

SUMMER SUNDAY SESSION MENU

BOMBAY GIN & TONIC - \$8

A Gin choice of: Garnished with:

- Sapphire
- Sunset
- Bramble
- Premier Cru
- Lemon
- Lime
- Cucumber
- Strawberry

Add a twist:

- Classic
- Strawberry
- Mango
- Rose
- Tabasco
- Coconut
- Lychee
- Lavendar
- Elderflower
- Grapefruit
- Florals
- Mint
- Rosemary
- Jalapeño
- Peach
- Lychee

GREY GOOSE ESSENCE SPRITZ - \$8

A Vodka choice of:

- Strawberry & Lemongrass
- Watermelon & Basil
- White Peach & Rosemary

Add a twist:

- Classic
- Strawberry
- Mango
- Rose
- Tabasco
- Coconut
- Lychee
- Lavendar
- Elderflower
- Lemon
- Lime
- Cucumber
- Strawberry
- Orange
- Grapefruit
- Florals
- Mint
- Rosemary
- Jalapeño

\$SIX DOLLAR TACOS FROM HECHO EN MEXICO

Garnished with corn salsa, spring onion, red cabbage, coriander & sour cream
– Add guacamole (+\$3.50)

FRIED CHICKEN TACOS

Fried Southern-style chicken tenders, pico de gallo, Mexican smoked slaw, creamy chipotle aioli & ricotta salata cheese

BEEF TACOS (GF)

2-hour slow cooked braised beef, salsa verde, topped w smoked Mexican slaw, mango corn salsa & ricotta salata cheese

VEGGIE TACOS (GF,VG,S,VE)

Veggie chili con carne, chipotle aioli, guacamole & ricotta salata cheese

FISH TACOS

Beer battered fried Hoki fish seasoned with Mexican herbs & Tajín, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli & ricotta salata cheese

PRAWN TACOS

Beer battered fried prawns seasoned with Mexican herbs & Tajín, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli, mango corn salsa & ricotta salata cheese

JACKFRUIT TACOS (GF,VE)

Pulled jackfruit with vegan aioli, frijoles charros, pico de gallo, pickled jalapeños, corn salsa & spring onion