

## Lunch Special

CHOOSE ANY 2 OR 3 DISHES  
FROM THIS YELLOW SECTION

2 DISHES \$20

3 DISHES \$30

### TAQUERIA (2 PER SERVE)

ACHIOTE PRAWN TACOS w.  
fragrant herbs & jicama slaw

PORK CARNITAS TACOS w.  
pineapple & hot adobo sauce

SOFT SHELL CRAB TACOS  
w. fennel, corn &  
spiced tomatillo

BLUE CORN TACOS w. eggplant  
Veracruz, queso Oaxaca  
& heritage tomato

CHIPOTLE BRAISED SPRING  
LAMB TACO w. broad  
beans, mint & crema

### STREET SALADS

JICAMA, heritage beets, avocado  
& citrus w. toasted pepitas

AUTUMN FIGS, queso valdeon &  
air dried jamon, wild rocket

BUFFALO MOZZARELLA, heritage  
tomatoes, wild olives  
& purple basil

BITTER LEAVES, mussels,  
oranges & sourdough

POUNDED GREEN PAPAYA,  
young tomatoes, crisp  
beans & peanuts

### GRILLED MEATS

Cumin rubbed  
BERKSHIRE PORK NECK

Chilli & fennel spiked  
COARSE GROUND SAUSAGE

Pasilla chilli  
MARINATED LAMB NECK

Latin spiced  
FLANK STEAK

Achiote grilled organic  
MILAWA CHICKEN

### LATIN STREET SNACKS

ARTISAN OYSTERS ..... 4ea  
w. nopales, tequila & lime

CRISP FRIED COFFIN BAY OYSTERS  
1/2 doz 24 doz 48  
w. smoked tomato & jalapeno  
dressing

WOOD BBQ CORN..... 9  
on the cob w. chilli,  
lime & crema

GUACAMOLE..... 12  
w. pico de gallo, queso  
fresco & corn chips

### WOOD BBQ & PLANCHA GRILL

XL ST. LOUIS STYLE PORK RIBS  
w. Newmarket Hotel's BBQ sauce &  
apple slaw (ea) ..... 16

BEEF BURGER  
Dry Aged Warialda Belted  
Galloway w. jack cheese ..... 25

250G 200 DAY GRAIN FED  
FLANK STEAK ..... 30

300G PINNACLE GRASS FED  
HANGER STEAK ..... 38

250G SHER F1 WAGYU RUMP CAP..... 36

PLANCHA GRILLED JOHN DORY STEAK  
w. spiced jicama, beetroot &  
bitter oranges ..... 36

### SOUTHERN SIDES - ALL \$9

BRAVAS TRIPLE COOKED POTATOES  
W. 2 SAUCES

WOOD ROASTED CAULIFLOWER  
W. SESAME CREMA, POMEGRANATE &  
CORIANDER

CHARRED CORN, BLACK BEAN & RICE  
SALAD W. MANY HERBS & QUESO  
FRESCO

WOOD BBQ FIELD MUSHROOMS  
W. GARLIC CHIPS & JALAPEÑO CREMA

CHOPPED MEXICAN SALAD  
ICEBERG, RADISH, JICAMA, SWEET  
TOMATOES, CACTUS & QUESO FRESCO

## SIGNATURE & FEASTING

WOOD ROASTED CHICKEN  
Organic Milawa chook, roasted  
heirloom carrots, sugarloaf  
cabbage, smoked bacon &  
Summer leaves 35

WOOD FIRED ROTISSERIA  
Mallee oak roasted Sher Wagyu  
rump w. charred onions,  
pumpkin & sprouting broccoli,  
spiced red wine 35

BRAZILIAN STYLE CHURRASCO  
600g 150 DAY AGED JOHN DEE  
GRASS FED RUMP CAP  
Latin spiced & wood roasted,  
chimichurri, salsa negra &  
roasted chilli sauce (FOR  
2)70

### SWEETS

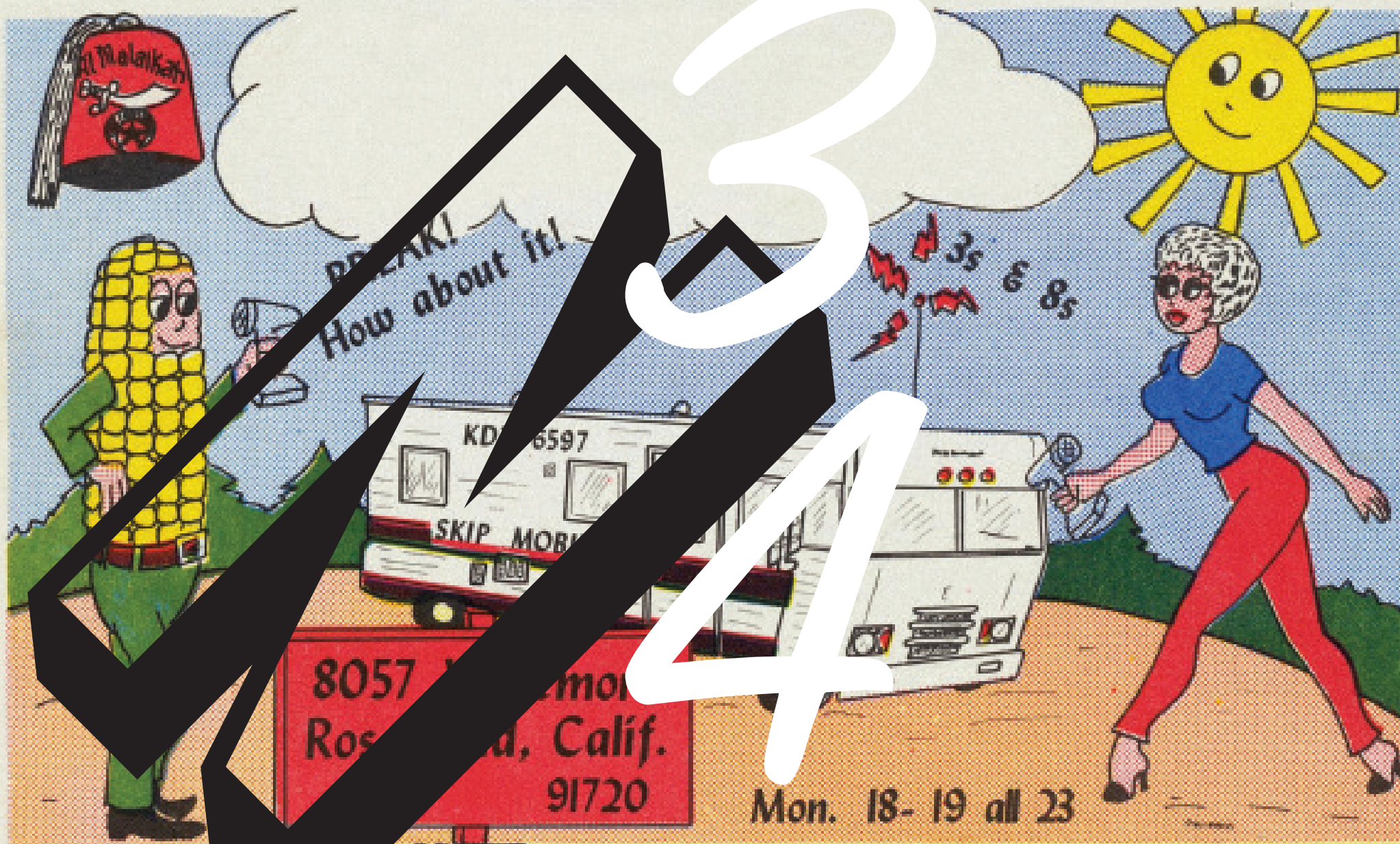
TRES LECHE CAKE  
W. TAMARILLO, RICOTTA &  
VANILLA \$15

SHEEPS MILK YOGHURT, LEMON  
CURD & RASPBERRY TRIFLE \$15

PASSIONFRUIT PAVLOVA  
W. LYCHEE, COCONUT & HOLY  
BASIL \$15

VALRHONA DARK CHOCOLATE POT  
W. BLUEBERRIES, ORANGE &  
ALMONDS \$15

LATIN CHEESE SELECTION  
W. MEMBRILLO \$18



Mon. 18- 19 all 23