

Set Menu \$79PP

Minimum Group size of 2 | Whole Group must participate; Kids excepted

Wine Pairing \$50 PP | Bottomless Drinks Package \$65 pp

Starter

Molcajete Guacamole (GF | VGN)

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

Ceviche

Hiramasa Kingfish Tiradito (GF | DF)

Dry Aged Kingfish | Mango Emulsified leche de tigre | quinoa | avocado | Spanish Onion

Entree

Sweet Corn Ribs (GF | VGNO)

Guajillo | Grana Padano | Chipotle Mayo | spice mix

Tacos

Chef’s Selection of Tacos

(Want More Tacos, Ask For Second Round)

Mains

Rib Eye MBS 4+ (GF | DFO)

Rib Eye | Achiote Lime Butter | Kohlrabi Escabeche Salad | Chimi churi | Tortillas

Kipfler Potatoes (GF | VGN)

Cinco Chilli Mayo | Spice mix | Truffle oil

Dessert

Churros (V)

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

“Substitutions will be made for any dietary requirements”

Wine Pairing (Optional)

(NV Nino Franco ‘Rustico’ Prosecco, Veneto, ITA)

(2020 Bodegas Tempo IGP, White Grenache, Bajo Aragon, SPA)

(2021 Anselmi San Vincenzo (Garganega, Chardonnay, Sauv Blanc), Veneto, ITA)

(2020 Harewood Reserve Cabernet Sauvignon, Great Southern, AUS)

Set menu \$110PP

Minimum Group size of 2 | Whole group must participate; Kids excepted

Wine Pairing \$50 pp | Bottomless Drinks Package \$65pp

Starter

Molcajete Guacamole (GF | VGN)

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

Oysters (GF | DF) 1 Pc Each

Ichimi Togarashi Oil | Jalapeno Margarita Caviar | Pickled Jalapenos

Ceviche

Scallop Aguachile (GF | DF)

Scallop | Watermelon Radish | Avocado | Cancha | Cucumber Basil Aguachile | Sweet Potato Mousse

Entree

Chicken Tinga Empanada (GF | DFO)

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

Tacos

Tostada El Salmon (DF)

Wonton Tostada | Salmon | Jalapeno Crema | Pico de Gallo | Sesame | Wakame

Mains

Mix Ribs (GF | DF)

Mexican Glazed Lamb ribs | House BBQ Pork Ribs | Tamarind Glaze Short Ribs | Tortillas

Ensalada de Naranja (GF | VGN) \$16

Candid Walnuts | Mix Leaf | Grape Tomatoes | Orange Segments | Sweet Pickled Onion | Pickled Jalapenos | Avocado | Carrot Julienne | Orange Mustard Dressing

Kipfler Potatoes (GF | VGN)

Cinco Chilli Mayo | Spice mix | Truffle oil

Dessert

Churros (V)

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

“Substitutions will be made for any dietary requirements”