



Chef's Menu

\$85pp

Pumpkin, pickled wakame + truffle oil tostada

Choice of Taco

Morcilla Sausage Taco, grevillea nectar, bacon crumb

Tempura Cactus Taco, cabbage, salsa macha

Grilled herb guacamole, geranium, madras powder

Eggplant salsa negra, elderflower, goats' cheese, hazelnut crumbs

Baked oaxacan cheese, green chorizo, cauliflower escabache

Frozen yogurt nacho, rasins, brown butter

Choice of Main

Duck carnitas, hibiscus, hazelnut crumbs, chipotle ash

Tequila & Miso barramundi collars, chilli arbol harissa, pico de gallo

Goat's cheese cream, tequila reposado granita, fennel pollen

*1.5% fee applied to Card Transactions. A Surcharge applies on Sundays and Public Holidays of 10%/15% respectively. Groups of 6 or more incur a discretionary 10% gratuity as standard. No split bills.

*Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free. Please ensure that you communicate any and all dietary requirements to our friendly staff.