

# MESA VERDE

## SELECCIÓN DEL CHEF

Four courses | 85pp

Agave pairing | 35pp

Ask our staff for more information

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Oyster, finger lime mignonette, Geraldton wax	6ea
Three house salsas, totopos, lime vg	16
Guacamole, chile-lime pepitas, totopos vg	16
Smoky eggplant sikil-pak, crudités vg	18
Grilled corn esquites, chipotle mayonnaise, smoked caciotta v	19
Kingfish ceviche, habanero leche de tigre, cashew, blistered tomato	30
Grilled tiger prawn coctél, smoked pasilla salsa, tobiko mayo, saladitas	32
Heirloom tomato tostada, peanut mole, queso Oaxaca, basil v	16
Blue crab chilaquiles, green tomato salsa, salmon roe, epazote crema	30
Kangaroo loin skewers, sour cherry chamoy, mountain pepper, saltbush	27
Crispy potato and cheese flautas, salsa roja, cabbage, queso fresco v	26
Fried brussels sprouts, smoked mole almendraso, cured egg yolk v	22
Quesadillas, achiote grilled chicken, queso Oaxaca, salsa verde	25
Quesadillas, smoked ancho-spiced portobello, queso Oaxaca, salsa verde v	25
Slow cooked pork ribs, mole Xiqueño, grilled mustard greens	42
BBQ kingfish collar, miso-chipotle adobo, fermented chile, burnt lime	36
O'Connor ribeye (500g), chile guajillo butter, chimichurri	85
Frijoles negros, epazote crema, queso fresco v	14
Seasonal leaves, jalapeño ranch, pickled veg, seeds v	14
Fries, secret salt, mesquite ketchup v	14

## TACOS (TWO PER SERVE)

Braised ox tongue, mezcal salsa borracha, onion, coriander	19
Goat barbacoa, salsa chipotle, onion, coriander	19
Beer-battered market fish, salsa guajillo, cabbage slaw, onion, coriander	18
Chargrilled chicken thigh, pickled radicchio, salsa verde	18
Fried okra, frijoles, epazote crema, pickled onion v	18
Portobello, pipián, queso fresco, spring onion v	19

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