

Tacos \$7ea

Korean fried chicken

- with house kimchi, kewpie mayo, diakon chips and sesame chips

Grilled barramundi

- with mago salsa and pic di gallo

Braised beef

- with roasted peppers, fried shallots and chimmicurri

Pork belly

- with roasted pineapple and pico de gallo

Crispy prawn

- with house slaw, chinese cucumber and chilli aioli

Salmon cerviche

- with cucumber, shallots, seasme seed and wasabi mayo

Dukkah spiced chickpeas

- with beetroot hummus, silverbeet chip and corn salsa

Taco tasting plate

- plate with 1 of each taco

\$42

TEQUILLA & TACOS



*Tuesday nights only

TEQUILLA & TACCO

Classic Margarita	\$15
- house tequila, triple sec, lime juice	
Spicy Margarita	\$16
- chilli infused El Jimador tequila, triple sec, lime juice	
Coconut Margarita	\$16
- Tequila, Steinbok coconut liquor, lime juice	
Fresa Margarita	\$16
- Tequila, Steinbok strawberry liquor, lime juice	
Cadillac Margarita	\$24
- Don Julio, Cointreau, agave syrup and lime juice	
La Cafina Negroni	\$18
- Cazcabel espresso tequila, Campari, vermouth, bitters	
Paloma	\$16
- Tequila, lime juice, grapefruit soda	
Tequila Sunrise	\$12
- house tequila, orange juice, grenadine	
Blu Paradiso	\$14
- Tequila Blu, blue curacao, pineapple juice	
Eldiablo	\$14
- Tequila, crème de cassis, lime and ginger beer	
Corona - Tuesday Beer Special	\$5
House shot	\$8
Tequila Blu Reposado	\$12
Don Julio Blanco	\$12
Casamigos Mezcal	\$15
Patron Anejo	\$16

