

SET MENUS

Condesa - 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

Palate Cleanser

Braised beef, native farofa, smoked chorizo, black beans
Currumbin Valley herb salad, aji, lime

Dulce de Leche gelato, burnt italian meringue

Polanco - 170pp

Charred baby corn, miso brown butter
Beef tostada, fermented chilli, smoked agretti, taki kombu
Tamale, oscietra caviar (m), pickled Kombu
Mooloolaba spanner crab churro (a), cucumber, apple, jalapeño
Sobrasada, romesco, pickled root vegetables
Bug taco Al Pastor (m), pineapple, fennel, tepache
Ballina King prawn moqueca (m), coriander oil

Palate Cleanser

Lamb rump, coal roasted poblano salsa, confit garlic, preserved lemons
Currumbin Valley herb salad, aji, lime

Dulce de Leche gelato, burnt italian meringue