

CHEF'S SELECTION

SHARE MENU \$149PP

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

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Burrata w. roasted heirloom tomatoes, cactus,
guajillo salsa macha, sesame seeds, salsa verde,
fresh green leaves *gf, nf*

Spiced wagyu beef tartare w. smoked anchovy aioli,
capers, eschalots, coriander, ponzu gel, soy cured egg yolk,
potato crisps *gf, df, nf*

Kingfish aguachile tostada 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 taquera *gf, nf, df*

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Lamb barbacoa, 14-hour slow-cooked lamb shoulder,
barbacoa sauce, house pickles & salsas taqueras
~ served w. fresh tortillas *df, nf*

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

Charred broccolini w. guajillo oil, butternut pumpkin puree,
smoked paprika, lemon, broken pepitas *gf, df, nf*

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*