

# **TO START**

#### **CORN CHIPS & DIPS**

Authentic tortilla chips, house breads, Chica guac, Salsa Roja, queso, crudites

## **TACOS**

Flour tortilla, gluten free tortilla available

# **Tacos Callejeros**

Grilled Chorizo, pineapple salsa, potato, coriander, tomatillo sauce

### **Pork Carnitas**

Mojo pulled pork, guasacaca, pickled onion, pico de gallo, shallots

## **Baja Fish Taco**

Cabbage slaw, baja crema, pickled red onions & carrot, shallots

### **Beef Birria**

Adobo braised brisket, smoked mozzarella, coriander & onion salsa, beef broth

## **Fried Chicken**

Iceberg lettuce, house slaw, chipotle mayonnaise, lime

### Cauliflower (VGN)

Vegan chipotle mayo, sesame seeds, guacamole, coriander

Share your brunch on Instagram and tag us for the chance to win your next one on us! Conditions apply.



Gluten-free and flour tortillas are available when adding in the notes section at the time of booking. Menu items are subject to availability.





COCKTAILS

Classic Margarita Aperol Spritz

Frozen Pineapple Margarita Frozen Blackcurrant Daiquiri

Check with staff for our frozen cocktail options as these change regularly

WINE

Wildflower Rosé

Mr Mason Sparkling Cuvee Brut Henry & Hunter Shiraz Cabernet Dottie Lane Sauvignon Blanc

BEER

XXXX Gold XXXX Ultra Hahn Super Dry Balter XPA Byron Bay Lager Orchard Crush Cider Stone & Wood Pacific Ale

**NON-ALCOHOLIC** 

Virgin Mojito
Amalfi Spritz
Lyres Gin & Tonic
Pepsi, Pepsi Max, Lemonade,
Creaming Soda, Dry Ginger Ale

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