



*v - vegetarian | ✓ - vegan | gf - gluten free | gfa - gluten free available | df - dairy free | n - contains nuts*

Guacamole, corn chips, wakame 16 ✓ gfa df

Prawn ceviche, aguachile, baby cucumbers 28 gf df

Salmon sashimi hard shell taco, pico de gallo, guacachile 21 3pc gfa df n

Sweet corn, panko crumb, cotija cheese, chipotle 16 4pc v gfa

Halloumi, agave glaze, salsa macha 18 3pc v gf n

Chicken tinga empanadas, salsa roja 21 3pc gfa df

Carne asada taco, guacamole, caramelised onions, radish 8 gf df

Barramundi taco, coleslaw, avocado, chipotle aioli 8 gf df

Pork belly taco, guacamole, pineapple salsa 8 gf df

Zucchini taco, salsa macha, avocado & pistachio salsa 8 ✓ gf df n

Fish of the day al pastor, pico de piña, avocado mousse 46 gf df

Agave beef short ribs, grilled cos, baby carrots, tortillas 48 gf df

Cauliflower steak, butter bean cream, roast pepita salsa 32 v gf

Broccolini, pipián mole, pepitas 19 ✓ gf df

Shoestring fries, paprika, chipotle aioli 10 v df

Nashi pear, goat's cheese, candied walnuts 18 v gf n

Churros, dulce de leche, chocolate ice cream 18 v n

Coconut flan, citrus berry compote 16 v gf

#### Set menu

Grazing 49 pp Feasting 79 pp

*Please note, a surcharge of 10% will apply on weekends, and 15% on public holiday. Merchant fees apply to all card transactions. Dishes may contain traces of allergens, please advise your server of any allergies*