

## Snacks

Salsa Borracha beer salsa with house made corn chips (V)(GF).....	\$9
Esquites (corn off the cob) w burnt butter, sour cream, parmesan, tortillas (V) (GFO).....	\$9
Patata Bravas w salsa roja, chipotle crema, olive powder (V)(GF).....	\$10
Guacamole w tomato pico, peanuts, house made corn chips (V)(GF).....	\$13

## Little Cravings

Chimichangas w roast pumpkin, black beans, spinach, parmesan, salsa asada (V).....	\$15
Cauliflower Florets w jalapeno crema, garlic salt, smoky chilli powder (V).....	\$16
Southern Jerk Fried Chicken w lime salt, chipotle crema. MUST TRY!.....	\$17
Jalapeño Poppers w jalapeno crema, cured onion, feta, olive powder (V).....	\$17
Pan Seared Prawns on a bed of mix green salad, coconut salsa, kale (GF).....	\$19

## Soft Shell Tacos (6 inch, 1 serve ) Gluten free option available

Crispy Cauliflower w chipotle crema, tomato pico, sesame seeds, micro green (V).....	\$9
Chipotle Chicken n Cheese w whipped garlic, oregano, olive powder.....	\$9
Smoked Pork Belly w jalapeno crema, cured onions, pineapple, coconut, mesclun.....	\$9
Turmeric Fish w chipotle crema, cured onions, pineapple pico, peanuts, micro greens.....	\$9
Naughty Lamb w whipped garlic, pomegranate, apple, grapes, olive powder.....	\$9
Coffee Beef w pablano crema, mushrooms, beans, feta,crisp kale. Not to be missed!.....	\$10
Soft Shell Crab w ginger crema, slaw, cucumber, cured onion, candied sesame .....	\$11

## Mains

Chicken Tinga Quesadilla w carrots, silverbeet, beans, thyme, salsa borracha.....	\$19
Triple Cheese Quesadilla w oregano, mushrooms, pumpkin, spinach, salsa asada (V).....	\$19
Mushroom Fajitas w coconut salsa, onion, capsicum, sour cream, rice, tortillas(V) (GFO)..	\$24
Suicide Bomber Chicken w lime rice seriously hot seriously tasty! .....	\$25
Chicken Chimichanga w honey pumpkin, spinach, beans, cucumber, saffron yoghurt.....	\$26
Ancho Pork Ribs w Mexican slaw NUFF SAID! (GF)...Add fries for \$5.....	\$26
Chicken Fajitas w chipotle, onion, capsicum, sour cream, rice, tortillas (GFO).....	\$27
Pulled Venison Chimichanga w pumpkin, spinach, beans, cucumber, saffron yoghurt ....	\$28
Coconut N Spinach Fish pan fried tarakihi, lime rice, pumpkin, fennel salad (GF).....	\$34

## Salads

Beetroot Slaw w bitter greens, cabbage, carrot, apple, feta, pumpkin seeds(V)(GF).....	\$19
Pulled Chicken w mesclun, cucumber, slaw, pear, cured onions, sesame seeds (GF).....	\$21

## Desserts

Churros w cinnamon sugar, chocolate crema, vanilla ice cream (V).....	\$13
Key Lime Pie w vanilla ice cream, creme fraiche, soaked raisins (V).....	\$13
Margarita Cheesecake w lime zest, salt, berry granita.....	\$14
Ice Cream Sundae vanilla ice cream served with your choice of chocolate, passionfruit or strawberry sauce.....	\$9

## Dessert Drinks

Taylor's Port.....	\$10
After Dinner Liqueurs (Baileys, Galliano, Brandy, kahlua, Midori, Malibu ).....	\$10
Single Malt Whisky (Glenfiddich 12yo).....	\$12

## Tea

English Breakfast Tea .....	\$5
Green Tea .....	\$5
Ginger Lemon Tea .....	\$5

V-Vegetarian GF- Gluten free GFO- Gluten free on request

Vegan menu available on request.

If you have any allergies or intolerances please let us know. We can easily substitute some ingredients for you. We take extra care while cooking meals for you but we cannot guarantee that trace elements may not be present.

Set Menu available for large groups.

Catering available for Weddings and Functions.