

## STARTERS

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| Freshly shucked oysters (a)                                                     | 7  |
| Hiramasa Kingfish ceviche (a), jerusalem artichoke leche de tigre, charcoal oil | 27 |
| Ora King salmon ceviche (i), sweet corn custard, passionfruit leche de tigre    | 24 |
| Mooloolaba spanner crab churro (a), cucumber, apple, jalapeno                   | 22 |
| Beef tostada, fermented chilli, smoked agretti, taki kombu                      | 12 |
| Choripan, mexican pickled onions, salsa verde                                   | 16 |

## MAINS

|                                                               |    |
|---------------------------------------------------------------|----|
| Ballina king prawn moqueca (a), coriander oil                 | 49 |
| Rainbow trout a la talla (a), fermented chilli seeded mustard | 38 |
| Charred half marinated chicken, jus                           | 49 |
| Black Angus 220gr sirloin, native chimichurri, jus            | 48 |

## SIDES

|                                               |    |
|-----------------------------------------------|----|
| Seasonal vegetable, brown butter, salsa pebre | 18 |
| Currumbin valley herb salad, aji, lime        | 18 |
| Thin cut fries, aji emulsion                  | 14 |

## DESSERTS

|                                                                 |    |
|-----------------------------------------------------------------|----|
| Pavlova, Beudi agave, seasonal fruit, lime sorbet               | 18 |
| Mibrasa smoked quince creme brulee                              | 18 |
| Manjari Chocolate tostada, banana parfait, peanut butter mousse | 18 |

## SET MENUS

### Condesa Set Menu \$95pp

Beef tostada, fermented chilli, smoked agretti, taki kombu  
Mooloolaba spanner crab churro (a), cucumber, apple, jalapeño  
Choripan, Mexican pickled onions, salsa verde  
Ballina king prawn moqueca (a), coriander oil  
\*\*\*Seasonal cleanser\*\*\*  
Braised beef, native farofa, smoked chorizo, black beans  
Currumbin Valley herb salad, aji, lime

Dessert: Dulce de leche gelato, burnt Italian meringue

### Polanco Set Menu \$170pp

Charred baby corn, miso brown butter  
Beef tostada, fermented chilli, smoked agretti, taki kombu  
Mooloolaba spanner crab churro (a), cucumber, apple, jalapeño  
Tamale, Oscietra caviar (m), pickled kombu  
Sobrasada, romesco, pickled root vegetables  
Bug taco al pastor (m), pineapple, fennel, tepache  
Ballina king prawn moqueca (a), coriander oil  
\*\*\*Seasonal cleanser\*\*\*  
Lamb rump, coal roasted poblano salsa, confit garlic, preserved lemons  
Currumbin Valley herb salad, aji, lime

Dessert: Dulce de leche gelato, burnt Italian meringue

(a) australian, (i) imported, (m) mixed