

MESA VERDE

SELECCIÓN DEL CHEF

Four courses | 85pp

Agave pairing | 35pp

Ask our staff for more information

Oyster, finger lime mignonette, Geraldton wax	6ea
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
Tiger prawn, smoked pasilla coctél, furikake, 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
Braised black-eyed peas, epazote, escabeche, sourdough, pepita butter v	26
Kangaroo loin skewers, sour cherry chamoy, mountain pepper, saltbush	27
Crispy potato flautas, queso Oaxaca, salsa roja, cabbage v	26
Grilled summer squash, mole almendrado, 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
Seasonal leaves, pickled vegetables, curry leaf vinaigrette, seeds vg	14
Fries, secret salt, mesquite ketchup v	14

TACOS (TWO PER SERVE)

Braised ox tongue, mezcal salsa borracha, onion, coriander	19
Beer-battered market fish, jalapeño-fennel tartare, napa cabbage	18
Chargrilled achiote chicken, pickled peach, salsa verde, coriander	18
Roast pumpkin, salsa cascabel, smoked caciotta, crispy kale v	17
Fried green tomato, frijoles, salsa pasilla, radish vg	17
