

COMPARTIR

TO SHARE

ELOTE 8ea

Street corn, spiced chipotle mayo, queso cotija

vgo **gof**

MEXI CAULIFLOWER 16

Saucy cauliflower bites, guajillo, jalapeño crema

vg **gof**

FLAUTAS 16

Chicken / Sweet Potato

Pulled chicken or marinated sweet potato, in fried, wrapped tacos, cheese, hot sauce, crema

vgo **gof** **dfo**

TOSTADAS DE POLLO 18

Chipotle chicken, guac, xnipek

KINGFISH / HEART OF PALM AGUACHILE 32

Kingfish or Heart of Palm, habanero & mango leche de tigre, avocado, pico de gallo, tostadas

vgo

OUR FOOD IS 100% GLUTEN FREE

Vegetarian **v** Vegan **vg** Vegan option **vgo**

Garlic and Onion Free option **gof** Dairy Free option **dfo**

TOTOPOS WITH GUACAMOLE 15

Corn chips, guacamole, green chilli oil, radishes

vg

PAPAS 16

add Chorizo +4

Twice cooked potatoes, chipotle & garlic sauce, spring onion

vg **gof**

BROCCOLINI SALSA VERDE 22

Charred broccolini, salsa verde, green herb oil, crispy kale, chimichurri

vg **gof**

BEEF RIB WITH SALSA NEGRA 37

Slow cooked barbacoa, tamarind salsa, xnipek, sour cream

dfo



EL MENÚ DE FOOD

\$69 PP FEED ME

\$65 VEGO OR VEGAN

(MIN. 2 PEOPLE)

\$60 PP

PRE-THEATRE

**GUAVA MIMOSA ON ARRIVAL
DINNER & DESSERT**

ORDER BETWEEN 5PM - 5.30PM
OUT BY 6.45PM

\$75 PP BOTTOMLESS BRUNCH

EVERY WED - SUN

5 DISHES + 90MINS OF COCKTAILS
LAST SEATING AT 3.00PM

TAQUERIA

2 TACOS PER SERVE

TACOS DE FRIJOLES (BLACK BEANS) 17

Black beans, avocado, pickled jalapeños & cactus

vg **gof**

TACOS DE CALABACITA (ZUCCHINI) 17

Battered zucchini, corn crema, apple & tomatillo salsa, pico de gallo

vg **gof**

TACOS DE AL PASTOR (JACKFRUIT) 17

Slow cooked jackfruit, marinated Al Pastor spices, charred pineapple, avocado

vg

BIRRIA QUESATACOS 18

Beef / Mushroom

12 hour braised beef or mushroom, Oaxaca cheese, consomé

vg

TACOS DE PESCADO (FISH) 17

Fried market fish, guac, chipotle mayo, pickled cabbage

gof

TACOS DE LENGUA (OX TONGUE) 18

Slow-cooked ox tongue, radish, Bodega hot sauce

TACOS DE CHORIZO 18

Chorizo, Oaxaca cheese, Bodega hot sauce, watermelon radish

dfo

TACOS DE CHICHARRÓN (PORK BELLY) 18

Marinated pork belly, tamarind salsa, pickled onion, crackle

ADD SALSAS

Guacamole 5
Vegan Chipotle Mayo 4
Sour Cream 3

Salsa Negra 3
Salsa Morita 3
Salsa Verde 3

POSTRE DESSERT

CHURROS 14

Cinnamon sugar, dulce de leche

v **vgo**

1.65% SURCHARGE ON ALL CARD TRANSACTIONS
SURCHARGE: 10% ON SUNDAY, 15% ON PUBLIC HOLIDAYS

NON-ALCOHOLITO

NIÑA COLADA	Pineapple, coconut puree, lime
FLORES DE ALOE	Aloe vera, elderflower, lime, flower
VIRGIN MARY MIMOSA	Guava, grapefruit soda
ZERO ALC BEER	0% alcohol beer
JAMAICA	House-made Hibiscus tea served sweet and chilled
HORCHATA	House-made rice milk, vanilla, cinnamon, coconut *Add Mezcal, Spiced Rum or Kahlua +\$7
ANTIPODES 500ML	Sparkling Water

COCTEL

CAFE TEQUILA SHOT	House-infused coffee tequila shot!
TOMMY'S MARGARITA	Tequila • Lime • Agave - Spicy Jalapeño shrub +\$1
MEZCAL MARGARITA	Mezcal • Lime • Agave • Tajin Salt Rim - Spicy Jalapeño shrub +\$1
ESPRESSO MARTINEZ	Tequila • Espresso • Kahlua • Menta Branca
PIÑATA COLADA	Tequila • Sailor Jerry Rum • Coconut • Pineapple • Lime
PEACHY PALOMA	Tequila • Peach • Vanilla • Grapefruit Soda • Salt Rim
GREEN JUICE MEZCALITA	Mezcal • Verdita • Lime
ALOE SEÑORITA	Tequila • Elderflower • Aloe vera • Lime
BANANATA	Rum • Banana • Horchata • Mezcal • Bitters • Cinnamon
BLOOD ORANGE SPRITZ	Aperol • Blood orange • Prosecco
MEZCAL OLD FASHIONED	Mezcal • Bourbon • Amaro • Bitters
MICHELADA	Mexico's salty, spicy, citrusy, tomatoey beer drink Add mezcal +\$6

CERVEZA

16	TAPS		
16	NAPOLEONE 'LOUIS' ROSE CIDER	4.7%	10/13.5
10	CHUCHO'S HOUSE LAGER	4.0%	10/13.5
12	2 BROTHERS KUNG FOO RICE LAGER <i>LOW GLUTEN/CARB</i>	4.7%	10.5/14
10	HAWKERS PALE ALE	4.8%	10.5/14
10	BOTTLES & TINS		
10	TECATE	4.5%	12
8	CORONA EXTRA	4.5%	13
	BALTER CERVEZA	4.0%	12
	WILDE GLUTEN FREE PALE ALE	3.5%	12
	STOMPING GROUND PASSIONFRUIT SMASH	4.2%	14
	HAWKERS STOUT	5.4%	14
13	VINO		
24	WHITE		
25	LA MASCHERA PINOT GRIGIO CHAFFEY BROS	Limestone Coast, SA • 2023	14/65
23	KONTRA PUNKT KERNER (RIESLING)	Eden Valley, SA • 2022	14/70
24	VENTISQUERO SAUVIGNON BLANC	Maipo Valley, Chile • 2023	14/60
18	RED		
24	OX HARDY GRENACHE	McLaren Vale, SA • 2022	15/68
21	VALDEMOREDA TEMPRANILLO	Rioja, Spain • 2022	15/60
23	BLEASDALE CABERNET FRANC <i>*CHILLED RED</i>	Longhorne Creek, SA • 2023	13/65
18	ROSE		
24	CONDE DE VALDEMAR GARNACHA ROSE	Rioja, Spain • 2022	14/60
16	BUBBLES		
	COUNTERPOINT BRUT	South Australia - NV	12/55