

Street Food

GUACAMOLE 🌿

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

ELOTE 🌿 available

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

DUCK NACHOS 🌿 available

Duck, orange, habanero braise with spicy tomatillo sauce, salsa, queso & crema

SALMON TOSTADIDOS x 3

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

FRIED CHIPOTLE CHICKEN WINGS

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

ALBONDIGAS (non-GF)

Veal and pork meatballs in habanero sauce w salsa, crema & potato

Tacos

All Taco with flour tortilla
(GF available)

PUMPKIN 🌿

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

SHREDDED BEEF

Grilled beef in chilli tomatillo sauce with avocado & cilantro

CHICKEN

Crumbed free range chicken w smoked corn, chilli mayo, cilantro & guajillo chilli pepita sauce

FISH

Fish, slaw & chipotle mayo

DOUBLE PORK

Barossa Valley pork belly & chorizo w tomatillo avocado salsa, pico de gallo & crackling

10.90

9.90

16.90

15.90

12.90

13.90

6.90

7.90

6.90

7.90

7.90

Small & Large

SMALL BIG

ROASTED CAULIFLOWER 🌿

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

13.90 23.50

CASPSICUM EXQUISITO 🌿

Grilled zucchini, cilantro rice & black bean filled capsicum w cashew-anchovy sauce & hibiscus, lime reduction

13.90 23.50

PISTACHIO MOLE VEGETABLES 🌿

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

14.90 24.50

EGGPLANT FRITO 🌿

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

13.90 23.50

DUCK ENSALADA 🌿 available

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

15.90 25.50

BAJA GRILLED OCTOPUS

Grilled octopus and roasted potatoes with tomato salsa and parsley anchovy pesto with pasilla chilli dressing

18.90 33.50

POLLO ASADO

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

13.90 23.50

TEQUILA LAMB FAJITAS (GF available)

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

16.90 29.50

THREE CHILLI BEEF ENCHILADAS

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

14.90 25.50

WHITING & PRAWN FRITO

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

18.90 33.50

CHILLI MORITA PORK RIBS

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

17.90 29.50

Sweet

CHURROS SANDWICH (non-GF) **9.00 16.00**
Churros & vanilla bean ice-cream sandwich w cinnamon , toast almond & cajeta glaze

ELOTE CAKE **9.00 16.00**
Warm corn cake w/ pistacchio corn crumb & rock salt caramel ice cream

Love Sharing?

ENJOY OUR SHARE MENU (MIN 2)

Mexican Traffic \$42
Flashy Mexican \$58
Mexican Vegano \$40

OUR MENU IS **90%** **GLUTEN FREE**

For dietary needs please speak to your waiter.

 = vegan

Split Billshelp us help you!

We are happy to divide the bill by number of people on the table but we are unable to individualise items for each person.



MEXICAN
SOCIETY