st.alma

RESTAURANT & BAR · FRESHWATER

À la carte

TO START

Guacamole VG · GFA · DF · N — 17
Salsa macha, tostadas

Kingfish ceviche GF · DF · A — 33
Apple, cucumber, strawberry & basil aguachile, roe

Prawn tostada GFA · DF · I — 23
Avocado, salmon and guajillo pâté

Chicken tinga empanadas GFA · DF — 22
Morita salsa, pickled onions, three pieces

Mushroom carnita empanadas V · GFA · DF — 22
Morita salsa, pickled onions, three pieces

TACOS / 9 EACH

Barramundi, guacamole, pickled cabbage, chipotle aioli GFA · DF · A

Beef birria, morita salsa, crispy chickpeas GF · DF

Nopal, avocado salsa, fried potatoes VG · GF · DF

Chorizo and potato, refried beans, tomatillo salsa GF · DF

FROM THE GRILL

Grilled snapper GF · A — 40
Chipotle & cauliflower purée, fennel, green apple pico

Roasted cabbage VG · GF · N — 33
Pepita mole, shishito peppers · allow 30 minutes

Grilled octopus GFA · DF · I — 39
Chimichurri, refried bean purée, crunchy lentils

Roast chicken GF · N — 43
Esquites, salsa macha

Agave beef short rib GF · DF — 49
Grilled cos, pickled carrots, tortillas

SIDES

Polenta and Parmesan fries V · GFA — 19
Chipotle aioli

Roasted baby beetroot V · GF · N — 20
Grapefruit, goat cheese cream, hazelnut

Green leaf salad V · GF · DF · N — 17
Roasted hazelnut, orange segments, citrus vinaigrette

Broccolini VG · GF · DF · N — 20
Almond mole

SWEET

Dairy free pavlova V · GF · DF — 19
Passion fruit, charred mezcal pineapple

Churros V · N — 19
Almond and white chocolate ganache, ice cream

TRUST OUR CHEF

For the whole table.

Grazing
49 pp
A lighter spread to start and share.

Feasting
79 pp
The full table feast, chosen by the kitchen.

Agave pairing
45 pp
A flight or matched pours.

Dietaries catered with notice. Please advise your server of any allergies.

V vegetarian · VG vegan · GF gluten free · GFA gluten free available · DF dairy free · N contains nuts · A australian · I imported

A surcharge of 10% applies on weekends and 15% on public holidays.