-cured salmon, citrus crème fraîche, radish, charred lime. **14 (G)**

Tuna
Sashimi grade tuna, cucumber, avocado, capsicum, ginger, spiced tapioca pearls. Hand-cut tortilla chips. **16 (D,C)**

Scallop
Avocado, pomegranate, jalapeño, crispy eschalots. House-baked tostadas. **16 (D,C)**

Vegetable
Radish, avocado, chives, spanish onion, crispy eschalots. House-baked tostadas. **12 (D,V,C)**

plates [small]

Nata crunch
House-seasoned sour cream, crushed pistachios, chipotle oil, roasted garlic crunch. Crisp corn tortillas. **6 (G,V)**

Chorizo salsa
Pedro Ximénez sherry, smoked black beans, paprika, feta. Corn tortilla chips. **16 (G)**

Pork belly
Braised belly, carrot & cumin purée, smoked guajillo paste, pickled vegetables. **18 (G,D)**

Epazote mushrooms
Goat's cheese, gouda, queso fresco, pepita, epazote & balsamic glaze. **14 (G,V)**

Pico de gallo
Tomato, serrano chilli, habanero, spanish onion, corn tortilla chips. **10 (G,D,V)**

Quinoa salad
Baby beets, macadamia nuts, cherry tomatoes, goji berries, goat's cheese, hibiscus vinaigrette. **16 (G,V)**

Corn lollipops
Chipotle mayo, queso fresco, paprika, shredded coconut, popcorn. **12 (G,V)**

Three-bean dip
Slow-cooked cannellini, black turtle & kidney beans. Spiced tomato salsa, mozzarella, hand-cut tortilla chips. **14 (G,V)**

Jalapeño poppers
Crumbed & stuffed with feta & herbs. Chipotle mayo. **14 (V)**

TACOS 5 INCH, TWO PER SERVING

Chicken
Achiote chicken, chorizo, cucumber, cumin, chives. **12 (D,C)**

Pork
Slow braised pork, chilli caramel salsa, aioli, scratchings. **12 (D,C)**

Salmon
Salmon fillet, pickled cabbage, jalapeño, chipotle mayo. **12 (D,C)**

Vegetable
Carrot & cumin purée, mushrooms, pickled winter vegetables, feta. **12 (V,C)**

BIGGER PLATES



Achiote chicken
Ginger, honey & lemon achiote. Fresh Yucatan-style mango & habanero salsa, quinoa, spiced almonds. **26 (G,D)**

Beef short rib
Rib off the bone with smoky chipotle, honey, pickled onions. **28 (D)**

Octopus & chorizo
Octopus tentacle & chorizo stew, potato, chipotle & tomato salsa. **29 (D,C)**

Vegetable paella
Saffron, eggplant, capsicum, mushroom, crumbed nopal, cherry tomatoes, queso fresco. **24 (V,C)**

Chargrilled steak
400g flank steak, jerusalem artichoke purée, cannellini beans, verdita jus. **32 (G)**

Yucatan fish
Market fish, pico de gallo, corn & polenta tamal wrapped in banana leaf. **32 (G,D)**

Lamb adobo
Chargrilled Hunter Valley lamb, house-made chimichurri, snow pea tendrils, pickled onion. **29 (G,D)**

Sides

Winter salad
Warm pickles of beets, cauliflower, swiss chard & radish. Pomegranate, candied walnuts, crème fraîche. **11 (G,V)**

Patatas bravas
Smashed potatoes, parsley, paprika, aioli. **9 (G,D,V)**

Black rice salad
Capsicum, coriander, lemon zest, habanero. **8 (G,D,V)**

Truffled corn
House-made creamed corn, truffle & chipotle oil, leek, coconut milk, eschalot, feta. **11 (G,V)**

DESSERTS

Sticky plantain pudding
Warm cajeta sauce, sweet plantains, goat's milk, pistachio crumb, coconut ice-cream. **12**

Flourless chocolate cake
Mezcal chocolate sauce, salted caramel ice-cream, crushed spiced almonds. **11 (G)**

Peanut cajeta flan
Peanut caramel flan, baked cinnamon sugar tortilla, coconut ice-cream, fresh blueberry sauce. **10**

Churros
Traditional cinnamon-spiced Mexican doughnuts. Cajeta & chocolate dipping sauce. **12**

PLANNING YOUR NEXT BIRTHDAY, TEAM LUNCH OR CORPORATE EVENT?
COME INSIDE, TELL US WHEN & WE'LL DO THE REST.



Glossary:

- Achiote:** A red herb brought to the Americas by the Spanish used in Caribbean & South Asian cooking
- Adobo:** A paste made from chillies, vinegar, herbs & spices
- Cajeta:** A Mexican confection of sweetened caramelised goat's milk
- Epazote:** A savoury herb native to Southern Mexico. Used for culinary & medicinal purposes
- Guajillo:** A moderately hot, smooth & shiny chilli with berry overtones
- Nopal:** A sweet, ripe fruit from the prickly pear cactus native to Mexico
- Plantain:** A healthy tropical fruit from the banana family that is best cooked
- Queso fresco:** A mild, unaged Mexican cow's milk cheese

- Reposado:** An oak barrel tequila aged between two and twelve months
- Serrano:** A sweet chilli most commonly used in Mexican cooking
- Sangrita:** A tomato & citrus spiced non-alcoholic accompaniment that highlights the crisp acidity of tequila and cleanses the palate between each peppery sip
- Tamal:** A traditional Mexican dish of polenta-like corn maize steamed in a corn husk
- Tajin:** A Mexican seasoning of salt, lime and ground chilli
- Verdita:** A sweet & spicy tequila accompaniment of coriander, mint, pineapple & jalapeño

(G) Gluten Free **(D)** Dairy Free **(V)** Vegetarian **(C)** Can be made G

HOW HOT ARE YOU?



A 10% surcharge will be applied on Public Holidays. A 1.5% credit card fee applies at all other times.