



Bottomless Brunch \$99 Per Person

Minimum Group Size of 2

1.5 Hours of Bottomless drinks with 7 course set menu | Make it 2hr for +\$25 PP

Cocktails

Classic Margarita
Jalapeno Margarita
Coco Margarita

Beer

Balter Cerveza

Wine

2022 Astrale Chianti (Red)
2022 Mezaccorona I Classici Pinot Grigio (White)
2021 Cellier de Dauphins (Rose)
Amanti Prosecco NV Glera (Sparkling)

Molcajete Guacamole (GF | VGN)

Fresh Totopos | Crunchy Guacamole | Mixed seeds |
Morita chilli oil | Pico de Gallo

Ahi Tuna Tostadas (GF | DF)

Tostada | Tuna | Jalapeno Crema | Cucumber | Citrus
Avocado | Salsa Seca | Citrus Ponzu | Shallots | Wakame

Chef's Selection of mix tacos

Chef's Selection of Tacos

Chicken Tings Empanadas (GF | DFO)

Smoked Morita Salsa | Sour Cream | Jalapeno Crema |
Pickled Onion | Coriander

Sweet Corn Ribs (GF | V)

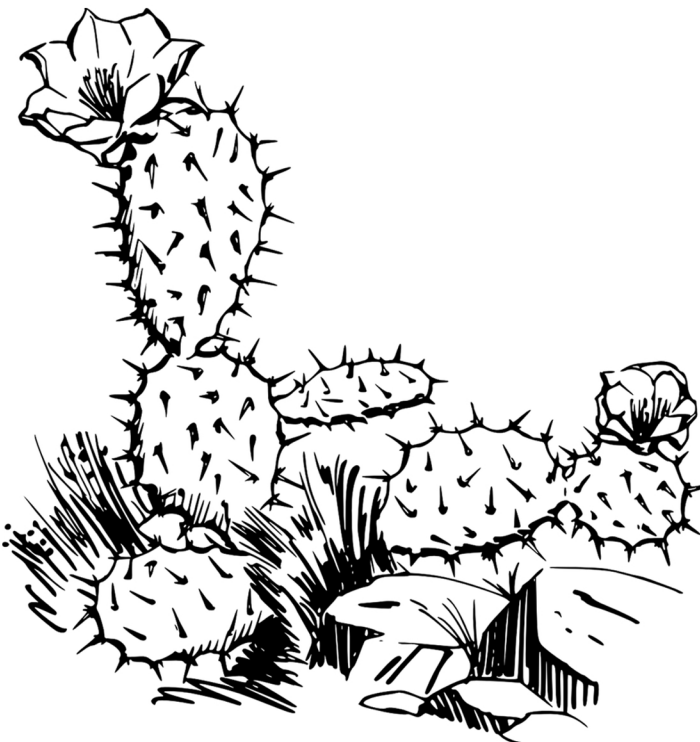
Guajillo | Grana Padano | Chipotle Mayo | spice mix

Kipfler potatoes (GF | VGN)

Cinco Chilli Mayo | Spice mix | Truffle oil

Churros

Vanilla coconut gelato | Dulche de Leche | Spicy Coconut
Crumb | Choco Soil



T&C

Bottomless will be timed once the first drink served.

Only 3 split payments will be accepted at the time of payment.

10% service charge is applicable for group of 10 or more.

We Encourage customers to drink responsibly, and the service will be RSA compliant.