

## TAPAS

Vol 34 .

Cauliflower Poppers - taekung chilli flakes + pickled zucchini. 15.0 (v+)  
Guacamole - coriander lime and maldon salt with corn chips 14.5 (gf) (v+)  
Croquettes of the day - Market inspired Ask your host.  
Crispy Calamari - Lemon salt, lime crema + leaves 20.0 (gf)  
House Made Flat bread with garlic, with mushrooms, olives, cheese + chilli. 16.0 (v+o)  
Salt and pepper tempura Qld.p rawns with asian slaw and tamarind chilli. 24.0 (df) (gf)  
Vegetable & taro spring rolls with noc cham and fensi noodles. 15.0 (6 per serve)  
Prawns & nappa cabbage spring rolls with noc cham and fensi noodles. 15.0 (6 per serve)  
Hand Made Steamed Prawn Dumplings in a XO Chilli Sauce 18.5 (4 per serve)  
Bowl of Chips served with lime crema + bbq sauce Sml. 11.0 Lrg. 14.5

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## TAQUERIA - TACO SELECTION 21.0 (2per serve, no mix/splits)

\* **Platter of Ten- Great for large groups to share. 99.0 (gf available on request)**

- Pulled Pork with slaw, guacamole + lime crema. (df)
  - Crispy sesame tofu, asian slaw, crunch + chipotle. (v+) (p)
  - Calamari, pico de gallo, guac, lime crema + leaves. (df)
  - Tequila Cured Salmon with sticky beetroot, guacamole + leaves. (df)
  - Okonomyaki with slaw, lime crema, sticky guava, ferakaki and wasabi. (v+)
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**L . A NACHOS** 20.0 sml. or 25.5 large (gf) (v+o) \* Can be made with Vegan cheese (+4.0)  
Served with grilled cheese, lime aioli, salsa rojo + guacamole.

Extra Add On's : Wagyu con carne, Smoked pulled chken, Pulled jerk pork or Black beans. 7.0 (each)

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**FEED ME CHEF!** \$75.0 per guest. (minimum of two guests)

**All tables of 10 or more guests will automatically be offered our 'Feed me' set menu.**

The 'Feed me' menu is Chef Kimmi's selection of daily market inspired & menu favourites.  
A shared four course assortment of Tapas, Tacos, Mains and a Sweet treat to finish.  
It can be tailored to your dietary requirements.

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## BOWLS

Hippie Green Fried Rice 30.0 (gf, v+) (p)  
Pan tossed jasmine rice with loads of greens, crispy peanuts, sesame and shallots. Your choice of: Smoked Chicken or Crispy Prawns or Crispy sesame tofu

Green Goddess 32.0 (gf, v+) (p)  
Pan Tossed Seasonal Vegetables with garlic, chili and lemongrass. Served with fensi noodles and crispy Asian seed trio.  
**Choose one:** Pan seared Chicken, Prawn cutlets, Smoked Tofu OR Beef.

Lady Pho 30 (gf, df +vo) (p)  
Lemongrass and kafir lime broth, fensi noodles, seasonal veggies, crunch + snowpea shoots.  
**Choose one:** Pan seared Chicken breast, Prawn cutlets, Smoked Tofu.

**( 10% Surcharge on weekends & 15% on Public Holidays )**

# DINNER MENU

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## PLATES / MAINS

Slow cooked Gippsland grass-fed beef short ribs marinated in fermented chipotle and mandarine, served with a Jalisco bean salad.

Two Ribs: 50.0    One Rib: 30.0

Pasta of the Day (Ask your host)  
Market inspired chef creation.

Enchilada's 34.0

Filled with slow cooked beef brisket, yellow tomato sugo, caccio pepe-cheese sauce and served with a side salad.

Gambas al Ajillo 39.0

Pan tossed prawn cuttlets, chorizo, grilled capsicum, belotti beans, yellow tomato sofrito + flat bread.

Mexican Parma 30.0 (v+o)

Katsu chicken OR Vegan parma, topped with grilled cheese, guacamole, jalapeños and salsa, served with Tijuana slaw and chunky chips.

Casino Royale Burger 29.0

Your choice of wagyu beef patty, guacamole, pickles cheese, chipotle jus, lettuce and lime crema, served with chunky chips.

Crispy Sesame Tofu 30.0 (gf, v+) (p)

Salt and pepper dusted crispy tofu served with black garlic miso dressing, baby tatsoi, ginger and bean shoot salad.

Warm Sukiyaki Beef Salad 32.0 (gf, df) (v+ o) (p)

Sukiyaki marinated Sirloin beef, charred green beans, shoots, corriander, roast butternut pumpkin, peanuts & crispy black sesame.

\* Can be made vegan with sukiyaki mushrooms.

## SIDES

Mixed leaf Salad 12.0 (v+)

Jasmin steamed Rice 6.0 (v+)

Asian steamed Mixed greens 14.0 (v+)

House Made Flat bread with garlic, with mushrooms, olives, cheese + chilli. 16.0 (v) (v+o)

Bowl of Chips served with lime crema + bbq sauce Sml. 11.0 Lrg. 14.5

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*Our Cali-Mex menu is inspired by our passion for the vibrant, modern and unique mix of Californian + Mexican cuisine.*

*Quality local produce takes center stage with a focus on organic, sustainable, plant based + vegan choices.*

*If you have any allergies or dietary requirements please let us know so we can assist you.*

*All our salsas, stocks + sauces are plant based.*

(v+) vegan    (v) vegetarian    (gf) gluten-free    (df) dairy-free    (v+o) Vegan option    (p) peanuts