

## TAPAS

- Guacamole - coriander lime and maldon salt with corn chips 14.5 (gf) (v+)  
 Cauliflower Poppers - taekung chilli flakes, pickled zucchini. 14.50 (v+)  
 Croquettes - Truffled mushroom, quinoa + parmesan with lime crema. 7.0 each  
 Crispy Calamari – Lemon salt, lime crema + leaves 20.0 (gf)  
 House Made Flat bread with garlic, with mushrooms, olives, cheese + chilli. 14.0 (v+o)  
 Salt and pepper tempura Qld. prawns with asian slaw and tamarind chilli. 22.0 (df) (gf)  
 Vegetable & taro spring rolls with noc cham and fensi noodles. 15.0 (6 per serve)  
 Prawns & nappa cabbage spring rolls with noc cham and fensi noodles. 15.0 (6 per serve)  
 Hand Made Steamed Prawn Dumplings in a XO Chilli Sauce 18.5 (4 per serve)  
 Bowl of Chips served with lime crema + bbq sauce Sml. 10.0 Lrg. 13.0

## TAQUERIA - TACO SELECTION 21.0 (2 per serve, no mix/splits)

\* **Platter of Ten- Great for large groups to share. 90.0 (gf available)**

- Pulled Jerk pork, slaw, guacamole + lime crema. (df)
- Crispy sesame tofu, asian slaw, crunch + chipotle. (v+) (p)
- Calamari, pico de gallo, guac, lime crema + leaves. (df)
- Tequila Cured Salmon with sticky beetroot, guacamole + cos leaves. (df)
- Okonomiyaki with slaw, lime crema, sticky guava, ferakaki and wasabi. (v+)

## L.A NACHOS 19.5 sml. 24.5 large (gf) (v+o)

Served with grilled cheese, lime aioli, salsa rojo + guacamole.

Extra Add On's – Jerk pork, Wagyu con carne, Smoked chicken.

Black beans 7.0 (each) Can be made with Vegan cheese (+4.0)

## FEED ME CHEF! With a minimum of 2+ guests. Standard banquet ..... \$65.0 p.p

Chefs selection of Shared tapas, mains & sweets to finish.

*Can be tailored to your dietary requirements Vegan, Vegetarian, Gluten free, Fodmap.*

## BOWLS

Summer Poke Bowl 32.5

Steamed rice, Seaweed salad, pickled ginger, tomato, ferakaki, wasabi + black garlic miso.

Choose: Grilled Prawns, Grilled Chicken or Vegan Duck

Hippie Green Fried Rice 30.0 (gf, v+) (p)

Pan tossed jasmine rice with loads of greens, crispy peanuts,

sesame and shallots. Your choice of: Smoked Chicken or Crispy Prawns or Crispy sesame tofu

Japanese Katsu Curry \$32.0 (v+)

This yellow coconut based curry is sweet and well rounded, served with brown rice, quinoa and pickled vegetables

Choose: Katsu Chicken or Cauliflower

Green Goddess 32.0 (gf, v+) (p)

Pan Tossed Seasonal Vegetables with garlic, chili and

lemongrass. Served with fensi noodles and crispy Asian seed trio.

Your choice of: Pan seared Chicken, QLD Prawn cutlets, Smoked tofu OR Beef

**( 10% Surcharge on weekends )**

## PLATES / MAINS

Seafood Special of the Day. (Ask your host)

Grilled Lamb Medallions 36.0 (gf, df)  
Served with baby, bitter leaves, olives,  
toasted almonds, mojo & preserved lemon dressing.

Seafood Linguini 38.0  
Seafood of the day with fresh diced tomato, spanish onion, garlic, lemon + chilli.

Lady Pho 28.0 (gf, df, v+o) (p)  
Lemongrass & ginger broth with gluten free noodles, mixed super greens,  
with your choice of: Chicken, QLD Prawn OR Smoked tofu.

Mexican Parma 30.0 (v+o)  
Katsu chicken OR Vegan parma, topped with grilled cheese, guacamole,  
jalapeños and salsa, served with Tijuana slaw and chunky chips.

Casino Royale Burger 28.0  
Your choice of wagyu beef patty, guacamole, pickles  
cheese, chipotle jus, lettuce and lime crema, served with chunky chips.

'Diablo' XXXSpicy Q.L.D Prawns cutlets 36.0 (gf, df) (p)  
Pan tossed Holy trinity chilli garlic prawn cutlets with lime, and peanuts  
served with cassava crisps and steamed rice

Crispy Sesame Tofu 29.5 (gf, v+) (p)  
Salt and pepper dusted crispy tofu served with black garlic miso dressing,  
baby tatsoi, ginger and bean shoot salad.

Warm Sukiyaki Beef Salad 32.0 (gf, df) (v+ o) (p)  
Sukiyaki marinated Sirloin beef, charred green beans, shoots, corriander,  
roast butternut pumpkin, peanuts & crispy black sesame.  
\* Can be made vegan with sukiyaki mushrooms.

## SIDES

Mixed leaf Salad 12.0 (v+)

Jasmin steamed Rice 7.0 (v+)

Asian steamed Mixed greens 14.0 (v+)

House made flat bread with garlic, with mushrooms, olives, cheese + chilli. 14.0 (v)

Bowl of Chips served with lime crema + bbq sauce Sml. 10.0 Lrg. 13.0

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*Our menu is inspired by our passion for the vibrant, modern and unique mix of Mexican + Californian cuisine.  
Quality local produce takes center stage with a focus on organic, sustainable, plant based + vegan choices.  
If you have any allergies or dietary requirements please let us know so we can assist you.*

(v+) vegan (v) vegetarian (gf) gluten-free (df) dairy-free (v+o) Vegan option (p) peanuts