

## Snacks + Tacos

Pork Mojo, Refried Beans, stilton + Lavender Peneque 9ea

Morten Bug, Cauliflower, Serrano ham + Sea Lettuce 19ea

Wild Mushroom, Brie + Salsa Negra Enchiladas 12ea

Beef Tongue taco, Carrot, onion, Coriander + Pudding Spice 12ea

## Small Plates

Grilled Corn, Xo, shallot + chipotle 6ea

Slow cooked Freemantle Octopus Zarandeado, Pickled Boganvillea + squid Ink Rouille 33/47

Basil Guacamole, lemon myrtle, geranium + togarashi 17

Kangaroo Pastrami Sope, eggplant, black chili+ Basil 19

## Mains

Tequila & Miso Barramundi Collars chili arbol harissa + salsa Mexicana 36

Slow cooked Lamb Neck Barboroca rose mezcal, fennel + to many Weeds 38

300g Black Opal Wagyu +7 Rump Cap charros sauce + mushrooms 64

Meatless chorizo Verde Mache'+ Aloe Vera 33

**All mains are served with (2) corn tortillas**

**Feed me menu 4 courses + 1 side 60**

**Feed me menu 5 course +1 side 75**

## Sides

Original Ceaser Romaine, Baguette, Cotija, Anchovies 14

Roasted Sweet Potato wattle seed + cumin butter 15

Corn Tortillas 6

## sweets

Goat's Cheese Cream Taco

Coconut Tequila granita, Raspberry

Vinegar + Fennel Pollen 19

Chocolate Chili Relleno dulce de leche, hazelnut crumb + guava 18

**Degustation 120pp**

Mole paper + Banksia tostada

matching wine + agave 50pp

Wild Mushroom, Brie+ Salsa Negra Enchiladas

Morten Bay Bug, Cauliflower, Serrano ham +

Sea Lettuce

2022 Clos Clare Riesling

Kangaroo Pastrami Sope, eggplant, black chili+

Basil

Seirra Sangria

Frozen Yogurt Nacho, raisins + brown butter

Tequila & Miso barramundi collars, chili arbol

harissa + salsa mexicana

Black Opal Wagyu 7+ Rump Cap

charros sauce + mushrooms

2021 Kalleske Clarry's GSM

Goat's Cheese Cream Taco Coconut Tequila granita,

Raspberry Vinegar + Fennel Pollen

Insolito Reposado + watermelon Ice

SONORA

Seirra Sangria on arrival

Mole paper + Banksia tostada

Churros, Sturgeon Caviar, Potato, Feta +  
chipotle ash

2016 Artemis Fumé Blanc

Stuffed Morel, Mushroom, Hazelnut Enmolada

2022 Henschke Johann's Garden Grenache Mataro

Slow cooked Lamb Neck Barboroca  
rose mezcal, fennel + to many flowers

2022 Hayes Family Wines Block 2 Grenache

Goat's Cheese Cream Taco  
Coconut Tequila granita, Raspberry Vinegar + Fennel Pollen

2021 Oakvale Apple Cider

SONORA

Seirra Sangria on arrival

Mole paper + Banksia tostada

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