

Starters

Guacamole and tostada (V,VG,GF)	\$14	Grilled Halloumi (V, GF)	\$12
Authentic guacamole with lime, jalapeño, tajin spice mix and coriander with long cut tostadas scoops		With pineapple, mint, jalapeño and lime salsa	
Hot! Jalapeño Poppers (V)	\$15	Jerk chicken wings (GF)	\$16
Spicy fresh jalapeño stuffed with manchego cream cheese with lime and coriander crema		Caribbean style marinade with pineapple, honey and chipotle sauce	

Ceviche on Tostada (3)

Avocado & Papaya (V, VG, GF)	\$14	Atlantic Salmon (GF)	\$16
Diced avocado and papaya in lime, red onion, coriander and jalapeni marinade served on crispy corn tortilla		Fresh atlantic salmon in jalapeño, lime, red onion and coriander marinade on crispy corn tortilla with picked fennel	

Soft Shell Corn Tacos (3)

Herbed Field Mushrooms (V, VG)	\$14	Seared Atlantic Salmon	\$16
With black bean puree, guacamole and tan spice mix		With avocado, papaya salsa and picked fennel	
Grilled Tajin Chicken	\$15	Al Pastor Pulled Pork	\$15
With slaw, pineapple salsa and chipotle aioli		With picked onion, coriander and lime crema	

Sides & Salads

Patatas Bravas (V)	\$12
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Spanish style fried potatoes with homemade tomato sauce with paprika and chipotle aioli

Sweet Potato Fries (V) \$9

Sweet, salty and delicious served with aioli

Pumpkin & Manchego Salad (V) \$15

With toasted nuts, red onion, coriander and honey dressing

Warm Chorizo Salad (GF) \$16

Seared chorizo, black rice, grilled corn, red pepper, coriander & lemon oil dressing

Plates To Share (or not)

250g Grass Fed Scotch Fillet \$33

Cooked medium rare with house chimichurri

Achiote Chicken Maryland \$22

Slow cooked braised chicken in Yucatan style spiced sauce, served with black bean puree and chipotle aioli

BBQ Pulled Pork Burger \$16

Slow cooked pulled pork, house slaw, dill pickles, mayo and smokey BBQ sauce

Cuban Sandwich \$16

Cuban style toasted sandwich with pulled pork, ham, swiss cheese, dill pickles, mustard and mayo

Chicken Burrito \$17

Tajin spiced grilled chicken, black bean puree, tomato salsa, guacamole, mozzarella and black rice

Heritage Nachos \$25

Home fried tostada triangles, pulled pork, mozzarella, black bean puree, guacamole and tomato salsa

Chorizo Quesadilla \$22

Romesco sauce, black beans, mozzarella, guacamole, tomato salsa and sour cream

Desserts

Margarita Cheesecake \$14

Tequila and lime infused cheesecake, lime drizzle with berry compote

Affogato \$14

Double ristretto coffee shot, liquor 43 over vanilla ice cream

Double Choc Brownie \$14
Homemade chocolate brownie, vanilla ice-cream, pistachio praline and chocolate ganache

Banana Cake
Served with vanilla ice cream and Dulce de Luche

Classic Cocktails

Margarita \$16
White tequila, Cointreau & lime juice

Espresso Martini \$18
Vodka, Kahlua, espresso

Frozen Mango Margarita \$18
Tequila, Cointreau, lime juice and frozen mango

Cosmopolitan \$16
Citron Vodka, Cointreau, lime juice, cranberry juice

Mojito \$15
White Rum, lime juice, mint and soda

Old Fashioned \$15
Rye Whiskey, Angostura Bitters, sugar

Classic Daiquiri \$15
White rum & lime juice

Negroni \$16
Gin, Sweet Vermouth, Campari

Frozen Strawberry Daiquiri \$17
White rum, lime juice, frozen strawberries

Sangria Jug \$40
Red wine, Brandy, Cointreau, orange juice, soda, chopped fruits

Martini \$16
Gin or Vodka, Vermouth

Mixed Drinks

Assorted Mixed Drinks 11
30ml of chosen spirit & mixer of choice
Vodka, lime and soda
Whiskey and coke
Gin and tonic
Vodka orange / cranberry
Rum and ginger ale

Beer & Cider

Corona lager Mexican lager 4.6%	\$7	Furphys refreshing ale American Pale Ale 4.4%	\$8
James Squire 150 Lashes Australian Pale Ale 4.2%	\$8	Pressmans Apple Cider Victorian apple cider 4.5%	\$8

Whites

Sauvignon Blanc/Victorian Riverlands A silky white with hints of tropical fruit and delicate acidic balance	\$8 / \$35	Oakridge/Pinot Gris/Yarra Valley 2018 (only by the bottle) Naturally fermented, from north facing, red volcanic soils sites. This wine has plenty of personality, good fruit power, spice and a smoky edge. Seriously dry, completely classy.	\$48
Chardonnay/Hunter Valley Hints of peaches and stone fruit on the nose and palate, subtle oak characterises a refreshing but full mouth finish	\$10 / \$35		

Rose

Victorian Riverlands A luscious blend of Shiraz and Sangiovese grapes. Flavours of strawberries and cream balanced by a bright acidity and long palate.	\$8 / \$35	Château La Gordonne/French Rose 2016 (only by the bottle) Using grenache grapes this French Rose comes from vines facing the mediterranean. Shows notes of citrus that is seductive across the nose while being elegant and fresh across the palate.	\$48
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Reds

Cabernet Sauvignon / McLaren Vale \$8 / \$35

Mild earthy tannins on the finish, with hints of blackcurrant on the palate.

Pinot Noir / Victorian Riverlands \$9 / \$40

An attractive easy drinking pinot noir with black cherry and cinnamon character with nicely integrated oak.

Paxton / Shiraz / McLaren Vale 2015 / Organic and biodynamic \$49

A Bright aroma with hints of mulberry and a touch of French oak. Medium to full bodied style with juicy fruit driven mid-palate and lovely soft tannins to finish.