



CHEF'S SELECTION

SHARE MENU \$149 PP

Molcajete guacamole, burnt salsa, pepitas,
served w. corn chips *gf, df, nf*

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Oven grilled halloumi, mezcal butter & agave reduction,
pepita chilli ash *gf, nfo*

Spiced kangaroo tartare w. pressed yuzu salted grapes,
burnt tortilla emulsion, capers, shallots, mustard
gf, df, nf

Kingfish aguachile w. lime & jalapeño salsa, cucumber,
avocado, green tomato pico de gallo & smoked caviar
gf, df, nf

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Authentic wagyu beef birria taco, avocado, fresh onion
& coriander, salsa taquere *gf, nf, df*

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Achiote fire roasted lamb w. roasted celeriac purée,
blistered jalapeño labneh & pepita chilli ash
gf, dfo, nfo

Fire grilled octopus w. celeriac puree, mussel escabeche,
panca chilli glaze, crispy celeriac *gf, nf*

Charred broccolini w. green butter, Mexican dukkah,
dry ricotta *gf, dfo, nfo*

Roasted kipfler potatoes, guajillo oil & smoked sour
cream cheese *gf, nf, dfo*

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Banoffee tart w. burnt platano custard tart,
vanilla mascarpone, dulce de leche jam, cajeta ice cream,
roasted macadamia *nfo*

(*gf* - gluten free, *df* - dairy free, *nf* - nut free, *dfo* - can be made dairy free,
nfo - can be made nut free upon request)