BEACH CANTINA

ELOTE 9.90
Grilled corn on the cob brushed w/ coffee mayonesa, tajin, grated parmesan & pomegranate

SMOKED GUACAMOLE 10.90
Avocado, toasted almonds, pepitas, tomatoes, corn & plantain chips

DUCK NACHOS 16.90
Braised duck, tortilla chips, spicy hoisin sauce, corn, salsa, queso & crema

TOSTADA DE SALMON 12.90
Shaved lemon-beetroot chipotle cured atlantic salmon, smoked corn, mayonesa & cilantro pesto

CARROT TOSTADA 7.90
Shredded carrot, spicy tomato sauce, black beans, lettuce, queso & crema

TUNA CEVICHE BRULEE 15.90
Fresh cured tuna in habanero and peach w/ guacamole, watermelon, crema & caramelised sugar

PORK BELLY MINI BURRITO 8.90
Guacamole, cilantro, rice, pickled cucumber, crisp greens & chipotle hoisin sauce in flour tortilla

GRILLED CHICKEN TACO 6.90
Blue corn tortilla w/ achiote grilled free range chicken, pickled red onions, guacamole & mango & tomato salsa

HABANERO PRAWN TACO 9.90
Tempura prawn w/ coleslaw, lettuce, pickled onion w/ green habanero sauce in a flour tortilla

CAULIFLOWER TACO 6.90
Flour tortilla, chipotle cauliflower, carrot & red cabbage salad, vegan mayonesa

SOFT SHELL CRAB TACO 9.90
Crispy soft shell crab w/ tomato cherry salsa & fermented chili mayo in a flour tortilla

For dietary needs please speak to your waiter.

NO SPLIT BILLS, THANK YOU

RESTAURANTE

	SMALL	BIG
CAPSICUM EXQUISITO Capsicum filled with angus scotch fillet, cactus, avocado-tomatillo sauce, crispy potatoes, cheese & cilantro	14.90	26.90
FIDEO SECO WITH 3 CHILLIS Baked angel hair pasta, chipotle, guajillo, ancho, chorizo, avocado, queso & crema	13.90	23.90
OCEAN SANDS MARISCOS FRESCOS Prawns & squid panfried in a tomato and onion broth on spinach & parsley creamy rice w/ manchego cheese	17.90	29.90
POMEGRANATE DUCK SALAD Shredded duck leg, greens, pomegranate, orange, walnuts, heirloom tomato, fennel, radish, tortilla chips, lime-guajillo vinaigrette	15.90	25.90
BAJA CALIFORNIA STYLE CHAR-GRILLED OCTOPUS Grilled octopus tentacle, parsley pesto, tomato cucumber and onion salsa w/ guajillo dressing	17.90	31.90
ALBONDIGAS A LA MEXICANA home made lamb meatballs, habanero tomato sauce, salsa & queso	12.90	22.90
LIME & CILANTRO CHICKEN Roasted free range chicken, soy-guajillo sauce, roasted rosemary butternut squash, chard mini cucumber, fresh jalapeno, cilantro & lime	12.90	21.90
LAMB & MEZCAL FAJITAS Char-grilled Murray Valley lamb rump, chile morita, mezcal glaze, cilantro rice, black beans, roasted capsicum & cherries	17.90	28.90
SPINACH ENCHILADAS Corn tortillas filled with zucchini, cauliflower, creamed spinach, capsicum, ricotta & crispy greens	12.90	21.50
SLOW COOKED BEEF ENCHILADAS Corn tortillas fillled and baked with slow cooked beef, chilli tomato beef glaze, pico de gallo, queso, crema & cilantro	14.90	24.90
SALT & VINEGAR WHITING Crispy king george whiting pieces tossed w/ garlic and chili, served w/ chipotle mayo, fresh cucumber, radish, pickled red onions, spicy cashews and greens	17.90	29.90
ICECREAM SANDWICH Mexican doughnut dusted w/ cinnamon sugar, vanilla bean icecream, dry cherries, almonds & cajeta glaze	9.00	16.00
ELOTE CAKE home made sweet and zesty corn cake w/ pistacchio corn crumbs & rock salt caramel ice cream	9.00	16.00

MEXICAN SOCIETY

FRIDA KAHLO SPECIALS

Introducing a new menu inspired by Frida Kahlo; an artist, a foodie and icon around the world.

Influenced by her cookbooks our chefs have created a menu of bold colours and flavours.

SEE OUR BOARD FOR THESE SPECIALS