

méjico

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.

FEED ME LUNCH // \$50 12PM-4PM

Blistered Tomato & Habanero Salsa, blue corn chips

Trout Ceviche, pickled rhubarb, habanero and orange

Beef Brisket Empanada, olives, raisins

Pulled Brisket Taco, pico de gallo, corn crema

Roasted Half Chicken, cous cous salsa, estofado mole

Patatas Bravas, chipotle aioli

CLASSIC FEED ME // \$69

Blistered Tomato & Habanero Salsa, blue corn chips

Trout Ceviche, pickled rhubarb, habanero and orange

Jalapeño Popper, tres quesos, herb mojo

Corn Ribs, queso fresco, pecorino cheese

Pulled Brisket Taco, pico de gallo, corn crema

Roasted Half Chicken, cous cous salsa, estofado mole

Patatas Bravas, chipotle aioli

Watermelon Salad, Mexican dukkah, fennel, jalapeño

Churros, dulce de leche

DELUXE FEED ME // \$82

Guacamole, coriander, chilli, lime plantain chips

Kingfish Ceviche, agua fresca, tequila pressed watermelon

Grilled WA Octopus Leg, aji amarillo sauce, puffed wild rice

Beef Brisket Empanada, olives, raisins

Confit Wild Salmon Taco, caper salsa, arbol mayo

Rump Wagyu Beef, jalapeño jus, burnt pepper

Patatas Bravas, chipotle aioli

Watermelon Salad, Mexican dukkah, fennel, jalapeño

Churros, dulce de leche

Margarita Cheesecakes, toasted pistachio tostada, tequila, tajin salt

SANGRIA SATURDAY

BOTH MENUS
INCLUDE 2HRS
FREE-FLOWING
SANGRIA!

CLASSIC FEED ME // \$79 12PM-4PM

Blistered Tomato & Habanero Salsa, blue corn chips

Jalapeño Popper, tres quesos, herb mojo

Corn Ribs, queso fresco, pecorino cheese

Pulled Brisket Taco, pico de gallo, corn crema

Roasted Half Chicken, cous cous salsa, estofado mole

Watermelon Salad, Mexican dukkah, fennel, jalapeño

Churros, dulce de leche

DELUXE FEED ME // \$92 12PM-4PM

Guacamole, coriander, chilli, lime plantain chips

Grilled WA Octopus Leg, aji amarillo sauce, puffed wild rice

Beef Brisket Empanada, olives, raisins

Confit Wild Salmon Taco, caper salsa, arbol mayo

Rump Wagyu Beef, jalapeño jus, burnt pepper

Watermelon Salad, Mexican dukkah, fennel, jalapeño

Churros, dulce de leche

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.