

Snacks

Salsa Roja with house made corn chips (V)(GF).....	\$12
Esquites (corn off the cob) w burnt butter, sour cream, parmesan, tortillas (V) (GFO).....	\$14
Patata Bravas w salsa roja, chipotle crema, olive powder (V)(GF).....	\$13
Guacamole w tomato pico, peanuts, house made corn chips (V)(GF).....	\$16

Tapas (Good for sharing)

Chimichangas w roast pumpkin, black beans, spinach, parmesan, salsa (V).....	\$16
Battered Cauliflower Florets w jalapeno crema, garlic salt, smoky chilli powder (V).....	\$17
Southern Jerk Fried Chicken w lime salt, chipotle crema. MUST TRY!	\$21
Frida's Fried Chicken w garlic crema, spicy pickled carrots, cured onions,	\$21
Jalapeño Poppers w jalapeno crema, cured onion, feta, olive powder (V).....	\$19
Pan Seared Prawns w coconut salsa, mixed salad (GF).....	\$24

Soft Shell Tacos (6 inch, 1 serve) Gluten free option available. Not good for sharing.

Crispy Cauliflower w chipotle crema, tomato pico, sesame seeds, micro green (V).....	\$10
Smoked Pork Belly w jalapeno crema, cured onions, pineapple, mesclun.....	\$11
Naughty Lamb w garlic crema, pomegranate molasses, apple, micro greens.....	\$11
Turmeric Fish w jalapeno crema, cured onions, pineapple, peanuts, micro greens	\$11
Chicken n Cheese w garlic crema, oregano, olive powder, micro greens.....	\$11
Skirt Steak w chipotle crema, black beans, tomato pico, feta cheese	\$12
Prawn & Chorizo w ginger crema, tomatillo, green pea, cured onion, pumpkin seeds.....	\$13

Mains

Mushroom Fajitas w coconut salsa, onion, capsicum, sour cream, rice, tortillas(V) (GFO).....	\$26
Pulled Pork Quesadilla w onion, capsicum, spinach, slaw, potato, sour cream, salsa.....	\$26
Chicken Chimichanga w pumpkin, spinach, beans, cucumber, salsa, saffron yoghurt.....	\$27
Pulled Beef Chimichanga w pumpkin, spinach, beans, cucumber, salsa, saffron yoghurt	\$28
Ancho Pork Ribs w Mexican slaw NUFF SAID! (GF) ...Add handcut fries for \$7.....	\$28
Suicide Bomber Chicken w lime rice Seriously hot seriously tasty!	\$29
Chicken Fajitas w chipotle, onion, capsicum, sour cream, rice, tortillas (GFO).....	\$29
Coconut N Spinach Fish pan fried tarakihi, crispy potato, pumpkin, mix salad (GF).....	\$37

Salads

Beetroot Slaw w mesclun, cabbage, carrot, apple, feta, pumpkin seeds(V)(GF).....	\$24
Pulled Chicken w mesclun, cucumber, slaw, pear, cured onions, sesame seeds (GF).....	\$26

Desserts

Churros w cinnamon sugar, chocolate crema, vanilla ice cream (V).....	\$15
Key Lime Pie w vanilla ice cream, soaked raisins (V)	\$16
Margarita Cheesecake w berry granita, cream fraiche (V).....	\$16
Ice Cream Sundae vanilla ice cream served with your choice of chocolate, strawberry or caramel sauce (GF)(V)	\$10

Dessert Drinks

Taylors Port.....	\$12
After Dinner Liqueurs (Baileys, Galliano, Brandy, kahlua, Midori, Malibu).....	\$12
Single Malt Whisky (Glenfiddich 12yo).....	\$13

Tea

English Breakfast Tea	\$6
Green Tea	\$6
Ginger Lemon Tea	\$6

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

Vegan menu available on request.

Catering available for Weddings and Functions.

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.

