

### STREET SNACKS

- Guacamole, chilli, coriander, plantain chips \$17
- Jalapeño poppers, kombu cream cheese, ancho mayo \$15
- Daylesford beef brisket empanadas, raisins, olives, chimichurri \$16
- Grilled halloumi, burnt honey, hazelnuts, currants \$18
- Sweet corn ribs, chilli & lime miso, queso fresco \$13
- Patatas bravas, chipotle mayo \$10

### FROM THE MARKET

- Roasted pineapple & habanero salsa, blue corn chips \$14
- Salmon ceviche, dill creme fraiche, vanilla, pink peppercorn \$24
- Watermelon salad, mint, habanero, pistachio dukkah \$12
- Tuna tostadas, lime, avocado & salted chilli \$18

### MAINS

- Pasilla chilli spiced roasted chicken, molé negro, kale slaw \$32
- Roasted pumpkin, molé verdé, jicama salad \$24
- Pan fried barramundi, pineapple salsa \$32
- Cochinita Pibil, citrus & Yucatan spiced pulled pork, smoked eggplant, hot sauce \$28
- Mount Macedon fried chicken, plantain & hibiscus hot sauce \$24

### TACOS

- Confit Yarra Valley carrot, pickled red onion, pepitas, smoked paprika mayo \$14
- Gippsland lamb barbacoa, charred leek, iceberg, salsa diablo \$16
- Fire glazed salmon tacos, spiced cabbage, fennel, pico de gallo \$16

### DESSERT

- Churros, dulce de leche \$12
- Margarita cheesecakes, tequila tajin salt, dehydrated lime, coconut tostada \$12
- Sweet coconut & maracuya ice, cashew, lime, strawberries \$14

### LATE NIGHT

- Mango & habanero glazed almonds & cashews \$9
- Tequila & herb marinated olives \$9
- Chicharrones (Mexican pork crackling) \$9
- Beef brisket empanadas, raisins, olives, chimichurri \$16
- Roasted pineapple & habanero salsa, blue corn chips \$14

### THAT TURNS INTO BREAKFAST...

Buenos días!

We're open for breakfast too, from 7.30am.

## FEED ME

Let our chef take you on a journey from the bustling markets of Mexico City to the bold lush flavours of the Yucatan. Excite your taste buds as you graze through our market fresh food.

CLASSIC \$62PP  
DELUXE \$79PP



## MÉJICO MARGARITAS

**Classic** El Jimador Plata, Triple Sec, lime \$18

**Signature Margarita** El Jimador Plata, lemon, Triple Sec, agave, egg whites \$18

**Jalapeño** Jalapeño infused El Jimador Plata, Triple Sec, lime \$19

**Tommy's** El Jimador Plata, agave, lime (served on the rocks) \$19

**Mezcal Margarita** Peloton De Le Muerte, agave, lime \$20

**Whole Lime** Make it super smooth / fruity \$20

Upgrade to Reposado \$3

Or Jazz it up with watermelon / passionfruit / pineapple \$2

ASK OUR TEAM ABOUT OUR TEQUILA OF THE MONTH

## SIGNATURE COCKTAILS

**Ginger Boy** Jalapeño infused Herradura Plata, ginger beer, lime \$18

**Tequila Colada** El Jimador Plata, coconut, pineapple, lime \$19

**Not A Tequila Sunrise** El Jimador Plata, berry liquor, pineapple, lemon, cherry \$19

**Watermelon Crush** El Jimador Plata, watermelon, agave, lime \$18

**Mejico Iced Tea** Corrolejo Blanco, lychee liquor, lemongrass \$18

**Guadalajaran** Pineapple infused tequila, passionfruit, vanilla, lemon \$19

**Mexo Espresso** Café Patron, Kahlua, vanilla, agave, espresso \$20

## NON – BOOZY

**House Iced Tea** Mango, green tea, lime \$8

**The Cure** Mint, citrus, ginger, chia \$8

**Silk Stocking** Grapefruit, lychee, chia \$8

## BUBBLES

**Lana – Prosecco** King Valley NSW \$13 / \$65

**NV Petit Cordon** Marlborough NZ \$14 / \$69

**NV Mumm Grand Cordon** Brut Champagne France \$125

## WHITE

**2019 Kindred Spirit Sauvignon Blanc** Marlborough NZ \$13 / \$65

**2019 KT Rizza Riesling** Clare Valley SA \$14 / \$69

**2019 Sidewood Pinot Gris** Adelaide Hills SA \$14 / \$69

**2020 Punt Road Chardonnay** Yarra Valley VIC \$12 / \$59

**2019 Elephant In The Room Fiano** SA \$12 / \$59

## ROSÉ

**2019 Artea Provence Rosé** France \$15 / \$74

**2018 Shoreham Park Pinot Rosé** Mornington Peninsula VIC \$125

## RED

**2019 Shoreham Park Pinot Noir** Mornington Peninsula VIC \$85

**2019 Le Chat Noir Pinot Noir** France \$13 / \$65

**2019 Take It To The Grave Shiraz** Barossa Valley SA \$12 / \$59

**2019 El Payador Malbec** Mendoza Argentina \$13 / \$65

**2018 Calo Tempranillo** Rioja Spain \$11 / \$55

**2019 SC Pannell 'Basso' Garnacha** McLaren Vale \$80

## SANGRIA

**Red or Rosé** with seasonal fresh fruit \$12 / \$36

## BOTTLED BEER

### Pacifico Mexico

Pilsner style beer 4.5% 330ml \$11

### Sol Mexico

Crisp, refreshing lager 4.5% 330ml \$9

### Modelo Negra Mexico

Dunkel style lager, caramel notes 5.4% 330ml \$12

### Mountain Goat Pale Ale

5.2% 330ml \$11

## DRAUGHT BEER & CIDER

**Mountain Goat Lager** \$6.50 / \$12

**Mountain Goat Steam Ale** \$7 / \$12.50

**Asahi Super Dry** \$10

**Stone & Wood Pacific Ale** \$7.50 / \$13.50

**Two Birds Taco Cerveza Beer** \$7.50 / \$13

**Cold Stream Apple Cider** \$7 / \$13

Hola



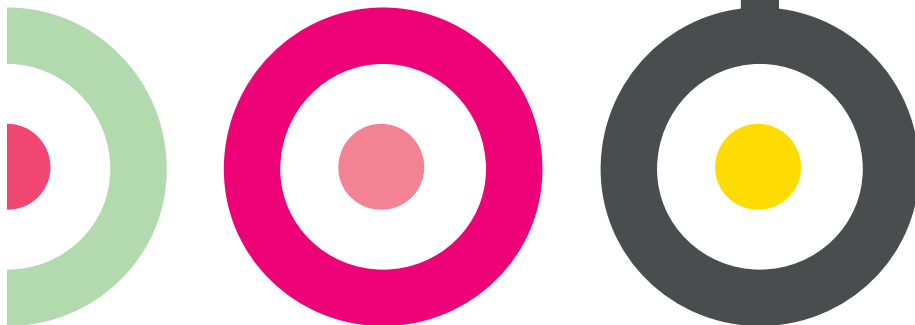
## BREAKFAST

- Crunchy almond granola, banana, chocolate crumble, cajeta \$14
- Sourdough crumpets, dulce de leche, whipped salted butter \$12
- Herby 3-beans, salsa verde, poached eggs, cotija, bolillo \$18
- Chilli scramble, salsa macha, coriander, bolillo \$16
- Mezcal cured salmon, poached eggs, ancho mayo, rye bread \$19
- Breakfast bowl, quinoa, kale, avocado, Mexican salsa, fried eggs, chimichurri \$18
- Smashed avocado, poached eggs, corn salsa, queso fresco, pistachio dukkah, bolillo \$21
- 'Méjico Benedict', gypsy ham, chipotle hollandaise, jalapeno crumb \$21

**Add** thick cut bacon \$6

## SWEETS & PASTRIES

- Daily baked muffin \$5
- Plain croissant \$5 / Chocolate croissant \$6
- Double chocolate fudge brownie \$5
- Caramelised banana \$ walnut slice \$5



## SMOOTHIES

	REGULAR	LARGE
<b>Super Green</b> Spinach, kiwi, banana, apple, coconut water, chia	\$8	\$11
<b>Very Berry</b> Mixed berries, yoghurt, milk, chia	\$8	\$11
<b>Sweet &amp; Spice</b> Banana, honey, almond milk, cinnamon	\$8	\$11

## FRESH JUICES

	REGULAR	LARGE
Apple, pear	\$8	\$11
Orange	\$8	\$11
Carrot, orange, pear	\$8	\$11

## COFFEE

	REGULAR	LARGE
White / Black	\$4.5	\$5
<b>Add</b> Soy 50c / Almond \$1		
Mocha / Hot chocolate	\$5	\$5.5

## TEA

English Breakfast, Earl Grey, lemongrass & ginger, peppermint, camomile, gunpowder green \$5 (pot)

## ICED

Chocolate / Coffee / Mocha \$7