ROOFTOP REDFERN A 2 BAPTIST MEZCALERIA  $\infty$ 

## SMALL PLATES

# RESCRIA ROOFTOP 13 celery - apple - pickled cucumber white soy cream KANGAROO TAIL SOPE (ea) 13 potato masa - morita chilli BEETROOT EMPANADA (ea) 14 roasted mushrooms - goats curd -Yucatan pickles **GUACAMOLE** 18 tomato - pepitas - fresh herbs tortilla crisps CARNE APACHE 24 sirloin - salsa macha - taro - jocoque PRAWN & CARROT AGUACHILE 20 prawn oil - pickled carrot - jicama AGUACHILE NEGRO 22 market fish, kohlrabi, cumquat edamame OCEAN TROUT TOSTADA 16 habanero mandarin - mexican furikake - avocado CELERIAC TOSTADA 14 al pastor marinade - quacachile -

# LARGE PLATES

CABBAGES AL PIPIAN ROJO Cavolo nero chips - cauliflower emulsion	34
MURRAY COD PIBIL achiote sauce - lime onion xnipek	MP
PORK JOWL cola mole - habanero pickled Fennel	30/48
BEEF CHOP beef fat beans - shiso salsa	77
CHICKEN SINALOA-STYLE burnt lime - shallots - aji verde	46
GOAT BARBACOA miso black beans - pickled eshallots	44
TORTILLAS (ea) our tortillas are made in-house using masa imported from Mexico and pressed on a specialist tortilla press brought in from USA. It's a labour of love that is difficult to master, but the result is something distinctly our own.	

pickled pineapple

BITTER LEAF SALAD jerusalem artichoke - blood plum dressing	16
CRISPY CHAT POTATOES chipotle salt - recado mayo	16
PASTEL AZTECA  poblano chilli sauce - calabacitas -	18

DIMMED LEVE OVEVE

ALL

PA' AFFIBA,

DAY

PA' ABAJO,

# I O TIE

PAT KENTRO,

FOOD MENUU

PA' DENTRO