

## MEXICAN FEAST MENU

**6 or more guests - \$60**

*Guacamole / Sunflower seeds, chilli oil and corn chips*

*Blue Swimmer Crab tostadas / Habanero mojo and mango relish*

*Al Pastor Ceviche / Market fish, grilled pineapple and crispy canchitas*

OR

*Camarones a la diablo / Grilled tiger prawns in their shell, guajillo, arbol and chipotle chilli dressing*

## TACOS



Select 3 .....

*Haloumi / Poblano corn salsa and epazote*

*Tofu / Chicharrones, corn and huitlacoche salsa*

*Smoked trout / Green mango, peanut macha, lime, mint and coriander*

*Fish and chips / Flathead in tecate batter, shoestring fries, salsa tartara*

*Pulpo / Slow cooked octopus, chorizo, potato and chipotle mayo*

*Baja soft shell crab / Squid ink batter and pico de gallo, blue corn tortilla*

*Calita spiced school prawn / Coriander crema, salsa arbol and avocado crema*

*The governors taco / XO prawns, Oaxaca cheese and salsa poblano*

*Adobo chicken / Grilled salsa, shredded cos, queso fresco*

*Beef cheek / Braised in Modelo beer, onion crema and camote crisps*

## DESSERT

*Homemade churros / Dulce de leche, macadamia, chocolate, ice cream*