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### PLATES

#### **CORN CHIPS & HOUSE GUACAMOLE**

Salsa taquera, fresh smashed guacamole, lime, coriander (VE, GF, DF)

#### **BAJA CHILLI & LEMON MYRTLE SQUID**

Fennel & cabbage slaw, toasted pepitas, lime aioli (GF, DF)

#### **MEZCAL FRIED CHICKEN**

Southern fried chipotle chicken with fresno chilli & aji crema (GF)

#### **TEQUILA & LIME GRILLED PRAWNS (6)**

Honey habanero dressing, mango salsa, cucumber, avocado crema (GF)

### **JALAPENO POPPERS (8)**

Crispy coated jalapeno, chilli & corn bombs with tajin seasoning, pecorino, chimichurri aioli (V)

#### **BLACK BEAN EMPANADAS (6)**

Smoked cashew crema, salsa negra, red onions (VE, DF)

#### **CHIPOTLE BEEF & CHEDDAR SLIDERS (3)**

Angus beef, chorizo jam, queso, pickled fresno chilli, milk buns

#### STICKY AGAVE PORK BELLY BITES

Achiote-mezcal glaze, house guacamole, salsa taquera, purple totopos (GF)

#### **QUESO FRITO**

Golden haloumi pieces, Mexican oregano, pomegranate molasses, pistachio (V)

## NACHO FRIES

Tinga seasoned & loaded with queso & salsa taquera

#### **PORK CANITAS**

Braised sweet Bangalow pork (GF)

#### SHREDDED BEEF BARBACOA

Slow cooked Angus beef (GF)

#### **SWEETCORN & BLACK BEAN RELISH**

Pickled fresno chilli, cilantro (V, GF)

### Members - \$16.9 | Guests - \$19.9

### TACOS

Flour tortillas with iceberg lettuce & pico de gallo

#### **CRISPY ACHIOTE PORK BELLY (3)**

Poblano chilli, grilled pineapple (GFR)

#### **TAJIN GRILLED HALOUMI (3)**

Sofrito, smoked cashew crema (V, GFR)

#### **TECATE BATTERED FLATHEAD (3)**

Gringo sauce, aji crema, mango (GFR)

# QUESADILLA

Signature 12" tortilla

#### **CHEESY GARLIC**

Basted in garlic butter with melted cheddar, manchego, smoked mozzarella (V)

#### **CHICKEN KATSU**

Golden curry, chicken breast, crispy shallot, Mexican cheddar

#### **BIRRIA BEEF**

Guajillo, ancho & chipotle spiced beef brisket, melted cheddar, coriander

# **DESSERTS**

#### **APPLE PIE FLAUTAS (3)**

Crispy rolled tortillas with cinnamon sugar, cookie crumb, vanilla bean ice cream (V)

#### **NUTELLA QUESADILLA**

Golden tortilla filled with Nutella, fresh berries, hazelnut gelato, strawberry floss (V)

# PLATTERS

### POLLO LOCO

Includes the following items:

MEZCAL FRIED CHICKEN
CHICKEN KATSU QUESADILLA
NACHO FRIES WITH SALSA TAQUERA
JALAPENO POPPERS

### **CRNCUN**

Includes the following items:

BAJA CHILLI & LEMON MYRTLE SQUID TECATE BATTERED FLATHEAD TACOS TEQUILA & LIME GRILLED PRAWNS CHEESY GARLIC QUESADILLA

## NRCHO DRDDY

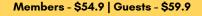
Includes the following items:

CHIPOTLE BEEF & CHEDDAR SLIDERS
NACHO FRIES WITH PORK CARNITAS
BIRRIA BEEF QUESADILLA
STICKY AGAVE PORK BELLY BITES

# ANTIPASTO AY AMOR

#### **SELECTION OF ARTISAN CHEESES & MEATS**

Including cheddar, marinated olives, chilli & lime roasted macadamia, chorizo, guacamole, purple totopos



# GUAC' & ROLL (V)

Includes the following vegetarian items:

CHEESY GARLIC QUESADILLA
QUESO FRITO
BLACK BEAN EMPANADAS
TAJIN GRILLED HALOUMI TACOS

# LA VIDA VERDE (VE)

Includes the following vegan items:

CORN CHIPS & HOUSE GUACAMOLE BLACK BEAN EMPANADAS NACHO FRIES WITH SALSA TAQUERA CALI CAULIFLOWER TACOS

# **AGRINST THE GRAIN (GF)**

Includes the following gluten-free items:

MEZCAL FRIED CHICKEN
STICKY AGAVE PORK BELLY BITES
TEQUILA & LIME GRILLED PRAWNS
NACHO FRIES WITH BEEF BARBACOA

V - vegetarian | VE - vegan DF - dairy-free | GF - gluten-free GFR - gluten-free on request

Please advise staff of any allergies. 15% surcharge applies on public holidays.

Please note that all items included in platters are available for individual purchase (excluding cauliflower tacos & antipasto board).

Platters are recommended for sharing between 3-4 people.

