

SONORA

Tacos

Morcilla Sausage Taco
grevillea nectar, bacon crumb

Octopus Taco
pickled wakame smoked eel, chilli oil

Tempura Cactus Taco,
cabbage, salsa macha

Starter

Grilled Herb Guacamole
geranium, madras powder

Eggplant Salsa Negra
rosella, elderflower, goats' cheese,
hazelnut crumbs

Ocean Trout Gravlax
lemon myrtle, cucamelon, rose
vinegar

Baked Oaxacan Cheese
cauliflower escabache, green chorizo

Sides

Green Beans + Radish salad

Roasted Sweet Potato
wattle seed + cumin butter

Homemade Corn Tortillas
3 units

Mains

Tequila & Miso Barramundi Collars
chilli arbol harissa, xnipec pico de gallo

Duck Carnitas
hibiscus, hazelnut crumbs, chipotle ash

Pork Jowl Mojo
aji amarillo, carrots + quatro epice

Black Opal Wagyu +7 Rump Cap
charros sauce, mushrooms

Porcini Mushroom Quesadilla
salsa de cacahuete + cinnamon

**all mains are served with (2)
homemade corn tortillas*

Dessert

Goat's Cheese Cream
tequila reposado granita, fennel pollen

Chocolate Delice
dulce de leche, hazelnut crumb + guava

Strawberries, Seaweed Salsa,
husk ash

After dinner drink?

Insolito Reposado Tequila

Aguas Mansas Espadin Mezcal