



Let our Chef take you on a journey from the bustling markets of Mexico City to the bold, lush flavours found in the depths of the Yucatan. Excite your taste buds as you graze through our abundant selection of market fresh food from each section of our menu. From market to table this is how we eat.



CLASSIC FEED ME // \$69

Blistered Tomato & Habanero Salsa, blue corn chips

Tuna Tostadas, salted chilli, lime, avocado puree

Sweet Corn Ribs, chilli & lime miso, queso fresco

Cochinita Piblitaco, red cabbage, onion, pickled jalapenos

Roasted TV Chicken, corn salsa, hibiscus mole

Patatas Bravas, smoked paprika, chipotle aioli

Watermelon Salad, spicy dukkah, coriander, jalapeño

Cinnamon Churros, dulce de leche

DELUXE FEED ME // \$82

Table-smashed Guacamole, chilli, coriander, cumin plantain chips

Kingfish Ceviche, coconut & habanero dressing, yellow peaches

Daylesford Beef Brisket Empanadas, raisins, jalapeño chimichurri

Lamb Barbacoa, pickled cucumber, mint salsa, pomegranate

Roasted TV Chicken, corn salsa, hibiscus mole

Patatas Bravas, smoked paprika, chipotle aioli

Watermelon Salad, spicy dukkah, coriander, jalapeño

Tres Leches, strawberry, hibiscus meringue

Margarita Cheesecakes, toasted pistachio tostada, tequila, tajin salt

All items are subject to availability. Some of our menu items may contain or come into contact with *wheat, eggs, peanuts, tree nuts and milk*. If you have any known allergies please alert our team before ordering. A 10% surcharge will be applied on Public Holidays. A 1% credit card fee applies at all other times.



DRINKS

MÉJICO MARGARITAS

Classic El Jimador Plata, Triple Sec, lime \$18

Signature Margarita

El Jimador Plata, lemon, Triple Sec, agave, egg whites \$18

Jalapeño Jalapeño infused El Jimador Plata, Triple Sec, lime \$19

Tommy's El Jimador Plata, agave, lime (served on the rocks) \$19

Mezcal Margarita Peloton De Le Muerte, agave, lime \$20

Upgrade to Reposado \$3 (Tequila only)

ASK OUR TEAM ABOUT OUR TEQUILA OF THE MONTH

SIGNATURE COCKTAILS

Hot Lips Don't Lie Jalapeño infused El Jimador Plata, Tio Pepe, honey, mandarin, orange bitters \$19

Watermelon Crush

El Jimador Plata, watermelon, agave, lime \$20

I Lychee Like That

Finlandia Vodka, Aperol, lychee, grapefruit, lemon, mint \$19

Guadalajaran Pineapple infused El Jimador Plata, passionfruit, vanilla, lemon \$19

Mezcaloni

Peloton De Le Muerte, orange, lemon, agave, bitters \$22

NON – BOOZY

House Iced Tea Seasonal fruit, green tea, lime \$8

The Cure Mint, lime, ginger, chia \$8

Silk Stocking Grapefruit, lychee, chia \$8

SPARKLING

Villa Fresco Prosecco King Valley, NSW \$13 / \$69

GH Mumm Reims, FRA \$130

NV Monemousseau Brut Etoile 'Method Traditionale' Rose
Loire Valley, FRA \$14 / \$74

WHITE

The Hero of Zero Multiple Regions, SA \$13 / \$62

KT 'Rizza' Riesling Clare Valley, SA \$15 / \$75

Wood Park Pinot Gris King Valley, VIC \$14 / \$69

Domaine Naturaliste Chardonnay

Margaret River, WA \$15 / \$75

Three Dark Horse Fiano McLaren Vale, SA \$14 / \$67

ROSÉ

Ete Grenache Rose Provence, FRA \$13 / \$65

Shoreham Park Pinot Rosé Mornington Peninsula, VIC \$90

RED

Shoreham Park Pinot Noir Mornington Peninsula, VIC \$95

Table of Plenty Nebiolo Gundagai, NSW \$14 / \$69

Marquez de Tezona Tempranillo La Mancha, ESP \$12 / \$59

Balnaves 'The blend' Cab Sauv, Merlot

Coonawarra, SA \$15 / \$70

Smokin Barrels Shiraz Barossa Valley, SA \$14 / \$70

Demuerte 'ONE' Monastrell, Cab Sauv Yecla, ESP \$75

SANGRIA

Red or White with seasonal fresh fruit \$12 / \$36

BOTTLED BEER

Tecate MEX, crisp, refreshing lager, 4.5% 330ml \$10

Pacifico MEX, pilsner style beer, 4.5% 330ml \$11

Sol MEX, crisp, refreshing lager, 4.5% 330ml \$10

Modelo Negra

MEX, dunkel style lager, caramel notes, 5.4% 330ml \$12

Mountain Goat Pale Ale VIC, 5.2% 330ml \$11

BIG DROP Brewing co. Uptown Craft Lager VIC, 0.5% \$11

BIG DROP Brewing co. Paradiso IPA VIC, 0.5% \$11

DRAUGHT BEER & CIDER

Dos Equis XX Lager MEX \$7.50 / \$13

Mountain Goat Lager VIC \$7.50 / \$12.50

Mountain Goat Steam Ale VIC \$7.50 / \$12.50

Stone & Wood Pacific Ale NSW \$7.50 / \$13.50

Two Birds Taco Cerveza Beer VIC \$7.50 / \$14.50

Cold Stream Apple Cider VIC \$7.50 / \$14.50

