

Mexican Traffic

\$42 each | MIN 2 PEOPLE

GUACAMOLE

Avocado, chilli lime, jalapenos with toasted almonds, pepitas, tomatoes and corn chips

FRIED CHIPOTLE CHICKEN WINGS

Crunchy wings in chipotle-lime sauce w green onion, toasted almond & black sesame

ALBONDIGAS (non-GF)

Lamb meatballs in habanero sauce w salsa, crema & potato

POLLO ASADO

Grilled free range chicken with soy-guajillo sauce, roasted rosemary butternut squash & lime, jalapeño salsa

THREE CHILLI BEEF ENCHILADAS

Braised beef cheek wrapped in corn tortillas with three chilli sauce, pico de gallo, queso, crema & cilantro

CHILLI MORITA PORK RIBS

Slow cooked Barossa ribs with morita BBQ sauce, watermelon, coriander, fennel, lime & cilantro

DUCK ENSALADA

Shredded duck leg salad with green beans, pomegranate, orange, walnut, heirloom tomato, fennel and radish with honey-guajillo vinaigrette

Flashy Mexican

\$58 each | MIN 2 PEOPLE

ELOTE

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

SALMON TOSTADIDOS

Shaved lemon-beetroot chipotle cured atlantic salmon, smoked corn & cilantro pesto

TACO CHOICE PER PERSON

1. PUMPKIN
2. SHREDDED BEEF
3. CHICKEN
4. FISH
5. DOUBLE PORK

TEQUILA LAMB FAJITAS (GF available)

Grilled lamb, onion and capsicum with chile morita, cherries & mezcal glaze. cilantro rice, black beans & flour tortillas

CHILLI MORITA PORK RIBS

Slow cooked Barossa ribs with morita BBQ sauce, watermelon, coriander, fennel, lime & cilantro

WHITING & PRAWN FRITO

Dusted w Papa's salt & chipotle mayo, orange, radish, pickled onion & cilantro salad

DUCK ENSALADA

Shredded duck leg salad with green beans, pomegranate, orange, walnut, heirloom tomato, fennel and radish with honey-guajillo vinaigrette

Mexican Vegano

\$40 each | MIN 2 PEOPLE

GUACAMOLE

Avocado, chilli lime, jalapenos with toasted almonds, pepitas, tomatoes and corn chips

ELOTE

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

PUMPKIN TACO

Seasoned pumpkin, refried black beans, cilantro pesto, tomatillo avocado, almonds and pomegranate

ROASTED CAULIFLOWER

Florets in a spicy tomato chipotle sauce with tofu, chickpeas and crispy kale

PISTACHIO MOLE VEGETABLES

Pistachio, pepita, tomatillo & green pea 'mole' sauce with sautéed heirloom carrot and beetroot, brussel sprouts and snowpeas

EGGPLANT FRITO

Eggplant fritters with roasted tomatoes, jalapeno, capsicum salsa and Mexican oregano sea salt