

MESA VERDE

CHEF'S SELECTION

Four courses | 75pp

Agave pairing | 35pp

Ask our staff for more information

Guacamole, chile-lime pepitas, totopos VG	16
Sydney rock oysters (4), finger lime, Geraldton wax	24
Hiramasa ceviche, lemongrass salsa macha, peanut, pickled celery	28
Grilled tiger prawn coctel, morita-furikake, prawn head aioli, saladitas	29
Crispy school prawns, salsa macha	20
Esquites, grilled sweetcorn, chipotle mayo, smoked cheese V	18
Fries, secret salt, crema ranchera V	14
Bitter greens salad, shallot, sunflower seeds, curry leaf vinaigrette VG	14
Kangaroo loin skewers, mountain pepper leaf, sour cherry chamoy, saltbush	25
Grilled Dutch carrots, smoked mole almendrado, macadamia VG	18
Potato & cheese flautas, salsa tatemada, tarragon crema, charred avocado V	22
Seasonal mushroom tlayuda, frijoles, queso Oaxaca, mizuna V	26
Pozole rojo, goat barbacoa, hominy, chile toredo, tostaditas	23
Portobello quesadillas, queso Oaxaca, salsa roja, tarragon crema V	24
Achiote chicken quesadillas, queso Oaxaca, salsa tatemada, tarragon crema	24
Crispy lamb ribs, fennel-apple slaw, ají criollo	36
Kingfish collar, fermented chile, lime	34
Cape Grim Beef rib eye (450g), guajillo butter, chimichurri	79

TACOS (2 PER SERVE)

Goat barbacoa, salsa tatemada, onion, coriander	18
Chargrilled chicken thigh, ají verde, green pico de gallo	17
Braised ox tongue, fermented morita BBQ, grilled mustard greens	18
Market fish, beer batter, jalapeño tartar, napa cabbage slaw	17
Fried okra, frijoles, tarragon crema, sumac onions V	17
Caramelised brussels sprouts, pipián rojo, crispy kale VG	17

Please advise staff of any dietary requirements.
