



LA CARTA



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Small Plates

POLENTA FRITA (GF, V) \$6

fried polenta fingers served w/ smoked queso sauce

GUAC & TOSTADAS (GF, DF, V) \$8

fresh house fried corn tostada chips and guacamole

AUSTRALIAN MARINATED OLIVES IN SOUTH AMERICAN SPICES (GF, DF, V) \$8

orange, chilli, allspice and cumin seeds

EMPANADA (GF, DF) \$8

ask for today's flavour

ARANCINI (V) \$8

coconut rice, cheese and red bean filling
crumbed and fried w/ jerk spiced aioli

CHICHARRON (GF, DF) \$12

fried crispy pork belly
w/ mate spice rub and salsa roja

STUFFED JALAPEÑO PEPPERS (V) \$12

filled w/ goats' cheese and spices

TUETANO CROQUETTE \$12

smoked beef bone marrow potato croquette

ESPETINHO DE FRANGO (GF, DF) \$12

chicken skewer seasoned w/ whole grain
mustard and spices w/ cherry tomatoes,
capsicum and red onion

ESPETINHO DE HALLOUMI (GF, V) \$12

halloumi skewers w/ honey, soy, cherry tomatoes,
capsicum and red onion

DADINHO DE TAPIOCA (GF, V) \$14

tapioca and halloumi fried sticks w/ apple-chilli jam

PATACONES (GF) \$18

grilled plantains topped w/ slow cooked
brisket, salsa roja and cheese

PERUVIAN CEVICHE (GF, DF) \$20

classic Peruvian delight, fresh market fish cured in lime
and salt, served w/ sweet potato, corn and plantain crisps

Tacos

\$8 each

House made flour tortillas | GF tortillas available on request

48-HOUR SLOW COOKED BRISKET (DF)

slow cooked 48-hour brisket shredded and served
w/ pickled onions, cherry tomatoes and fresh coriander

CHORIZO

grilled chorizo w/ grilled corn, pico de gallo
and roast capsicum

PESCADO (DF)

fried fish w/ grilled pineapple, guacamole,
pico de gallo, and salsa roja

CHIPOTLE HONEY CHICKEN

chicken thigh marinated in honey and chipotle grilled
and diced w/ pico de gallo, Qaxaca cheese and lettuce

KING BROWN MUSHROOM (V)

served w/ pico de gallo, Qaxaca
cheese, lettuce and salsa verde

AL PASTOR PORK (DF)

grilled pork w/ grilled pineapple,
onion, Salsa Verde

BIRRIA TACO, 3 FOR \$24

slow cooked brisket and Qaxaca cheese served
w/ beef consommé, fresh coriander and lime

Large Plates

JERK CHICKEN (GF, DF) \$34

half roast chicken Jamaican style served w/
coconut rice, red bean and fried plantains

PICANHA (GF, DF) \$42

300g black angus rump w/ smoked beef bone
marrow and chimichurri

TORRESMO DE ROLO (GF) \$36

rolled pork belly roast filled w/ cumin seeds, orange and lime
w/ frijoles borrachos chorizo and beans stewed in dark beer

LAST NIBBLE

CHURROS (V) \$12

w/ mexican chocolate and dulce de leche

POSTRE PLATE (GF, V) \$8

brigadeiro - chocolate sweet

cajuzinho - nut sweet

cocada - coconut truffle

bicho-de-pé - strawberry sweet

Siesta Especial

\$25

(12-3pm)

TOSTADA CHIPS W/ GUACAMOLE (GF, DF, V)
LATIN STEAK FRITES W/ FRIED EGG & CHIMICHURRI
SOFT DRINK

GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN

Please note groups of 6 people or more will incur a 10% service charge
A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays



TRAGOS

COCKTAILS

The Usual Suspects

MARGARITA \$21

Cazadores Blanco tequila, triple sec & lime juice garnished w/ dehydrated lime

Patron Silver +\$5

TOMMY'S \$22

Cazadores Reposado tequila, agave syrup & lime

PALOMA \$20

Cazadores Blanco tequila, triple sec, agave syrup, lime juice, grapefruit juice & pink grapefruit soda

Signatures

MARGARITA PASTOR \$22

dive into the flavours of mexico with Cazadores Blanco tequila, lime juice, smoked pineapple syrup and a touch of tajin

CUBAN RUM OLD FASHIONED \$20

a cuban twist on the classic old fashioned, featuring Bacardi spiced rum, sugar cane syrup, chocolate bitters and orange peel

PISCO PARADISE PUNCH \$22

an exotic blend of pisco, mezcal, lime juice, pineapple juice, sugar syrup and a finishing touch of pineapple leaves

SHISHO \$21

an intriguing fusion of Cazadores Blanco tequila, triple sec, shisho & agave syrup, mango, passionfruit, and lime

FANTASMA \$21

a ghostly experience with habanero spice Cazadores Blanco tequila, agave liqueur, salted habanero syrup, pressed lemon & lime, and smoked salt

Patron Silver +\$5

FLOR DE JAMAICA \$22

Cazadores Reposado tequila dances with hibiscus & ginger agua fresca, lime and hibiscus salt in this delightful concoction

COCO LOCO \$20

get a taste of the tropics with coconut tequila, triple sec, coconut cream and coconut sea salt

YISCO \$20

pisco acholado, pressed yuzu, citrus oils and edible flowers

MEXICAN ROSE \$21

smoked Mezcal Union blend with roses, lime juice, crowned with an ice cactus rose

* classics available upon request *

WINES

	GLS	BTL
Vino Espumoso / Sparkling Wine		
Farina Prosecco Extra Dry DOC, Veneto, Italia	\$12	\$58
Borgo Molino Motivo Moscato, Venato, Italia		\$58
Emmalene Sparkling Pinot Noir Rose, Adelaide Hills, SA		\$68
Castillo del Rocio, Cava, España		\$80

Vino Blanco / White Wine

Farina Bianco, Veneto, Italia	\$10	\$49
Corduoy Riesling, Clare Valley, SA		\$59
Soho Peggy Sauvignon Blanc, Marlborough NZ	\$13	\$62
Cavedon Pinot Grigio, King Valley, VIC		\$59
Emmalene Pinot Gris, Adelaide Hills, SA	\$13	\$62
Table of Plenty Fiano, Gundagai NSW		\$59
McHenry Hohnen Rocky Road Chardonnay, Margaret River, WA		\$69
Mon Tout Chardonnay, Margaret River, WA		\$69
Gotas de Mar, Godello, Ribeiro, Spain		\$98
Domecq Cosecha Seleccionado Blanco, Valley de Calafia, México		\$110

WINES

Vino Rosado / Rosé

Ete d' Elodie Rose, Provence, France

Mazi Mataro, Syrah Rose, Grenache, McLaren Vale, SA

Paxton Shiraz Grenache, McLaren Vale, Australia

Now Rosé Paxton Shiraz Grenache, McLaren Vale, Australia

GLS / BTL

\$12 \$59

\$59

\$78

\$78

Vino Tinto / Red Wine

Farina Rosso, Veneto, Italia

Cavedon Pinot Noir, King Valley, VIC

Rusden Driftsand GSM, Barossa Valley, SA

Ponting Pinnacle Shiraz, McLaren Vale, SA

Wangolina Shiraz Cabernet, Limestone Coast

\$10 \$49

\$59

\$13 \$62

\$59

\$59

TEQUILA

per serve

Tequila Blanco

El Jimador Blanco	\$12
1800 Silver Tequila	\$20
1800 Coconut Tequila	\$20
Avión Silver Tequila	\$20
Calle 23 Agave Tequila Blanco	\$17
Casamigos Tequila Blanco	\$19
Don Julio Blanco	\$17
Corazón Silver Tequila	\$16
Herradura Plata Tequila	\$18
IXA Organic Tequila Blanco	\$25
Cazcabel	\$14
El Tesoro	\$30
Fortaleza Blanco	\$24
KAH	\$20
Leyenda del Milagro	\$17
Ocho Silver	\$26
Tromba Blanco	\$22

Tequila Reposado

El Jimador Reposado	\$12
1800 Reposado Tequila	\$20
Arette Reposado Tequila	\$20
Calle 23 Agave Tequila Reposado	\$18
Casamigos Tequila Reposado	\$25
Don Julio Reposado	\$22
Herradura Reposado Tequila	\$22
Patrón Reposado Agave Tequila	\$19
Sauza Hornitos Reposado Tequila	\$18
ArtNDM 1414	\$26
Clase Azul	\$58
Corazón	\$16
Gran Centenario	\$18
Jarana	\$14
José Cuervo Especial Gold	\$16
Rooster Rojo Reposado	\$20
Olmecca Altos Reposado	\$22
Tromba Reposado	\$24

Tequila Añejo

1800 Añejo Tequila	\$21
Arette Añejo Tequila	\$40
Avión Añejo Tequila	\$30
Calle 23 Agave Tequila Añejo	\$24
Don Julio Añejo	\$22
Patrón Añejo Agave Tequila	\$25
Sauza Tres Generaciones Añejo	\$24
ArtNDM 1146	\$28
Don Julio 70	\$26
Gran Centenario	\$20
IXA Organic Tequila	\$28
Leyenda del Milagro	\$48
Storywood Speyside Single Malt	\$24
Fortaleza Añejo	\$28
Rooster Rojo Añejo smoked pineapple	\$24
Tromba Añejo	\$28

Other

Don Julio 1942	\$48
Herradura Colección de la Casa	\$55
Herradura Ultra Añejo	\$45
Agavero Tequila Liqueur	\$16
Arette Gran Clase Extra Añejo	\$52
Cascahuín Extra Añejo	\$58
José Cuervo Reserva de la Familia Platino	\$28
Tierra Noble Exquisito Extra Añejo	\$38

MEZCAL

per serve

Espadín mezcal

Casamigos Mezcal	\$30
Blanco Don Amado Mezcal	\$22
Los Agaves Mezcal	\$25
400 Conejos Joven	\$18
Aguas Mansas Joven	\$23
Los Vecinos del Campo Espadín	\$22
Metoro Mezcal	\$18
Montelobos Espadín Joven	\$24
Pescador de Sueños Pechuga	\$120
The Lost Explorer Espadín	\$18
Vago Elote Espadín	\$34
Wahaka Espadín	\$19
Tío Pesca Joven	\$55
Verde Momento Joven	\$18
Don Amado Mezcal Reposado	\$24

Ilegal

Ilegal Mezcal Añejo	\$32
Ilegal Mezcal Reposado	\$28
Ilegal Mezcal Joven	\$22

Del maguey

Del Maguey Tobala	\$40
Del Maguey Madrecuixe	\$48
Del Maguey San Luis del Río Azul	\$30
Del Maguey Vida de San Luis del Río	\$25
Del Maguey Wild Tepextate	\$42

El jolgorio

El Jolgorio Arroqueño	\$54
El Jolgorio Cuixe	\$46
El Jolgorio Jabalí	\$65
El Jolgorio Pechuga Artesanal	\$60
El Jolgorio Tepeztate	\$52
El Jolgorio Tobaziche	\$56
El Jolgorio Tobala	\$48

Bruxo

Bruxo No.1 Mezcal	\$19
Bruxo No.2 Mezcal	\$22
Bruxo No.4 Mezcal	\$28

Alipus

Alipús San Andrés	\$19
Alipús San Baltazar	\$19
Alipús San Juan	\$19
Alipús San Miguel Sola Tío Félix	\$24

Derrumbes

Derrumbes Mezcal Zacatecas	\$30
Derrumbes Mezcal San Luis Potosí	\$25
Derrumbes Durango	\$28
Derrumbes Oaxaca Mezcal	\$30

Koch

KOCH El Artesanal Maguey Espadín	\$21
KOCH Elemento Joven	\$16

Nuestra soledad

Nuestra Soledad San Baltazar Mezcal	\$23
Nuestra Soledad Santiago Matatlán	\$24

Origen raíz

Origen Raíz Cenizo	\$28
Origen Raíz Chacaleno	\$30
Origen Raíz Madrecuixe	\$38

Quiquiriqui

QuiQuiRiQui Madrecuishe	\$44
QuiQuiRiQui Maguey Espadín	\$18
QuiQuiRiQui Mole Pechuga	\$35

Se busca

Se Busca Añejo	\$22
Se Busca Reposado	\$18
Se Busca Joven	\$20

Xicaru

Xicaru Reposado	\$18
Xicaru Silver	\$18

OTHER SPIRITS

per serve

Vodka

Eristoff	\$12
Ketel One	\$12
Grey Goose	\$15
Belvedere	\$14
Sagatiba	\$13

Rum

Captain Morgan Spiced Gold	\$11
Sailor Jerry Spiced	\$12
Sydney Brix Spiced	\$14
Chairman's Reserve Spiced	\$18
Bacardi White	\$12
Diplomatico, Venezuela	\$16

Gin

Tanqueray London Dry	\$12
Tanqueray Rangpur	\$12
Tanqueray Sevilla	\$12
Martín Miller's Gin	\$15
Hemp Gin	\$14
Manly Gin	\$14
Bombay Sapphire	\$12

Cognac

Hennessy VS	\$19
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Whiskey

Blends/American

Jim Bean Bourbon	\$12
Johnnie Walker Black Label	\$12
Cougar Bourbon	\$12
Jack Daniels	\$14
The Singleton	\$14

Single Malt

Ardbeg 10yr	\$22
Talisker 10yr	\$19
Dewar's 15yr	\$20
Craigellachie 13yr	\$22
Deward's White Label	\$12

CERVEZA

bottle

Corona Extra, México	\$13
Tecate Lager, California	\$13
Pacifico Pilsner, México	\$14
Estrella Damm, Spain	\$14

