



BUILD YOUR OWN BANQUET: \$69

FOR THE TABLE

Guacamole Arbol Chilli Oil | Spice Dusted Corn Chips

CHOOSE YOUR STARTER (ADD EXTRA STARTER \$5PP)

Pork Belly Red Cabbage | Apple Sauce

Scallops Chilli | Lemon | Butter Sauce

Sydney Rock Oysters Tommy's Margarita Granita | Green Apple Vinaigrette

Cactus Tostadas Cactus | Green Tomato Pico De Gallo | Salsa Verde

ADD CEVICHE (\$7PP)

Kingfish Yuzu Leche De Tigre | Agua Fresca | Plantain Chips

CHOOSE YOUR TACOS (ADD EXTRA TACOS \$8EA)

Beef Slow Cooked Beef Ribs | Tamarind Glaze | Pickled Jicama

Lamb Barbacoa Lamb Shoulder | White Onion

Fish Grilled Market Fish | Mango Habanero

Zucchini Flower Creamed Corn | Salsa Verde

CHOOSE YOUR MAIN

300g MBS5+ Tajima Wagyu Sirloin Birria Consume (Extra \$6pp)

Spatchcock Huitacaloche Mole

Morton Bay Bugs Garlic & Herb Butter | Burnt Lemon

Pulpo Turro Nduja | Pomme Anna | Squid Ink Mayo

Eggplant Charcoal Grilled Eggplant | Pistachio Mole | Miso Dressing | Pickles

1.2Kg MBS4+ Tomahawk Steak | Beetroot Gel | Pickled Daikon (Extra \$30pp)

CHOOSE YOUR SIDE (ADD EXTRA SIDE \$5PP)

Papas Huancaína Chat Potatoes | Aji Amarillo Dressing | Aioli

Sweet Corn Ribs Manchego Cheese | Truffle Oil | Chipotle

Green Salad Mixed Leaves | Onion | Cherry Tomatoes

CHOOSE YOUR DESSERT

Churros Homemade Churros | Coconut Ice Cream | Ibarra Chocolate | Dulce De Leche

Pear Crumble Caramelised Pear | Dulce De Leche Gelato | Almond Crumb

ADD 90MIN DRINKS PACKAGE \$30PP

Classic & Spicy Margaritas, Tecate Beers, House Wine, House Sparkling & House Rose