

REPEAT OFFENDER

SMALL

Guacamole, chilli salsa, black bean purée, pepitas, fresh herbs, blue corn chips (V)	16
Fresh oysters, chamoy, shallot, lime, coriander	6/35
Tuna ceviche, avocado, cherry tomatoes, red onion, sesame, leche de tigre	27
Tiger prawn tostada, tarama, tomato, yellow capsicum (2 per serve)	24
Beef empanadas, potato, onion, oregano, salsa verde (2 per serve)	17
Grilled Mexican corn ribs, coconut cheese, chilli, coriander, chimichurri, ají purée (V)	16
Mushroom potato croquettes, jalapeño mayo, pickled jalapeño (4 per serve) (V)	18
Fried chicken ribs, pasilla salt, hibiscus escabeche, chipotle mayo	21

TACOS

Baja fish, chipotle aioli, sweetcorn, red cabbage (1 per serve)	9
Grilled chicken, iceberg lettuce, pico de gallo, salsa verde (1 per serve)	9
24-hour beef brisket, pico de gallo, Manchego cheese (1 per serve)	9
Fried heart of palm, red cabbage, pico de gallo, herb aioli, tortilla crumb (1 per serve) (V)	9
Crispy tacos, Barbacoa lamb, coriander, lime, chilli, chipotle aioli (2 per serve)	18
Crispy tacos, jackfruit, coriander, chilli, herb aioli (2 per serve) (V)	18

LARGE

Adobo spiced chicken thigh, pumpkin purée, mixed cabbage slaw, sweet potato crisps	36
Chargrilled calamari, radicchio slaw, burnt buttermilk, grilled lime	33
Pan-fried barramundi fillet, red lentil salsa, grilled asparagus, lemon	38
Chargrilled 250g scotch fillet, Dutch carrots, chimichurri butter	52
Roasted yellow pepper, Mexican tomato rice, frijoles, herb aioli (V)	32

SIDES

Patatas bravas, herb aioli, chipotle salsa (V)	14
Roasted quarter cauliflower, sweet potato romesco, roasted pumpkin seeds, ají purée (V)	16
Charred broccolini, spinach purée, chilli emulsion, almond (V)	15
Iceberg wedge, coconut beetroot yogurt, roasted chickpeas, sesame, vegan cheese (V)	14

SWEET

Lemon curd tart, freeze-dry raspberries, mixed berry coulis, coconut vanilla ice cream	15
Coconut rice cream, mixed berry compote, mango ice-cream, cinnamon, cacao, tortilla crumbs (V)	15

All menu items are gluten-free

V= Vegan

2.59% surcharge on card payment | 15% surcharge on public holidays | Groups of 10 or more must select a banquet from our menu

ORMOND BANQUET \$70 per head

Tiger prawn tostada, tarama, tomato,
yellow capsicum

Grilled Mexican corn ribs, coconut cheese, chilli,
coriander, chimichurri, aji purée

Chargrilled calamari, radicchio slaw,
grilled lime, coriander

Adobo spiced chicken thigh, pumpkin purée,
mixed cabbage slaw, sweet potato crisps

Patatas bravas, herb aioli, chipotle salsa

Lemon curd tart, freeze-dry raspberries,
mixed berry coulis, coconut vanilla ice cream

VEGAN BANQUET \$65 per head

Guacamole, chilli salsa, black bean purée,
pepitas, fresh herbs, blue corn chips

Grilled Mexican corn ribs, coconut cheese, chilli,
coriander, chimichurri, aji purée

Mushroom potato croquettes, jalapeño mayo,
pickled jalapeño

Roasted yellow pepper, Mexican tomato rice,
frijoles, herb aioli

Roasted quarter cauliflower, sweet potato romesco,
roasted pumpkin seeds, ají purée

Patatas bravas, herb aioli, chipotle salsa

Coconut rice cream, mixed berry compote,
mango ice-cream, cinnamon, cacao, tortilla crumbs

OFFENDERS BANQUET \$80 per head

Tiger prawn tostada, tarama, tomato,
yellow capsicum

Grilled Mexican corn ribs, coconut cheese, chilli,
coriander, chimichurri, aji purée

Mushroom potato croquettes, jalapeño mayo,
pickled jalapeño

Chargrilled calamari, radicchio slaw,
burnt buttermilk, grilled lime

Chargrilled 250g scotch fillet, Dutch carrots,
chimichurri butter

Roasted quarter cauliflower, sweet potato romesco,
roasted pumpkin seeds, ají purée

Lemon curd tart, freeze-dry raspberries,
mixed berry coulis, coconut vanilla ice cream

BANQUET WINE PAIRING 4 glasses for \$40

Vickery 'Watervale' Riesling

Castello Di Roncade Pinot Grigio

Marius & Jeannette Pinot Noir

NV Villa Bellotto Prosecco

**All banquet options require
a minimum of two people**

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