

# DI

## ENTRADAS

Guacamole  
caperberries, tajin, seeds,  
chili oil..... 14

Burrata quemada  
salsa tatemada of charred chilli,  
tomato, onion, blood orange..... 22

Sardinas  
marinated grilled south australian  
sardines, salsa criolla..... 18

Tuna ceviche  
queensland yellowfin tuna, sesame,  
soy, finger lime, avocado..... 26

Carne apache  
diced raw beef, radishes, pico de  
gallo, tortilla crisps..... 22

# ER

## SALSAS

- complimentary & homemade  
hazelnut macha  
morita  
salsa verde

1.5% surcharge on credit card.  
10% surcharge applies on Sundays.  
15% surcharge applies on Public Holidays.  
10% discretionary service charge will be added to groups of 10 or more.

## PLATOS GRANDES served w/ wheat tortillas

BBQ eggplant  
salsa sonora, oaxaca cheese, pomegranate  
and macadamias..... 26

Tasmanian octopus  
slow cooked and grilled with native pepperberry  
and black olives..... 36

Grilled market fish  
pasilla butter, lime..... MP

Half Hazeldene's free range chicken  
bbq with mole blanco and toasted almonds..... 32

Jack's Creek wagyu flank steak (300g)  
charcoal grilled, chimichurri..... 43

# NNN

## GUARNICIONES

Ensalada  
cos hearts with lime, serrano, avocado,  
tomates pequeños..... 12

Ejotes verde  
salad of green beans, chimichurri..... 12

Ensalada de tomate  
summer tomatoes, tajin, lime, green onions... 12

Maíz  
creamed sweet corn, chipotle butter..... 12

## DESSERT

Grilled pineapple  
agave syrup and coconut ice cream..... 14

Flan mexicano  
baked caramel and tonka bean custard..... 14

Mezcal Nuestra Soledad Matatlan..... 14

Tequila Fortaleza Reposado..... 19

Coffee Mezcal Dangerous Don..... 16