

BAR ANTOJITOS

ELOTE (🌱 available) grilled corn, coffee mayonesa, parmesan, tajín	10.9
GUACAMOLE CON TOTOPOS 🌱 house made guacamole w tortilla chips	10.9
DUCK NACHOS (🌱 available) pulled duck, orange-habanero sauce, pico de gallo, corn, crema, cilantro, queso fundido	16.9
SALMÓN TOSTADITA (3) beetroot cured salmon, cilantro pesto, smoked corn	15.9
GRILLED OCTOPUS char-grilled octopus, salsa macha, papas, pickled jalapeño, onion, cilantro	18.9
ALITAS DE POLLO (6) crispy chicken wings in sweet and spicy chipotle sauce, green onion, sesame seeds	12.9

BARBACOA

/ˈbɑːbəkəʊə/ noun

(in Mexican cooking) beef, lamb or other meat that has been slowly cooked with seasonings typically served with tortillas, rice, beans and salsas.

LAMB SHOULDER	26.9
BEEF CHEEK	25.9
GOAT	27.9

all our slow cooked meats are prepared with with barabacoa seasonings and served with both a hot habanero tomatillo and chipotle barbecue with your choice of accompaniment

ACOMPAÑAMIENTO

black beans & rice
papas fritas (crinkle fries)
tortilla

TACOS

(GF available)

BAJA FISH battered barramundi, house-made slaw, green habanero mayo	9.4
CRISPY-CRUMBED CHICKEN (NOT GF) crumbed chicken, smoked corn, chipotle mayo	6.5
DOUBLE PORK pork belly, chorizo, pico de gallo, avocado	6.5
GAMBA CON PIÑA grilled Prawn, pineapple salsa	9.4
FRIJOL NEGRO 🌱 fried blackbean, avocado, mango salsa	5.4

GRANDE

CHARRED COLIFLOR 🌱 charred cauliflower, salsa adobo, fried chickpeas, rice, black beans, corn, tomato salsa, chimichurri	21.9
DUCK SALAD (🌱 available) crispy greens, tomato, corn, orange, coriander, walnuts, pomegranate w chile guajillo, honey dressing	25.9
CHIMICHURRI CHICKEN grilled chicken Maryland w achiote jalapeño, cilantro, soy and orange Sauce, served with rice and beans	24.9
ENCHILADAS DE VERDURAS 🌱 sauteed eggplant, zucchini capsicum and onion wrapped in corn tortilla, vegan mayo, cheese <i>Your choice of: adobo or pistachio mole</i>	24.9
CALAMAR FRITO fried squid rings & whiting with smoky paprika seasoning, lime, chipotle mayo, pico de gallo, cilantro	27.9
PORK RIBS twice-cooked pork ribs, chile morita barbeque sauce, watermelon salad, papas fritas	29.9
PISTACHIO MOLE 🌱 roasted beetroot, carrots, potato, celeriac and brussel sprouts in salsa macha, rice, pistachio mole	22.9

OUR MENU IS 95% GLUTEN FREE

🌱 = vegan

BEBIDAS

COCTELES

MARGARITA <i>choose from: Classic, Lychee or Jalapeño</i>	16.0
SANTA ROSA (🌱 available) gin, St Germain, lemon, hibiscus, egg white	19.0
CALYPSO vodka, peach liqueur, pineapple, orange	18.0
COLA-DI-DA rum, coconut, mango nectar, lime	18.0

CERVEZAS

PACÍFICO	10.0
CORONA	9.0
DOS EQUIS	10.0
NEGRA MODELO	13.0
HILLS CO. APPLE CIDER	10.0
CORONA LIGERA	9.0

NO ALCOHÓLICO

SOFT DRINKS Coke, Sprite, Lift, Coke No Sugar, Dry Ginger, Tonic	4.5
JUICE orange, pineapple, mango or apple	5.5
TEA AND COFFEE	4.5
JARRITOS ask for today's flavours	7.5
COCONUT WATER	5.5
STILL OR SPARKLING WATER (1L)	8.5

VINO

ESPUMOSO	glass	bottle
WOODSTOCK BLANC DE BLANC McLaren Vale	10.0	42.0
AURELLIA PROSECCO McLaren Vale	9.0	37.0
WOODSTOCK RUBY VELVET (200ml) Limestone Coast		15.0
BLANCO	glass	bottle
MEX WHITE Adelaide Hills	8.5	36.0
HEIRLOOM PINOT GRIGIO Adelaide Hills	10.5	47.0
BROTHERS KOERNER RIESLING Clare Valley	10.5	48.0
HILL-SMITH CHARDONNAY Eden Valley	10.0	46.0
TINTO	glass	bottle
HENTLEY FARM ROSE Barossa Valley	10.5	48.0
MEX RED Adelaide Hills	8.5	36.0
ELVARADO TEMP-GRENACHE McLaren Vale	9.0	43.0
SEW & SEW GSM McLaren Vale	11.0	51.0
VILLAIN & VIXEN SHIRAZ Barossa Valley	11.5	54.0

SPECIAL RELEASES

In addition to the above wines we have a range of others available by request. Please ask our staff for what is available.

SWEETS

CHURROS SANDWICH (NOT GF) Churros & vanilla bean ice-cream sandwich w cinnamon, toasted almond & cajeta glaze	10.0
ELOTE CAKE Warm corn cake w/ pistachio corn crumb & rock salt caramel ice cream	10.0