

MESA VERDE

CHEF'S SELECTION 89PP

Guacamole; Kingfish ceviche Caribeño
 Chargrilled broccolini; Kangaroo loin skewers
 Mole Xiqueño, chargrilled chicken thigh,
 blistered seasonal peppers, tortillas
 Mexican Doughnuts

*Agave pairings available,
 please ask your server.*

RAW BAR	FRESHLY-SHUCKED OYSTERS	
	Pacific	7EA
	Sydney Rock	8EA
	Choose from three toppings: <i>Natural with house hot sauce & citrus / Finger lime & Geraldton wax mignonette / A la Mexicana</i>	
	OYSTER SHOTS	14EA
	Green – <i>Verdita, tequila blanco, habanero EVOO, tajín rim</i>	
	White – <i>Margarita granita, tajín</i>	
	Red – <i>Sangrita, mezcal, dark beer, smoked salt rim</i>	
	Kingfish belly crudo, pineapple aguachile, kohlrabi, ancho	22
	Cured ocean trout tostada, avocado, lime kosho, shallot	18
	Golden beetroot tostada, apple-walnut mole, queso fresco, bronze fennel VGO	18
TACOS	Braised ox tongue, salsa pasilla, onion, coriander	20
<i>2 per serve</i>	Pork shoulder cochinita pibil, salsa verde tatemada, pickled onion	20
	Beer-battered marlin, salsa de árbol-guajillo, cabbage slaw, onion, coriander	20
	Fried green tomato, chipotle pinto beans, fennel crema, radish VGO	20

SMALLER	Three house salsas, totopos, lime VG	16
	Guacamole, chile-lime pepitas, totopos VG	18
	Smoky eggplant sikil-pak, crudités VG	18
	Grilled corn esquites, chipotle mayonnaise, smoked caciotta V	20
	Kangaroo loin skewers, sour cherry chamoy, mountain pepper, saltbush	28
	Kingfish ceviche Caribeño, papaya, red onion, hominy, curry leaf	30
LARGER	Crispy potato and cheese flautas, salsa roja, cabbage, queso fresco V	27
	Chargrilled broccolini, smoked mole almendrado, cured egg yolk VGO	24
	Quesadillas, achiote grilled chicken, queso Oaxaca, salsa verde	27
	Pork shoulder cochinita pibil, frijoles, salsa verde, pickled onion, tortillas	69
	BBQ kingfish collar, miso-chipotle adobo, fermented chile, burnt lime	45
	O'Connor ribeye (500g), chile guajillo butter, chimichurri	89
SIDES	Fries, secret salt, mesquite smoked ketchup VG	14
	Spring leaves, jalapeño ranch, pickled chayote, seeds VGO	14
	Chipotle pinto beans, fennel crema, house queso fresco VGO	14
	Corn tortillas or totopos V	5
DESSERTS	Oaxacan spiced chocolate creme brûlée	18
	Mexican doughnuts, cinnamon myrtle, goat milk cajeta, bee pollen	18
	Mango sorbet, toasted coconut, lime zest VG	12

V = VEGETARIAN VG = VEGAN VGO = VEGAN OPTION AVAILABLE

We endeavour to cater to all guest's needs. However, most major allergens are present in our kitchen. Therefore, we can't guarantee any dish contains zero traces.