

STREET SNACKS & SHARE PLATES

Guacamole, chilli, coriander, plantain chips \$17

Pineapple & habanero salsa, blue corn chips \$14

Tuna tostadas, lime, avocado, salted chilli \$18

Pistachio pate, orange habanero crema, carrot tapioca crisp \$14

Beetroot carpaccio, mustard, broccoli \$10

Salmon ceviche, dill creme fraiche, vanilla, pink peppercorn \$24

Kingfish ceviche, coconut, chilli, lime \$23

Grilled halloumi, burnt honey, hazelnuts, currants \$18

Jalapeño poppers, kombu cream cheese, fried quinoa \$15

Brisket empanadas, raisins, olives, chimichurri \$16

Corn ribs, chilli & lime miso, queso fresco \$13

Pulled pork taco, salsa verde, apple kimchi, pork skin \$16

Salt & pepper fish taco, jalapeño mayo, mango salsa \$14

Asparagus taco, black bean hummus, salsa chiltomate \$14

Fried chicken, plantain habanero hot sauce \$24

Cochinita pibil citrus & yucatan spiced pulled pork, eggplant yoghurt, hot sauce \$28

Meat from the pit, negro molé, jicama salad \$32

Pumpkin from the pit, green molé, jicama salad \$24

Roasted barramundi, pineapple salsa, dragoncello \$32

Patatas bravas, chipotle mayo \$10

Watermelon salad, Mexican dukkah, pickled fennel \$12

DESSERTS

Churros, dulce de leche \$12

Margarita cheesecake, toasted coconut, tequila tajin salt \$12

Mandarin flan, creme fraiche \$12

Sweet coconut & maracuya ice, cashew, lime, strawberries \$14

