

MESA VERDE

RAW BAR

FRESHLY-SHUCKED OYSTERS

Pacific	07 ^{ea}
Sydney Rock	08 ^{ea}

CHOOSE FROM THREE TOPPINGS:

Natural with house hot sauce and citrus
 Finger lime and Geraldton wax mignonette
 À la Mexicana

OYSTER SHOTS

<i>60ml of selected cocktails paired with a freshly shucked oyster</i>	14 ^{ea}
<i>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	

COLD DISHES

Kingfish ceviche Caribeño, papaya, red onion, hominy, curry leaf	30
Tiradito, kingfish belly, pineapple aguachile, kohlrabi, ancho	18
Cured ocean trout tostada, avocado, lime kosho, shallot	18

SMALLER

Three house salsas, totopos, lime v _g	16
Guacamole, chile-lime pepitas, totopos v _g	18
Smoky eggplant sikil-pak, crudités v _g	18
Grilled corn esquites, chipotle mayonnaise, smoked caciotta v	20
Golden beetroot tostada, apple-walnut mole, queso fresco, bronze fennel v _{go}	18
Kangaroo loin skewers, sour cherry chamoy, mountain pepper, saltbush	28

TACOS (TWO PER SERVE)

Braised ox tongue, salsa pasilla, onion, coriander	20
Pork shoulder cochinita pibil, salsa verde tatemada, pickled onion	20
Beer-battered marlin, salsa árbol-guajillo, cabbage slaw, onion, coriander	20
Fried green tomato, chipotle pinto beans, fennel crema, radish v _{go}	20

LARGER

Crispy potato and cheese flautas, salsa roja, cabbage, queso fresco v	27
Chargrilled broccolini, smoked mole almendrado, cured egg yolk v _{go}	24
Quesadillas, achiote grilled chicken, queso Oaxaca, salsa verde	27
Pork shoulder cochinita pibil, frijoles, salsa, 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 v _g	14
Spring leaves, jalapeño ranch, pickled chayote, seeds v _{go}	14
Chipotle pinto beans, fennel crema, house queso fresco v _{go}	14
Corn tortillas (6) v	5
Salsa macha v	4
Salsa verde v	4

DESSERTS

Oaxacan spiced chocolate creme brûlée	18
Mexican doughnuts, cinnamon myrtle, goat milk cajeta, bee pollen	18
Avocado sorbet, toasted coconut, lime zest v _g	12

CHEF'S SELECTION 89 pp

Guacamole, chile-lime pepitas, totopos;
 Kingfish ceviche Caribeño, papaya, red onion, hominy, curry leaf
 -
 Crispy potato flautas, queso Oaxaca, salsa roja, cabbage;
 Kangaroo loin skewers, sour cherry chamoy, mountain pepper adobo, saltbush
 -
 Mole Xiqueño, chargrilled chicken thigh, blistered seasonal peppers, tortillas
 -
 Mexican Doughnuts, cinnamon myrtle, goat milk cajeta, bee pollen

Agave pairings available - please ask your server.

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.