

THE TASTE OF LA MESA

Can't choose? Let us choose for you.

A selection of Chefs finest.

Tuna Crudo (I)

Guacamole

Cheese & Truffle Empanada

Octopus Tiradito (I)

Japanese Scallop & Pork Belly (I)

Smoked Black Angus Steak

\$84 per person

(Minimum 2 people, Maximum 9 people)

*Accor Explorer not applicable

NIÑOS

GRILLED CHICKEN

Chips, fresh garden salad

\$19

BATTERED FISH (A)

Chips, fresh garden salad

\$19

TACO

Grilled chicken or battered fish (A)
Lettuce, tomato & corn

\$19

CHEESE BURGER

Chips

\$19

KIDS FUN DESSERT

Vanilla or chocolate ice cream,waffle cone,
mixed candy & chocolate sauce

\$14

*Accor Explorer not applicable

La Mesa

La Mesa is a shared dining experience inspired by the cultural richness and uniqueness of the Modern Latin American culture.

Small traditional dishes that can be shared together, locally sourced ingredients and a modern influence gather us together around the table to enjoy with friends and family.

Thank you for joining us.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

PLATOS CHIQUITOS

SIDES

STONE BAKED BREAD	\$13
Lime, chili, garlic and herbs	
CASSAVA CHIPS	\$13
Traditional south American chunky chips, Chipotle mayonnaise	
BEER BATTERED FRIES	\$13
Chipotle mayonnaise	
GREEN SALAD	\$10
Kaffir lime dressing	
Corn Tortilla - Soft / Crispy	\$7

DESSERTS

'DRUNK' LIME PARFAIT	\$19
Margarita soup, candied lime	
DARK CHOCOLATE & CHILLI MOUSSE	\$19
Coffee brownie crumble, Davidson Plum, Raspberry sorbet	
CHURROS	\$19
Coconut sugar, Dulce de leche, chocolate sorbet, roasted almonds	

GUACAMOLE	\$24
Heirloom tomato, pickled onion, lime coriander, jalapeno, corn chips	
CHEESE & TRUFFLE EMPANADAS	\$26
Chimichurri	
SPANISH CALAMARI (I)	\$27
Jamon Serrano, smoked paprika butter, garlic, white wine, crusty sourdough	
TUNA CRUDO (I)	\$29
Citrus Kombucha, avocado, jalapeno, black garlic aioli, cassava crackers	
JAPANESE SCALLOP & PORK BELLY (I)	\$31
Miso Caramel, Chocolate mole, Macadamia, Cacao nibs, Rum pineapple	
OCTOPUS TIRADITO (I)	\$28
Slow cooked octopus, Smoked Spanish Paprika, confit potatoes, Aji Amarillo	
PISCO PRAWNS (A)	\$29
Locally caught Tiger prawns, Pisco butter, garlic, chilli, Almonds, Ciabatta	
SEARED WAGYU	\$30
Mole-yuzu dressing, spring onion, coriander, Aji Amarillo	

Seafood Origin
(A) Australian (I) Imported (M) Mixed

TACOS

Made from 100% organic corn

2 PC / 3 PC

BEEF BRISKET

\$24 / \$32

Smokey tomato salsa, avocado, pickled onion, confit garlic aioli, coriander

PORK TORREZNOS CEVICHE

\$24 / \$32

Corn Tostada, Crispy pork, avocado, sweet potatoes, pickled onion, Chilli, coriander

BATTERED BARRAMUNDI (A)

\$23 / \$30

Sauerkraut, Chipotle mayonnaise, crispy sprouts, Chilli, mandarin

GREEN TOMATILLO & SWEET POTATO

\$22 / \$29

Quinoa, avocado, mandarin, ancient seeds, coriander

CONFIT LAMB SHOULDER

\$24 / \$32

Green tomatillo, Saltbush sour cream, cactus salsa, Jalapeno

MAS GRANDE

CHICKEN & AVOCADO SALAD

\$32

Heirloom tomatoes, cos lettuce, avocado, Daintree lemon aspen dressing, cassava crackers

CARAMELIZED SESAME EGGPLANT

\$36

Roasted Banana chilli, aji panca glaze, quinoa, spring onion, coriander

WILD CAUGHT SWORDFISH (A)

\$49

Mooloolaba swordfish, miso, roasted capsicum, purple Peruvian potatoes, green tomatillo salsa, Edamame, fresh orange

SMOKED BLACK ANGUS STEAK

\$54

Melaleuca home smoked Picaña (250g), caramelized leeks, Chorizo jam, chimichurri

CHICKEN PINCHOS

\$42

Tamarind char-grilled chicken, whipped Tableland's queso fresco, dukkha Salsa Roja, pita bread

GLAZED CONFIT LAMB

\$49

18 hour slow cooked lamb shoulder, eggplant, Aji Panca, Tableland's quark, Davidson Plum, Pickled chilli, sesame crisp

SEAFOOD & CHORIZO PAELLA (M)

\$58

Calamari, tiger prawns, crab, clams, peas, Spanish chorizo, squid ink sauce

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