

Tacos

CARNE ASADA Soy jalapeno scotch fillet, avocado pico de gallo, spring onion, cilantro, corn tortilla	9.50
POLLO PARRILLA Adobo grilled free range chicken, pickled red onions, guacamole, tomato salsa, corn tortilla	6.90
HABANERO PRAWN (GF AVAILABLE) Tempura prawn, cabbage, mayo, lettuce, pickled onion, green habanero, flour tortilla	9.50
TOMATILLO PORK BELLY Barossa Valley slow cooked pork, tomatillo avocado salsa, orange, pico de gallo, onion, crackling, corn tortilla	8.90
FERMENTED CHILLI CRAB (GF AVAIL.) Soft shell crab, tomato cherry salsa, fermented chili mayo, flour tortilla	9.90
OCTOPUS ALAMBRE Octopus, capsicums, onions, lime coriander dressing, pico de gallo crispy spring onions, corn tortilla	10.50

Small

ELOTE Grilled corn on the cob brushed w/ coffee mayonesa, tajin, grated parmesan & pomegranate	9.90
DUCK NACHOS (VEGAN AVAILABLE) Braised duck, tortilla chips, spicy hoisin sauce, corn, salsa, queso & crema	16.90
TOSTADA DE SALMON x 3 Shaved lemon-beetroot chipotle cured atlantic salmon, smoked corn, mayo, cilantro pasta	12.90
KINGFISH & JALAPEÑO CEVICHE SA Kingfish, cucumber, radish, avocado, cilantro, sesame, lime and jalapeño juice, salsa macha	15.90

For dietary needs please speak to your waiter.

NO SPLIT BILLS, THANK YOU

Small & Large

	SMALL	BIG
CASPSICUM EXQUISITO Stuffed with black angus scotch fillet, cactus, avocado-tomatillo sauce, potato chips, cheese, cilantro	14.90	26.50
FIDEO SECO WITH 3 CHILLIS (NON-GF) (VEGAN AVAILABLE) Baked angel hair pasta, chipotle, guajillo, ancho, chorizo, avocado, queso & crema	13.90	23.50
DUCK ENSALADA (VEGAN AVAILABLE) Duck leg, greens, pomegranate, orange, walnuts, heirloom tomato, fennel, radish, lime-guajillo vinaigrette	15.90	26.50
BAJA CHAR-GRILLED OCTOPUS Octopus tentacle, parsley pesto, tomato cucumber and onion salsa w/ guajillo dressing	17.90	31.50
ALBONDIGAS (NON-GF) Lamb meatballs, habanero tomato sauce, salsa, ricotta	12.90	21.50
LIME & CILANTRO CHICKEN Free range chicken, soy-guajillo sauce, roasted rosemary butternut squash, chard mini cucumber, fresh jalapeno	12.90	21.50
LAMB & MEZCAL FAJITAS (GF AVAILABLE) Murray Valley lamb rump, chile morita, cherries, mezcal glaze, cilantro rice, black beans, roasted capsicum	16.90	28.50
SLOW COOKED BEEF ENCHILADAS Corn tortillas filled and baked with beef cheek, chilli tomato beef glaze, pico de gallo, queso, crema & cilantro	14.90	25.50
PESCADO FRITO Whiting fillets w/ garlic and chili, chipotle mayo, fresh cucumber, radish, pickled red onions, spicy cashews and greens	17.90	29.50
CHILLI MORTITA PORK RIBS slow cooked Barossa ribs, morita BBQ sauce, watermelon, coriander, fennel, lime	17.90	29.50

Dessert

CHURROS (NON-GF) Cinnamon sugar, vanilla bean icecream, almonds & cajeta glaze	9.00	16.00
ELOTE CAKE Sweet and zesty corn cake w/ pistacchio corn crumbs & rock salt caramel ice cream	9.00	16.00

OUR MENU
IS **90%**
GLUTEN FREE

Love Sharing?

ENJOY OUR SHARE MENU (MIN 2)

Mexican Traffic \$42
Flashy Mexican \$52
Mexican Vegano \$40

Plant Based

SMALL		
ELOTE Grilled corn on the cob, tajin, vegan cheese, chipotle & fermented soy bean mayo, pomegranate	9.90	
SMOKED GUACAMOLE Avocado, toasted almonds, pepitas, tomatoes, corn chips	10.90	
CARROT TOSTADITAS x 3 Shredded carrot, spicy tomato sauce, black beans, lettuce, queso & crema	7.90	
TOSTADA DE ESCABECHE x 2 Pickled carrots, cauliflower, green beans & jalapeno peppers, avocado, radish, cucumber, salsa macha	9.90	
MAGIC MUSHROOM TACO Mixed mushrooms w/ epazote garlic & chilli oil served w/ salsa, spring onion/green bean puree, crispy kale, corn tortilla	8.90	

SMALL & LARGE	SMALL	BIG
ADOBO CAULIFLOWER Roasted cauliflower in a tomato chipotle sauce served w/ tofu, chickpeas & crispy kale	13.90	23.50
PISTACHIO MOLE WINTER VEGETABLE Sautéed zucchini, brussels sprouts, carrots snowpeas & beetroots, pistachio tomatillo & green pea sauce	14.90	24.50
YOLANDA'S EGGPLANT Eggplant, Yolanda's tomato jalapeno & capsicum salsa	13.90	23.50
SPINACH ENCHILADAS Corn tortilla filled with tomatoes, zucchini and creamy spinach sauce, vegan cheese, greens	12.90	21.50