

COMPARTIR

TO SHARE

ELOTE 7ea

Street corn with spiced chipotle mayo and queso cotija  

MEXI CHICKEN WINGS 15

Extra wings \$5 Ea

Saucy fried chipotle wings, toasted guajillo, spring onion

CHILAQUILES ROJA

CHICKEN 18 / VEGAN 16

Pulled chicken or frijoles, tortilla chips, roja sauce, cotija cheese, sour cream, coriander 

BEEF RIB WITH MOLE NEGRA 32

Slow cooked beef rib, mole negra sauce, white sesame, crispy kale (contains peanuts and almonds)

BROCCOLINI & PISTACHIO MOLE 18

Charred broccolini, pistachio mole, peanut salsa macha, black sesame contains nuts 

TOTOPOS WITH GUACAMOLE 14

Corn chips served with avocado & green pea guac, and salsa morita 

PAPAS 12

with chorizo +4

Twice cooked potatoes, chipotle & garlic sauce, spring onion 

2 x TOSTADAS DE CAMARON (PRAWN) 16

Buttery prawns, guacamole, morita & pineapple hot sauce, cos lettuce

CABBAGE & CHORIZO 26

VEGAN 24

Braised cabbage, crumbled chorizo, mole blanco, guajillo oil, chives 

HEIRLOOM TOMATO TOSTADA 16

Heirloom tomatoes, Quinoa, Pepita seed dressing, feta cheese, red sorrel 

OUR FOOD IS 100% GLUTEN FREE

Vegetarian  Vegan  Vegan option 



EL MENÚ DE FOOD

\$59 PP FEED ME

\$55pp VEGO OR VEGAN (MIN. 2 PEOPLE)

\$55pp PRE-THEATRE MENU
GUAVA MIMOSA ON ARRIVAL

ORDER BETWEEN 5PM - 5.30PM
OUT BY 6.45PM

DINNER, DESSERT & A DRINK!

\$75 BOTTOMLESS BRUNCH
EVERY FRI, SAT & SUN

5 dishes
+ 90 mins of cocktails
All seatings between
11.00am - 3.15pm

1.65% SURCHARGE ON ALL CARD TRANSACTIONS
15% SURCHARGE ON PUBLIC HOLIDAYS

TAQUERIA

2 TACOS PER SERVE

TACOS DE FRIJOL (BLACK BEANS) 15

Black beans, jalapeño crema, pickled jalepeño, cactus, onion, coriander 

TACOS DE CALABACITA (ZUCCHINI) 15

Battered zucchini, corn crema, apple & tomatillo salsa, pico de gallo 

BIRRIA QUESATACOS & CONSOME 17

12 hour braised beef, Oaxaca cheese, onion, coriander, dipping broth

BEETROOT CHORIZO TACO 15

Vegan beetroot chorizo, dutch crema potatoes, pineapple hot sauce, coriander 

ADD SALSAS

Guacamole 5
Vegan Chipotle Mayo 4
Sour Cream 3

TACOS DE PESCADO (FISH) 16

Fried market fish, green pea guacamole, chipotle mayo, cabbage slaw

TACOS DE LENGUA (OX TONGUE) 16

Slow-cooked ox tongue, chili de Arbol, onion, coriander

TACOS DE CHORIZO Y PAPA 16

Fried chorizo, buttery potatoes, morita & pineapple hot sauce

TACOS AL PASTOR (PORK SHOULDER) 16

Marinated pork shoulder, tomatillo & avocado salsa, onion, charred pineapple

POSTRE

DESSERT

CHURROS CON DULCE DE LECHE 12

Cinnamon sugar coated churros (GF!) served with dulce de leche  

MOLE MUD CAKE 14

contains nuts

NON-ALCOHOLITO

NIÑA COLADA	Pineapple, coconut puree, lime
FLORES DE ALOE	Aloe vera, elderflower, lime, flower
VIRGIN MARY MIMOSA	Guava, grapefruit soda
ZERO ALC BEER	0% alcohol beer
JAMAICA	House-made Hibiscus tea served sweet and chilled
HORCHATA	House-made rice milk, vanilla, cinnamon, coconut Add Mezcal or Spiced Rum or Kahlua +\$7
ANTIPODES 500ML	Sparkling Water

COCTEL

CAFE TEQUILA SHOT	House-infused coffee tequila shot!
TOMMY'S MARGARITA	Tequila • Lime • Agave - Spicy Jalapeño shrub +\$1
MEZCAL MARGARITA	Mezcal • Lime • Agave • Tajin Salt Rim - Spicy Jalapeño shrub +\$1
ESPRESSO MARTINEZ	Tequila • Espresso • Kahlua • Menta Branca
PIÑATA COLADA	Tequila • Sailor Jerry Rum • Coconut • Pineapple • Lime
PEACHY PALOMA	Tequila • Peach • Vanilla • Grapefruit Soda • Salt Rim
GREEN JUICE MEZCALITA	Mezcal • Verdita • Lime
ALOE SEÑORITA	Tequila • Elderflower • Aloe vera • Lime
BANANATA	Rum • Banana • Horchata • Mezcal • Bitters • Cinnamon
BLOOD ORANGE SPRITZ	Aperol • Blood orange • Prosecco
MEZCAL OLD FASHIONED	Mezcal • Bourbon • Amaro • Bitters
MICHELADA	Mexico's salty, spicy, citrusy, tomatoey beer drinkAdd mezcal +\$6

CERVEZA

14	TAPS		
13	NAPOLEONE 'LOUIS' ROSE CIDER	4.7%	9.5/12
11	CHUCHO'S HOUSE LAGER	4.0%	9.5/12
8	2 BROTHERS KUNG FOO RICE LAGER	LOW GLUTEN/CARB 4.7%	10.5/13
8	HAWKERS PALE ALE	4.8%	10.5/13
9	BOTTLES & TINS		
	SOL CERVEZA	4.2%	11
7	WILDE GLUTEN FREE PALE ALE	3.5%	11
	STOMPING GROUND PASSIONFRUIT SMASH	4.2%	13
	HAWKERS STOUT	5.4%	14

VINO

13	WHITE		
23	LA MASCHERA PINOT GRIGIO	Limestone Coast, SA • 2023	13/62
25	CHAFFEY BROS KONTRA PUNKT KERNER RIESLING	Eden Valley, SA • 2022	14/67
22	VENTISQUERO SAUVIGNON BLANC	Maipo Valley, Chile • 2023	12/58
23	RED		
18	OX HARDY GRENACHE	McLaren Vale, SA • 2022	14/67
23	VALDEMOREDA TEMPRANILLO	Rioja, Spain • 2022	12/58
21	BLEASDALE CABERNET FRANC	CHILLED RED Longhorne Creek, SA • 2023	13/62
23	ROSE		
17	CONDE DE VALDEMAR GARNACHA ROSE	Rioja, Spain • 2022	12/58
24	BUBBLES		
12	COUNTERPOINT BRUT	South Australia - NV	11/53