



SWEETHEARTS ♦ TERRAZA ♦

STANDARD DRINKS PACKAGE

3 HOURS \$63PP; 4 HOURS \$79PP
5 HOURS \$98PP; 6 HOURS \$116PP

ADD HOUSE SPIRITS +\$12PP

PPH Lager

4.2% ABV

Carlton Dry

4.5% ABV

Cascade Premium Light

2.5% ABV

Carlton Zero

0% ABV

Pinot Grigio

Australia

Grenache

Australia

Prosecco NV

Australia

PREMIUM DRINKS PACKAGE

3 HOURS \$85PP; 4 HOURS \$106PP
5 HOURS \$134PP; 6 HOURS \$159PP

ADD HOUSE SPIRITS +\$12PP

PPH Lager

4.2% ABV

Carlton Dry

4.5% ABV

Corona

4.5% ABV

Young Henrys Newtowner

4.8% ABV

Cascade Premium Light

2.5% ABV

Carlton Zero

0% ABV

Somersby Apple Cider

4.6% ABV

Sauvignon Blanc

New Zealand

Pinot Grigio

Australia

Grenache

Australia

Malbec

Argentina

Rosé

France

Prosecco NV

Australia



SWEETHEARTS

♦ TERRAZA ♦

JACOQUE (PES)(GF) \$5

24-hour strained labneh, habanero oil, citrus, toasted pepitas, cucumber, fennel, dill, served on mini tostadas

SALBUT (GF)(V) \$5

roasted pumpkin, spinach, queso fresco & habanero crema served on mini tostadas

YUCATAN STYLE OYSTERS (GF) \$6

served with jamaica granita

TOTOPOS (GF) \$7

chunky avocado with citrus & habanero pico, topped with chorizo & roasted pepitas, served with corn chips

PANUCHO DE POLLO PIBIL (GF) \$7

pulled adobo chicken, black bean, avocado crema, pickled onion & habanero, served on mini tostadas

TIKIN XIC FISH SOPE (GF) \$7

barramundi sope roasted in citrus & annatto, charred lime & pepitas mole

KIBIS YUCATECOS (GF) \$7

golden bulgur & beef croquettes with refreshing mint-habanero dressing

TACO CAMPECHANO (GF) \$8

aged chorizo, crispy pork crackling, guacamole, white onion & coriander

PESCADILLAS \$8

crispy masa turnovers filled with achiote marinated fish with pipian verde

POC CHUC (GF) \$8

citrus-marinated pork skewers, honey glaze with tatemada sauce

CRISPY POLLO PAPADZULE (GF) \$8

crispy maize tortilla, rolled and stuffed with annatto seed marinated chicken, pumpkin seed mole & egg

SHORT RIB SOPE \$9

slow-braised beef short rib sope, barbacoa sauce, pickled onion & roasted pepitas

CEVICHE YUCATECO (GF) \$12

barramundi ceviche dressed in a blend of coconut milk, passionfruit, citrus, habanero, mango, onion & crunchy maize crackling

BUNUELOS DE VIENTO \$5

crispy fritters dusted in cinnamon sugar, chocolate piloncillo sauce, popcorn dust, grapefruit gel