



# MEXICAN FIESTA



## LUNCH



FATHERS DAY

SUNDAY, 3RD SEPT

A LA CARTE



BYO

### TO START

|  |                  |
|--|------------------|
| <b>ELOTE</b> – Sweet corn tendrils w/smokey chipotle mayo                    | 14               |
| <b>GUACAMOLE</b> – Served w/house made tostada's + green salsa (GF)          | 16               |
| <b>CALAMARI</b> – Squid crispy lemon pepper, siracha mayo + black bean salsa | 18               |
| <b>SMOKEY BAY OYSTERS</b> – Served w/ mango habanero sauce                   | \$6 / ½ DOZ \$30 |

### TACOS

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| <b>BAHA FISH</b> – Blue Spot Emperor w/ pineapple mint salsa, lime mayo, on WA tortilla (100% corn) | 10 |
| <b>SWEET POTATO</b> – Corn, black bean salsa w/pickled onion + lime aioli                           | 6  |
| <b>COCHINITA</b> – Pulled Pork w/avocado, apple, crackling + tomatillo salsa                        | 8  |

### WINGS

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| <b>CRUNCHY WINGS</b> – 3 wings w/jalapeño cream | 12 |
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### RIBS

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| <b>LAMB RIBS</b> – Twice cooked smokey roast ribs w/fresh Mexican orange salad, avocado, pickled onions + lime dressing | 22 |
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### DESSERT

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| <b>CHURROS OR PALETAS</b> – w/selection of sweet dips dulce de leche chocolate, chilli & passionfruit | 12 |
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