

A LA CARTE
MENU

alegre
BAR & DINING

BUEN PROVECHO

- Molcajete guacamole, burnt salsa, pepitas ~ served w. corn chips gf, df, nf 19
- Charred sweet corn & crema fresca dip ~ served w. corn chips gf, nf 19
- Roasted bone marrow w. Mexican Kangaroo tartare & jalapeño chimichurri
~ served w. toasted sourdough bread gf, df, nf 26
- Oven grilled halloumi, mezcal butter & agave reduction, pepita chilli ash gf, nf 28

CRUDO

Freshly shucked Sydney Rock oysters;

Soursop habanero foam w. green oil & pickled finger lime gf, df, nf 6.5ea (3pcs min)

Kiwi granita, crema fresca, pickled cucumber gf, nf, df 6.5ea (3pcs min)

Passionfruit scallops ceviche w. pickled cumquat,
sweet potato gel, jicama, jalapeño & lime gf, df, nf 3pcs 31
add extra pc +9

Kingfish aguachile w. lime & jalapeño salsa, cucumber, avocado,
green tomato pico de gallo & smoked caviar gf, df, nf 32

Octopus ceviche, pico de gallo, spicy Yucatecan aioli, crispy saltbush
~ served w. tostadas gf, df, nf 28

Cured salmon w. mulato leche de tigre, camote gel & crisps,
avocado crema, ikura gf, df, nf 32

Ponzu cured tuna tostada w. avocado, crispy leek, spicy mayo
& fish roe gf, df, nf 3pcs 32
add extra pc +10

Spiced kangaroo tartare w. pressed yuzu salted grapes, burnt tortilla
emulsion, capers, shallots, mustard w. crispy potato chips gf, df, nf 28

TACOS

- Authentic beef birria, avocado, crispy mozzarella, fresh onion & coriander,
salsa morita, consommé gf, nf, dfo 16
- Baja fish w. pickled cabbage, spicy mayo, green pico de gallo gf, df, nf 16
- Herb roasted chicken, fresh shallots, sesame seeds & crema fresca w. mole gf, nf, dfo 15
- Guajillo BBQ prawns, jalapeño coleslaw, green tomato pico, crispy garlic gf, df, nf 16
- Fried cauliflower w. avocado, pickled cabbage, spicy mayo, corn salsa gf, df, nf 14

AL CARBÓN

All mains come from our Josper charcoal oven and Hibachi grill

Range Valley wagyu tomahawk MB5+, 360 days grain fed w. guajillo butter, beef jus, mustard & chimichurri (1.4kg min) gf, nf, dfo	100g 20 (30 min)
500g Southern Grain T-Bone 21 days dry-aged MB4+ w. beef jus, guajillo butter gf, nf, dfo	105
300g Jack's Creek sirloin MB4+ w. mole madre & fresh lime gf, nf, dfo	75
250g full blood wagyu chuck tail flap MB6+, mole madre & fresh lime gf, nf, dfo	84
Chargrilled half chicken w. mole amarillo, chochoyotes, chokos gf, df, nf	48
Fire grilled octopus w. celeriac puree, mussel escabeche, panca chilli glaze, crispy celeriac gf, nf	54
Mayan spiced charcoal king prawns, chipotle tomato salsa & fresh lime gf, nf, dfo	49
Whole snapper w. red & green adobo w. Mexican condiments gf, df, nf	1kg 65
Lamb barbacoa, 14-hour slow-cooked lamb shoulder, barbacoa sauce, house pickles & salsas taqueras ~ served w. fresh tortillas df, nf	59
Achiote fire roasted lamb rack (Great Southern pasture fed), w. roasted celeriac purée, blistered jalapeño labneh & pepita chilli ash gf, nf, dfo	4 rack 48 8 rack 96
King brown mushroom w. cauliflower puree, shiitake salsa, mulato glaze, crispy artichoke gf, df, nf	38

ACOMPAÑANTES

- Truffle fries w. mixed spices, manchego cheese, chives, truffle oil & chipotle mayo gf, nf, dfo 16
- Chargrilled corn w. smoked cotija cheese & brava mayo gf, nf 17
- Charred broccolini w. green butter, Mexican dukkah, dry ricotta gf, dfo, nfo 18
- Roasted kipfler potatoes, guajillo oil & smoked sour cream cheese gf, nf, dfo 17
- Charred Dutch carrots, morita barbecue sauce, crispy corn, feta cheese gf, nf, dfo 17

POSTRE

Banoffee Tart 22
Burnt platano custard tart, vanilla mascarpone, dulce de leche jam,
cajeta ice cream, roasted macadamia nfo

Pair it w. Don Fulano ~ Reposado +20

Wahaka Ensemble ~ Mezcal +33

Deconstructed Corn Cheesecake 21
Corn ice-cream, cornhusk meringue gf, nf

Pair it w. Casamigos Blanco ~ Tequila +18

Aguas Mansas Espadín ~ Mezcal +19

Chocolate 24
Milk chocolate delice, avocado mousse w. passionfruit & habanero foam gf, nf

Pair it w. Fortaleza ~ Anejo +28

5 Sentidos Pechuga De Mole Poblano ~ Espadín Mezcal +22

Coco 21
Cazcabel coffee tequila, coconut sorbet, coconut praline,
dark chocolate & coconut ganache gf, df, nf