



STARTERS

Oysters Each: <i>Sydney rock oysters, chalaca dressing, coriander oil.</i>	5
Kingfish Ceviche <i>Kingfish sashimi, yellow tiger's milk, avocado, sweet potato + white corn.</i>	24
BBQ eggplant <i>Smoked truffle and honey yoghurt, panko crumbed eggplant, coriander oil, housemade spiced BBQ sauce, toasted pine nuts + padron peppers.</i>	17
Tostada <i>Diced yellowfin tuna, avocado crema, pickled red onion, radish, jalapeño, coriander + Lime.</i>	22
Langostinos al ajillo <i>Queensland prawns cooked in olive oil and garlic, white wine and mezcal, parsley, guajillo, lime juice + toasted baguette.</i>	26
Anticuchos de Pollo <i>Chicken skewers in our homemade marinade, pickled jalapeño puree, spring onion + chimichurri.</i>	18
Elote <i>Grilled corn ribs, ancho marinade, grated cheese, togarashi + spring onion.</i>	14
Guacamole Platanito Frito <i>Homemade plantain chips + house Guacamole.</i>	15



EMPANADAS

Carne	16
<i>Cheese, beef, onions, capsicum, paprika, garlic, rosemary. (2)</i>	
Espinaca	16
<i>Spinach, onion, garlic, bechamel, salt, pepper, nutmeg. (2)</i>	
Queso y Champiñones	16
<i>Mushroom, cheese, onion, corn starch, parsley. (2)</i>	

TACOS

Birria	18
<i>Slow cooked beef, blue corn tortillas, pickled white onions, coriander + chimichurri. (2)</i>	
Pollo	16
<i>Ancho grilled chicken, blue corn tortilla, oaxaca cheese, salsa verde + sweet corn. (2)</i>	
Pescaito	18
<i>Grilled herb crusted white fish, white corn tortilla, mango mojito and chipre vinaigrette. (2)</i>	
Veggie	16
<i>Crumbed eggplant, white corn tortilla, avocado cream, Tj's BBQ sauce. (2)</i>	



MAINS

Pollo 24	35
<i>Half chicken marinated for 24 hours, charred lemon +jus</i>	
Steak	60
<i>400g sirloin steak, chimichurri, padron pepper, charred lemon + jus</i>	
Barramundi	39
<i>200g barramundi fillet, sweet potato puree, asparagus, baby carrots, passionfruit reduction.</i>	
Cerdo al Pastor	38
<i>Pork cutlet marinated Al Pastor, burnt pineapple, chiles toreados + pastor sauce</i>	
Pulpo Anticuchero al Olivo	32
<i>Grilled octopus marinated in anticuchera sauce, olive puree, achiote oil</i>	
Pimientos Asados Rellenos	25
<i>Roasted pepper stuffed with beans, guajillo, kale.</i>	



SIDES

Ensalada Maria	14
<i>Mixed lettuce, toasted nuts, green apple, strawberries, shaved parmesan + balsamic and mandarin vinaigrette</i>	
Patatas Bravas	14
<i>Extra crispy roast potatoes, brava sauce + chives</i>	
Guacamole.	6

KIDS

Cheese quesadilla	12
<i>Grilled Oaxaca cheese quesadilla + tortilla crunch</i>	
Fish and Potatoes	15
<i>Battered fish, house potatoes + sauce</i>	
Birria taco	16
<i>White tortilla, birria beef + crunch</i>	
Fish Taco	14
<i>Battered fish, guacamole, coriander + brava sauce</i>	

DESSERT

Platanitos Rebosados	14
<i>Battered banana with coconut ice cream + chia seeds</i>	
Churros	14
<i>2 churros scrolls, cinnamon and sugar sprinkle + dulce de leche</i>	



WINE

Sparkling

Gancia Brut, (Blanc de Blanc), Italy	13/60
Fierce 3 Prosecco, King Valley	15/85

Rose

Domaine Du Grand Destre, Rose, Provence	13/65
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White

Tomich Sav Blanc, Hunter Valley	11/50
Org de Rac Chenin Blanc, France	14/69
Sequent Riesling, Clare Valley	15/75
Fierce 3 Pinot Grigio	16/80
6 Maples Chardonnay	17/90

Red

Tomich Shiraz, Hunter Valley	11/50
Cloude Breaker Pinot Noir	18/90
Wildstreak Cab Franc, Hunter Valley	14/69
Falling Leaf Tempranillo,	11/50
Gippsland Cabernet	19/95
Pax Aeterna Grenache, Barossa Valley	14/68

BEER

SOL	11
DOS EQUIS	11
TECATE	10
NEGRA MODELO	13
MODELO ESPECIAL	13

TAP

FRESHWATER BREWERY CERVEZA	11
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COCKTAILS

MARGARITA	19
Tequila Blanco, Lime, Triple Sec (The OG but done better!)	
JALAPENO MARGARITA	19
Jalapeno infused tequila, lime (Spice the OG up!!)	
TOMMY'S GARDEN	20
Pineapple & rosemary shrub, CORAZÓN Reposado, lime and Agave (A herbaceous take on the all time Fav!)	
MEZCAL NEGRONI	22
Mezcal, Campari & Sweet Vermouth (Smoke, bitter & sweet)	
PALOMA	20
Aguas Mansas Mezcal, Corazon Reposado Tequila, grapefruit Sherbert, Fresh Lime, Agave (National Drink of Mexico)	
TJ'S ESPRESSO MARTINI	22
Sesion mocha tequila, mr black, cold drip espresso (The suitable coffee choice after lunchtime)	
BAHIA	22
Mezcal Union, Elderflower, Passionfruit Pulp, Jalapeño, Lemon Zest (Sweet n' Sour with a cheeky kick)	



