

Menu for Tables of 7 or less

STREET & MERCADO

Starters from the streets and markets

Frijoles y Totopos \$14.00

House made tortilla chips with frijoles refritos (black bean dip) and our three table salsas for adding flavour and heat to your meals

add Guacamole + \$6.00

(Mexican beans are rarely vegetarian, please advise if you require the veg version)

Queso en Salsa \$17.00

Baked stretchy Oaxacan Cheese in Salsa & 4 tortillas for dipping

extra tortillas \$1.5ea

Flautas con pollo

Crunchy rolled corn tortilla 'Flutes' filled with chicken drowned in crema, queso & salsas.

2 Flautas \$17 / 3 Flautas \$25

Tostadita de hongos

Crunchy corn tostada topped with Mushrooms braised with guajillos, black beans, onion, crema, queso & salsa macha **V/VGN option**

2 Tostaditas \$19 / 3 Tostaditas \$28

Flautas de garbanzo

Crunchy rolled corn tortilla 'Flutes' filled with guajillo spiced chickpea in vegan cashew crema, and vegan queso **VGN**

2 Flautas \$20 / 3 Flautas \$29

Panuchos

crunchy tostaditas topped with Cochinita Pibil (pork) & vibrant pink pickles with black beans, queso, coriander and lime.

2 Panuchos \$22 / 3 Panuchos \$31



We aim to share with you true flavours from the markets, streets, and home kitchens of Mexico with recipes learned from the **Cocineras** of Central & Southern Mexico.

Geographically the dishes & Ingredients we work with have been explored and learned in Tepoztlan & Cuernavaca: Morelos Ciudad de Mexico, Puebla, Oaxaca, San Miguel de Allende, Puerto Vallarta and the Yucatan.

The predominance of corn as the national staple means that by default our menu is entirely gluten free (apart from dessert)

In general this menu is designed for sharing: with dishes served to your table as a journey, one after the other.

TAQUERIA

Tacos Al Pastor (2) \$22.00

Pork belly marinated in the famous Mexico City recipe finished under flame & served in a warm nixtimalised corn tortilla with onion, coriander, lime & tajin seasoned pina

Tacos de Barbacoa (2) \$22.00

Lamb shoulder marinated in ancho & orange slow cooked in a banana leaf the lamb is rolled in warm nixtimalised corn tortillas fwith onion, coriander lime and served with a copita of barbacoa lamb consomme for dipping your tacos and sipping once done.

1.9% surcharge applies to all card transactions

FAMILIA

Home-style plates

Rajas con crema y elote \$26.00

home style cheesy creamed corn with flamed poblano chile 'rajas' and queso fresco. homestyle family table served with warm corn tortillas for you to build your own Tacos.

V

Chilaquiles Divorciados \$18.00

***the breakfast nachos of central & southern Mexico*

Totopos simmered in both traditional tangy red & green salsas topped with queso, crema & sliced onion **V/ VGN option**

Enchiladas verde \$28.00

Tortillas (3) stuffed with chicken, drowned in a tomatillo verde sauce finished with crema, queso, onion, coriander served with sesame & arbol salsa macha

extra enchiladas - \$9each

not available individually

Vegetarian alternative - Queso Oaxaca

Tip - order a side of Mexican rice extra tortillas to mop up the sauce

SIDES

Esquites \$14.00

shaved whole street corn, cooked in broth served with queso, chile, lime & totopos **V**

Arroz Mexicana \$12.00

Traditional Mexican rice **VGN**

Escabeches \$10.00

Spicy pickled jalapenos, pineapple & fennel **VGN**



AGUAS FRESCAS Y SODAS

FLOR de JAMAICA \$9.00

Hibiscus flower Agua Fresca

Tepache & Soda \$10.00

fermented pineapple & clove
with soda water

Horchata \$10.00

Rice and cinnamon agua fresca

Jarritos Mexican COLA \$8.00

Jarritos Pineapple or Guava \$8.00

Soda cans \$5.00

BEER

TECATE MEXICAN CERVEZA \$11.00

mexican lager - 4.5%

Spangled Drongo Brewing \$11.00

Pale Ale - 4.5%

Young Henry's Stayer \$10.00

mid-strength hoppy lager 3.5%

Royal Jamaican Alcoholic Ginger Beer \$15.00

COCKTAILS

LANEWAY MARGARITA \$21.00

Lime, *NODO Tequiliana*, agave,
ice & chile-salt rim

MEZCAL MARGARITA \$23.00

Lime, *Peloton Mezcal*, agave, ice
& chile-salt rim

PALOMA \$21.00

grapefruit, *NODO Tequiliana*, agave, soda
lime & Chile Salt rim

TEPACHE SOUR \$22.00

NODO Tequiliana, house made
pineapple tepache, aquafaba & bitters

RUMCHATA \$18.00

house made rice and cinnamon agua
fresca with spiced rum

MEZCAL MULE \$25.00

Royal Jamaican Spiced Ginger beer 4.4%
Peloton Mezcal, Soda & fresh mint

MICHELADAS

CLASSIC MICHELADA \$12.00

cerveza served with a
chile-salt-lime rim and a squeeze

CHAVELA \$18.00

cerveza, clamato juice,
worcestershire, spice, lime & tajin

VINO

*A Boutique selection of Australian natural &
Organic wines*

Sud De Franc 'white' \$15 /\$60

Chardonnay & a dash of Apera
Adelaide Hills, SA.

Balmy nights 'Fizz' \$15/\$60

(2023) Sauvignon Blanc
(Pet Nat). Hunter Valley, NSW.

Geyer Wines 'Semillon Muscat' \$16/\$62

(2021) Semillon & Muscat. Barossa
/ Eden Valleys, SA.

Yeti & the Kokonut \$15/\$60

'Salsa Verde'

(2021) Verdelho. McLarenVale, SA.

Yeti & the Kokonut Brose' \$15/\$60

(2022) Muscat, Semillon, Verdejo, Pinot Blanc,
Sauv Blanc and Cab Franc. Barossa Valley, SA.

M&J Becker 'Tumbarumba' \$17/\$65

(2022) Pinot Noir. Tumburumba, Snowy Mountains,
NSW.

Poppelvej 'Panacea' \$15/\$60

Panacea' (2021) Cabernet Sauvignon, Syrah &
Cabernet Franc. McLaren Vale, SA.

DESSERTS

Pastel de tres leches \$15.00

*Sponge cake drowned a sweet
concoction of milk & tequila with
cream and strawberries*



FEED ME SET MENU

\$58.00 per person

“Sit back and let us take you on a Mexican journey.”

minimum of 2 guests

Tables of 8 or more are required to dine on our set menu.

Frijoles, Guacamole & Totopos

House made tortilla chips & Guacamole ,
refried blackbean dip

Panuchos

crunchy tostaditas topped with Cochinita Pibil
(pork) & vibrant pink pickles with black beans,
queso, coriander and lime.

Esquites

shaved whole street corn, cooked in broth served
with queso, chile, lime & totopos **V**

Enchiladas verde

Tortillas stuffed with chicken(1), drowned in a
tomatillo verde sauce finished with crema, queso,
onion, coriander served with sesame & arbol salsa
macha

Tacos

Chef's Choice of Barbacoa Lamb, Al Pastor or
Vegetarian

Vegetarian/Vegan

As above with the following amendments

Tostaditas de hongos

**Enchiladas verde (cheese)
or Vegan Flautas de Garbanzo**

Vegan alternative - w/ VGN Crema & Queso

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macha

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Vegetarian

Vegetarian/Vegan

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Vegan Flautas de Garbanzo**

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