

## BEACH CANTINA

<b>ELOTE</b> Grilled corn on the cob brushed with coffee mayonesa, tajin, grated parmesan & pomegranate	<b>\$ 9.90</b>
<b>SMOKED GUACAMOLE</b> Avocado, toasted almonds, pepitas, tomatoes, corn & plantain chips	<b>\$ 10.50</b>
<b>DUCK NACHOS</b> Braised duck, tortilla chips, spicy hoisin sauce, corn, salsa, queso & crema	<b>\$ 16.50</b>
<b>TOSTADA DE SALMON</b> Shaved lemon-beetroot chipotle cured atlantic salmon, smoked corn, mayonesa and cilantro pesto	<b>\$ 9.90</b>
<b>CARROT TOSTADA</b> Shredded carrot, spicy tomato sauce, black beans, lettuce, queso & crema	<b>\$ 7.50</b>
<b>TUNA CEVICHE BRULEE</b> Fresh cured tuna in habanero and peach w/ guacamole, watermelon, crema and caramelised sugar	<b>\$ 14.90</b>
<b>PORK BELLY MINI BURRITO</b> Guacamole, cilantro, rice, pickled cucumber, crisp greens & chipotle hoisin sauce, in flour tortilla	<b>\$ 8.90</b>
<b>GRILLED CHICKEN TACO</b> Blue corn tortilla w/ achiote grilled free range chicken, pickled red onions, guacamole & mango & tomato salsa	<b>\$ 6.90</b>
<b>HABANERO PRAWN TACO</b> Tempura prawn w/ coleslaw, lettuce, pickled onion w/ green habanero sauce in a flour tortilla	<b>\$ 10.90</b>
<b>CAULIFLOWER TACO</b> Flour tortilla, chipotle cauliflower, carrot & red cabbage salad, vegan mayonesa	<b>\$ 6.50</b>
<b>SOFT SHELL CRAB TACO</b> Crispy soft shell crab w/ tomato cherry salsa and fermented chili mayo in a flour tortilla	<b>\$ 9.90</b>

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For dietary needs please speak to your waiter.

NO SPLIT BILLS, THANK YOU

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## RESTAURANTE

	SMALL	BIG
<b>CAPSICUM EXQUISITO</b> Capsicum filled with angus scotch fillet, cactus, avocado-tomatillo sauce, crispy potatoes, cheese & cilantro	14.90	26.90
<b>FIDEO SECO WITH 3 CHILLIS</b> Baked angel hair pasta, chipotle, guajillo, ancho, chorizo, avocado, queso & crema	12.50	22.50
<b>OCEAN SANDS MARISCOS FRESCOS</b> Prawns and squid panfried in a tomato and onion broth on spinach and parsley creamy rice with manchego cheese	16.50	29.50
<b>POMEGRANATE DUCK SALAD</b> Shredded duck leg, greens, pomegranate, orange, walnuts, heirloom tomato, fennel, radish, tortilla chips, lime-guajillo vinaigrette	14.90	26.90
<b>BAJA CALIFORNIA STYLE CHAR-GRILLED OCTOPUS</b> Grilled octopus tentacle, parsley pesto, tomato cucumber and onion salsa w/ guajillo dressing	16.90	31.90
<b>ALBONDIGAS A LA MEXICANA</b> home made lamb meatballs, habanero tomato sauce, salsa & queso	12.90	22.90
<b>LIME &amp; CILANTRO CHICKEN</b> Roasted free range chicken, soy-guajillo sauce, roasted rosemary butternut squash, chard mini cucumber, fresh jalapeno, cilantro & lime	10.90	20.90
<b>LAMB &amp; MEZCAL FAJITAS</b> Char-grilled Murray Valley lamb rump, chile morita, mezcal glaze, cilantro rice, black beans, roasted capsicum & cherries	15.90	29.90
<b>SPINACH ENCHILADAS</b> Corn tortillas filled with zucchini, cauliflower, creamed spinach, ricotta & crispy greens	10.50	20.50
<b>SLOW COOKED BEEF ENCHILADAS</b> Corn tortillas filled and baked with slow cooked beef, chilli tomato beef glaze, pico de gallo, queso, crema & cilantro	12.90	22.90
<b>SALT &amp; VINEGAR WHITING</b> Crispy king george whiting pieces tossed w/ garlic and chili, served w/ chipotle mayo, fresh cucumber, radish, pickled red onions, spicy cashews and greens	18.90	32.90
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<b>ICECREAM SANDWICH</b> Mexican doughnut dusted w/ cinnamon sugar, vanilla bean icecream, dry cherries, almonds & cajeta glaze	9.00	16.00
<b>ELOTE CAKE</b> home made sweet and zesty corn cake w/ pistacchio corn crumbs and rock salt caramel ice cream	9.00	16.00

MEET OUR  
MEXICAN  
SHOW-OFFS  
WHO DO  
THEY THINK THEY  
ARE?

SEE SHOW-OFFS  
BOARDS FOR  
SPECIALS