



TRADING HOURS
THURS TO SAT 4^{PM} TO 9^{PM}

T. (03) 9557 4868

IT'S TACO TIME.

SNACKS

CHARGRILLED CORN (GF)	\$5
TOTOPOS + GUACAMOLE (GF)	\$9
POTATO GEMS (GF)	\$9

TACOS

Made with 13cm 100% Australian corn from La Tortilleria

TACOS AL PASTOR (GF)	\$6
Slow cooked pork, BBQ pineapple, pickled onion, cilantro, chicharrone	
CAMARONES AL AJILO (GF)	\$6
Prawns, salsa verde, cabbage, jalapeno, cilantro, avocado	
CARNE ASADA (GF)	\$6
Braised beef brisket, chimichurri, grilled onions, radish, corn	
TACOS DE POLLO (GF)	\$6
Slow roasted chicken, cabbage, salsa roja, cilantro, crispy chicken skin	
BAJA CALIFORNIA PESCADO (GF)	\$6
Battered whiting, baby cos, avocado, pickled fennel, salsa verde, cilantro	
TACOS DE SETA (VEGAN, GF)	\$6
Smoked king oyster mushroom, chipotle, pickled onion, chimichurri, corn	

QUESADILLAS

Made with 20cm 100% Australian corn from La Tortilleria
Double tortilla, cheese, chargrilled, guacamole + pico de gallo

~ AL PASTOR (PORK)	\$14
~ CARNE ASADA (BEEF BRISKET)	\$14
~ POLLO (CHICKEN)	\$14
~ DE SETA (MUSHROOM)	\$14

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS
ALL COELIAC'S PLEASE BEWARE THAT FLOUR IS USED IN OUR KITCHEN

KIDS

BUTTERED CORN (GF)	\$3
KIDS BEEF TACO + CORN PACK (EXTRA TACO +\$4) (GF)	\$7
CHEESE QUESADILLA, PICO DE GALLO (GF AVAIL)	\$7

SALSA

PICO DE GALLO / FRIJOLES NEGRAS / HOT SAUCE	\$2
GUACAMOLE	\$5

BEER

STOMPING GROUND LAGER (285ML DRAUGHT)	\$5
CORONA / PACIFICO LAGER (MEXICO)	\$9
BALTER BREWING CO (AUSTRALIA)	\$10
Lager / XPA / IPA / Strong Ale	

COCKTAILS

FROZEN MARGARITA	\$9
Tequila, cointreau, lime	
CLASSIC MARGARITA	\$14
Tequila, cointreau, lime	
PASSIONFRUIT MARGARITA	\$14
Tequila, cointreau, passionfruit, lime	
JUNGLE BIRD	\$14
Dark rum, pineapple juice, lime, orange bitters	
PALOMA	\$12
Tequila, grapefruit soda, lime, mint	
PINA TEQUIL-ADA	\$14
Tequila, pineapple, coconut, lime	