



[centre of the table]

pacific oysters	GF	6ea	
margarita granita, chilli salt			
corn chips	taco seasoning GF, VG	8	
+ lots of guac VG			12
+ tex mex queso V			12
taquitos	V	8ea	
potato, mozzarella, hot honey			
tuna tostada	GF	18ea	
crème fraîche, ossetra caviar, pickled piparras			
chicharrónes		28	
pork belly, adobo sauce, pineapple			
king fish sashimi	GF	30	
yuzu leche de tigre, chilli crunch			
tempura prawns	GF	30	
green mayo, house fermented hot sauce			
caesar fried sprouts	GFO	18	
bacon, parmesan crumb, anchovy oil			
tajin seasoned fries	aioli VO	15	

steak	GF		14ea
salsa verde cremosa, nacho crunch			
birria brisket	GF		12ea
kimchi, radish, pickle chilli pepper			
chicken 65			12ea
tamarindo salsa, coriander, serrano chilli			
parrilla fish	GF		15ea
gold band snapper, cremosa, pineapple salsa, chipotle			
zucchini flower	GF, V		14ea
tofu, mango agrodolce, habanero			

[dessert]

ice cream sandwich	GF		16
dulce de leche, coconut			
mango empanadas	V		10
condensed milk, raspberry			

margherita	GFO, V, VGO	27
tomato sugo, fior di latte, basil		
capricciosa	GFO	30
tomato sugo, ham, mushrooms, artichokes, olives		
marco pollo	GFO	31
tomato sugo, chicken, roast peppers, onion, olives		
pepperoni	GFO	30
red sauce, local pepperoni, fior di latte		
funghi	GFO	31
bechamel, mushrooms, walnut pesto, spinach, fior di latte		
hot la salsiccia	GFO	31
tomato sugo, italian sausage, nduja, fior di latte, honey		
the gamberi	GFO	32
tomato sugo, dill marinated prawn, gremolata, rocket, lemon		
hey rucola	GFO	32
tomato sugo, prosciutto, parmesan, fior di latte		
bella zucca	GFO, V	30
tomato base, spiced pumpkin, chilli, broccolini, currants, fetta		

service fee: 5% sunday 15% public hols

