

Taco Tuesday

tacos. 6

lamb barbacoa.

onion, coriander

grilled barramundi.

pickled cabbage, pomegranate mojo, pineapple salsa

pork belly.

salsa verde, watercress, pork crackling

mushrooms.

sauteed portobello, black beans, mesclun greens

red hot chilli pepper chicken tinga.

chicken tinga, charred bullhorn chilli salsa, burnt scallion crema, cos lettuce

roasted cauliflower.

smoky roasted cauliflower, baby spinach, radicchio, piquillos sauce, goats cheese, fried leeks

octopus.

chorizo, confit potato, chipotle mayo, pico de gallo

bbq salmon.

zarandeado sauce, crunchy sweet potato

prawn.

coleslaw, chipotle mayo, corn salsa

beef cheeks.

modelo beer adobo, burnt onion crema, crunchy sweet potato

drinks.

classic.

100% agave tequila. cointreau. lime juice. syrup

14

jalapeño.

100% agave tequila. cointreau. lime juice. syrup. jalapeño

14

tecate. pale lager.

6

dessert. 12

chocolate alfajor.

dulce de leche, dark chocolate, organic yoghurt, dried raspberries



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free | **All credit cards incur a 1.5% surcharge** | **Groups of 10 or more will incur a 10% service charge.**