

Modern Mexican, Traditional Flavours



NOPALES

Mexican Restaurant and Bar

Menu Card






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Starter

Molcajete Guacamole (GF | VGN) \$18
Fresh Totopos | Crunchy Guacamole
| Mixed seeds | Morita chilli oil | Pico
de Gallo | Spices

Oysters (GF | DF) \$36(H) \$65(D)
Togarashi Oil | Jalapeno Margarita
Pearls | Pickled Jalapenos strings

KingFish Tiradito (GF | VGN) \$32
Dry Aged Kingfish | Mango Emulsified
leche de tigre | quinoa | avocado
| Spanish Onion

Scallop Aguachile (GF | VGN) \$30
Scallop | Watermelon Radish |
Avocado | Cancha | Cucumber Basil
Aguachile | Sweet Potato Mousse

Tostada El Salmon (GF | VGN) \$24
Wonton | Salmon | Jalapeno Crema |
Pico de Gallo | Avocado | Sesame |
Wakame

Entree

Sweet Corn ribs (GF | VGNO) \$18
Guajillo | Grana Padano | Chipotle
Mayo | Truffle Oil | House Spice mix |

Chicken Tinga Empanada (GF | VGN) \$22
Salsa Taquera | Sour Cream |
Jalapeno Crema | Pickled Onion |
Coriander

Prawn Gorditas (GF | VGN) \$22
Chilli Prawn | Avocado | Pico de Gallo
| Aji limo Crema | Pickled Palmito

Talacoyos de Nopal (GF | VGN) \$20
Paddle Cactus Hummus | Cactus
Salad | Avocado | Pickled Jalapenos |
Queso de Cabra

Tacos

Chicken Taco (GF | DF) (2 pc) \$20
Achiote Chicken | Avocado | Salsa
taquera Aguacate | Pickled Onion |
Coriander

Beef Birria Taco (GF | DF) (2 pc) \$20
Birria Consommé | Salsa Verde |
Jicama Slaw | Sweet Pickled Jalapenos
| Shallots

Grilled Fish Taco (GF | DF) (2 pc) \$20
Four chilli Marinade | Chermoula Mayo
| Pineapple salsa | Pickled cabbage

Mushroom Taco (GF | DF) (2 pc) \$20
Crumbed Mushroom | Enchilada Rojo
| Mango Habanero Salsa | Pickled
Cactus

Mains

Rib Eye mbs 4+ 400gm (GF | DFO) \$65
Rib Eye | Achiote Lime Butter | Kohlarabi
Escabeche | Chimi churi | Tortillas

Beef Short Ribs mbs 2+ (GF | DF) \$52
Chilli Rojo con Vino | 32hr Slow Cooked
Short Ribs | Guindillas | Agave Tamarind
Glaze

Deboned Half Duck (GF | DF) \$47
Half Deboned chargilled Duck | Mole
Manchamantel | Roasted Pumpkin | Leek
| Pepitas Crumb | Watermelon Radish

Grilled Octopus (GF | DF) \$45
Grilled Octopus | Roasted Beetroot |
Guajillo Oil | El Diablo | House spice

Yucatan Grilled Fish (GF | DF) \$48
Market Fish | Four chilli Adobo | Agave
Burnt Lemon | Pickled Onion | Banana
leaves

Cauliflower Steak (GF | VGN) \$35
Roasted Cauliflower | Smoked Tomato
Crema | Arroz Rojo | Coriander | Chipotle |
Agave Chickpeas

Berenjena Libanesa (GF | VGN) \$35
Miso Glazed Eggplant | Yucatan Pickle |
Lemon Tahini | Smoked Eggplant Salsa |
Dutch Carrots | Mint

Mix Ribs (DF) \$160
Soy Glaze Lamb ribs | House BBQ Pork
Ribs | Tamarind Glaze Short Ribs |
Served with Salad | Guindillas | Tortillas |
Kipfler Potatoes

Sides

Kipfler Potatoes (GF | VGN) \$14
Cinco Chilli Mayo | Spice mix | Truffle oil

Summer Salad (GF | VGNO) \$18
Watermelon | Honeydew Melon | Papaya |
Chamoy | Tajin | Queso de Cabra

Orange & Avocado Salad (GF | VGN) \$18
Mix Leaf | Cherry Tomatoes | carrot ribbon
| Orange Segments | Sweet Pickled Onion
| Pickled Jalapenos | Jalapeno Mustard
dressing | Candid Walnuts

Kids

Quesadilla (Cheese | Chicken | Beef) \$12 | \$15 | \$15
Nachos \$12

Dessert

Churros (V) \$18
Vanilla coconut gelato | Dulce de Leche |
Spicy Coconut Crumb | Choco Soil (+
Shot of Amaretto \$5)

Pan De Elote (GFO | V) \$20
Corn Cake | Butterscotch | Tuile | Almond
Crumb | Salted Caramel Gelato | Fresh
Berries

Toblerone (Cocktail) \$22
Baileys | Amaretto | Frangelico | Kahlua |
Coco | Choco

Daily Deals

Happy Hours (Wed - Sun 4pm - 5:30 pm)
\$5 Tacos, \$12 Classic Margarita & more

Taco Nights (Wednesday)
\$5 Tacos, \$12 Classic Margarita, \$25 Platter

Margarita Nights (Thursday)
\$12 Any Margaritas, \$65 Special Set Menu

Oysters Nights (Friday)
\$2 Sydney Rock Oysters

Ribs Day (Sunday)
\$120 Mix Ribs, \$39 Bottle house wines