

## PARA PICAR

**GUACAMOLE** 14  
avocado, onion, tomato, coriander oil, tajin, jalapeño totopos (gf, df, ve)

**TROPICAL WATERMELON** 16  
walnuts, goat cheese, basil, tamarindo lemon sauce, tajín (gf, v, dfo)

**PULPO A LA PARRILLA** 26  
Tulum style grilled octopus with citrus mojo, roasted potato, chilli oil (gf, df)

★ **MEXICAN HALLOUMI** 18  
grilled halloumi, oregano, honey fermented lemon-chilli sauce (gf, v)

**CHARRED CORN RIBLETTES** 18  
goat cheese, Jalapeño, salsa norteña (gf, v)

**QUESADILLAS (2)** 26  
oaxaca cheese, crema de remolacha, tajín (gf, v)

**CORN ESQUITES** 20  
corn purée, braised corn, popped sorghum, parmesan, tajini (gf, v)

## CRUDO

**YUCATÁN OSTRAS** (6) \$29  
Sydney rock oysters, traditional spicy xnipec, habanero coriander (gf, df) (12) \$55

★ **WAGYU STEAK CRUDO TAQUITOS** 19  
crispy shell taco, grass-fed wagyu steak tartare, avocado, shallots, mustard, capers (gf, df)

**CARMEN CEVICHE** 18  
kingfish, leche de tigre, crispy capers, pickled onions, paw paw, coriander, chilli (gf, df)

**CEVICHE DE CAMARÓN** 18  
fresh shrimp, Spanish onion, jalapeño, avocado, cilantro (gf, df)

## SHARES

**COSTILLAS AL FUEGO** 46  
beef short ribs barbacoa, served with tortillas (gf, df)

**PESCADO EN SALSA DE COCO** 48  
250g kingfish fillet, salsa de coco, pico de gallo (gf, df)

★ **CAULIFLOWER STEAK** (gf, ve) 30  
grilled cauliflower, grilled pineapple salsa, spicy mexican hummus, crispy chickpeas, coriander oil

## TACOS

**TACOS CARNITA (2)** 26  
slow cooked pull beef, pickle onions, cilantro, salsa verde, crispy capers, chilli (gf, df)

★ **TACOS JALISCO (2)** 26  
roasted cactus, paw paw salsa, roasted capsicum cilantro (gf, ve)

**TACOS DE POLLO (2)** 26  
chicken achiote, pickled bullhorn, spring onion, citrus aioli (gf, df)

## SIDES

**ENSALADA DE SANDIA** 13  
fresh lettuce, watermelon, parmesan crispy walnuts (gf, v)

★ **CASCOS DE PAPAS** 13  
roasted potato, fine herbs, coriander (gf, ve)

## POSTRES

**MARGARITA CHEESECAKE** 14  
cream cheese, tequila, lemon (v)

**CARMEN CHURROS (2)** 12  
crispy taco shells, sugar-cinnamon, chocolate cremoso, raspberry (v)

★ **PATRÓN TEQUILA SORBET** 23  
tequila sorbet, served with a shot of Patrón Silver (gf, ve)

# DRINKS

## SIGNATURE COCKTAILS

MERIDA 25

*Fruity, Rich, Spices*

Patrón Silver Tequila, Pear Williams liqueur, lime, sugar,  
peach purée, tamarind, tajin

CANCUN 24

*Citrusy, Fresh, Juicy*

Bombay Sapphire, Bramble Gin, lemon, apple, raspberries

CHIAPAS 25

*Refreshing, Tasty, Balanced*

Patrón Silver Tequila, Midori, lime, kiwi, kafir lime leaf



JALISCO 23

*Sour, Vibrant, Tasty*

Patrón Silver Tequila, Aperol, strawberry, lemon, aquafaba, salt

MEXICALI 25

*Classic, Herbaceous, Balanced*

The Lost Explorer Espadin, Grand Marnier, St Germain Elderflower,  
lime, lemon, raspberries

VALLARTA 24

*Rich, Sweet, Vibrant*

Patrón Silver Tequila, maraschino cherry liqueur, housemade  
hibiscus syrup, peach purée, lime

We aim to be highly eco-friendly in all beverage processes, minimizing waste and utilizing ingredients and garnishes to their fullest potential. Our cocktail menu features sustainable tequilas and mezcals, such as Mijenta Tequila and Tres Tribus Mezcal, which are carbon neutral.

## SIGNATURE COCKTAILS



<b>SONORA</b>	23
<i>Fruity, Sweet, Citrus</i>	
Patrón Silver Tequila, watermelon, lime, agave, basil	
<b>HOLBOX</b>	24
<i>Tropical, Bright, Crisp</i>	
Bombay Sapphire Gin, Crème De Mure, cherry liqueur, lemon, freshly muddled blueberries, sugar, aquafaba	
<b>CHIHUAHUA</b>	23
<i>Long, Colourful, Infused</i>	
Bacardi Blanco Rum, lime, lychee liqueur, grenadine, soda water, rosemary	
<b>MORELOS</b>	26
<i>Smokey, Sweet, Flavoursome</i>	
Patrón Reposado Tequila, Mezcal Espadin, lime, blackberries, sugar	
<b>PUEBLA</b>	23
<i>Light, Sweet, Citrus</i>	
Grey Goose Vodka, Cointreau, lemon, sugar, egg white, bitters	
<b>LOS CABOS</b>	24
<i>Classic, Creamy, Charming</i>	
Caffetto Tequila, Baileys, coffee, chocolate bitters	

Upgrade your margarita from tequila to mezcal for \$4  
Made with Patrón Silver Tequila

## MARGARITAS

CLASSIC MARGARITA	22
MANGO MARGARITA	24
LYCHEE MARGARITA	23
SPICY MARGARITA	22
COCONUT MARGARITA	24
AVOCADO MARGARITA	26
TAMARIND MARGARITA	24
STRAWBERRY MARGARITA	26
TOMMY'S MARGARITA	24
CADILLAC MARGARITA	25

## MEZCAL

THE LOST EXPLORER MEZCAL TASTING BOARD	50
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### ESPADÍN *Agave Angustifolia*

A sweet and herbaceous expression, well-balanced with hints of red apple, ripe fruits + a mild smoky layer to finish

### TOBALÁ *Agave Potatorum*

An earthy expression with hints of tobacco, cocoa, vanilla + leather, offering a unique balance between wood aromas + umami flavours

### SALMIANA *Agave Salmiana*

The most herbaceous expression of all, offering a sweet + spicy profile with hints of green chili, grapefruit + fresh agave

## BEERS



CORONA	14
ESTRELLA DAMM 400ml	15
STONE AND WOOD	14
HEAPS NORMAL XPA Alcohol free	12

## SPIRITS



GIN		RUM	
Aviation	16	Bacardi Carta Blanca	14
Bombay Sapphire	14	Bacardi Ocho	14
Brookies Dry	13	Bacardi Spiced	14
Brookies Sloe	14	Cargo Cult Banana Spiced	15
Four Pillars Dry	14	Kraken	15
Four Pillars Olive Leaf	14	Nusa Cana	14
Four Pillars Bloody Shiraz	14	Plantation Pineapple	16
Gin Mare	15	Zacapa 23	20
Hendricks	15	Zacapa XO	35
Ink	15		
Paitent Wolf	15	WHISKEY	
Roku	16	Glenfiddich 15	15
Tanqueray	15	High West	14
Whitley Neill Aloe & Cucumber	18	Jameson	14
Whitley Neill Blood Orange	18	Johnny Walker Black Label	15
Whitley Neill Quince	18	Macallan 12	22
		Woodford Reserve	16
VODKA			
Belvedere	15		
Ciroc	15		
Grey Goose	14		
Ketel Citroen	14		
Ketel One	14		

TEQUILA

1800 Coconut	20
1800 Añejo	24
1800 Cristalino	26
Clase Azul Reposado Tequila	50
Don Julio Blanco	16
Don Julio Reposado	20
Don Julio Añejo	22
Don Julio 1942	50
Fortaleza Blanco	28
Fortaleza Reposado	30
Gran Patrón Platinum	60
Gran Patrón Burdeos	155
Patrón Silver	15
Patrón Reposado	16
Patrón Añejo	18
Patrón El Cielo	40
Patrón Piedra	150
Tromba Blanco	15
Tromba Cinco Cinco	17
Tromba Reposado	18
Tromba Añejo	16

MEZCAL

400 Conejos Mezcal	18
Bozal Ancestral Sacatoro	42
Mezcal Blanco	20
La Grimas De Delores l'gok	40
The Los Agaves Espadin	22
The Lost Explorer Espadin	18
The Lost Explorer Tobala	28
The Lost Explorer Salmiana	40
Mezcal Vida Blanco	19
Pescador de Suenos Pechuga	95
Se Busca Mezcal Rep	20
Tres Tribus Ensemble	19
Tres Tribus Cuishe	22



## SPARKLING

Matho DOC Prosecco Brut NV	<i>Veneto, ITA</i>	16
Edmund Thery Blanc de Blanc Brut	<i>Burgundy, FR</i>	18
Chandon Brut NV	<i>Yarra Valley, VIC</i>	20
Veuve Clicquot Brut Yellow Label	<i>Champagne, FR</i>	32

## WHITE

Craggy Range Te Muna Road Sauvignon Blanc	<i>Marlborough, NZ</i>	18
Breganze Savardo Pinot Grigio	<i>Veneto, ITA</i>	14
Rieslingfreak No.3 Clare Riesling	<i>Clare Valley, SA</i>	16
Craggy Range Chardonnay	<i>Marlborough, NZ</i>	19
Gotas de Mar Albarino	<i>ESP</i>	19
Tim Adams Pinot Gris	<i>Clare Valley, SA</i>	18

## SWEET

Montevichio Moscato	<i>Heathcote, VIC</i>	15
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## NON-ALCOHOLIC

Non 1 Salted Raspberry + Chamomile	<i>Victoria, AUS</i>	15
Non 3 Toasted Cinnamon + Yuzu	<i>Victoria, AUS</i>	15

## ROSÉ

AIX	<i>Provence, FR</i>	19
Whispering Angel	<i>Provence, FR</i>	19
M by Minuty	<i>Provence, FR</i>	18

## RED

Poggio Anima Chianti DOCG	<i>Firenze, ITA</i>	17
Noisy Ritual Shiraz	<i>Heathcote, VIC</i>	17
Beloki Rioja Tempranillo	<i>ESP</i>	15
d'Arenberg 'The Dead Arm' Shiraz	<i>McLaren Vale, SA</i>	50
22 Degree Halo 'Chill with the Moon' (chilled)	<i>Riverland, SA</i>	16
Soumah Pinot Noir	<i>Yarra Valley</i>	17



SPARKLING

Matho DOC Prosecco Brut NV	<i>Veneto, ITA</i>	75
Edmund Thery Blanc de Blanc Brut	<i>Burgundy, FR</i>	80
Chandon Brut NV	<i>Yarra Valley, VIC</i>	85
Moët & Chandon Grand Vintage 2015	<i>Champagne, FR</i>	210
Veuve Clicquot Yellow Label	<i>Champagne, FR</i>	160
Ruinart Blanc de Blancs	<i>Champagne, FR</i>	350
Dom Pérignon Vintage 2013	<i>Champagne, FR</i>	600

WHITE

Craggy Range Te Muna Road Sauvignon Blanc	<i>Marlborough, NZ</i>	75
Breganze Savardo Pinot Grigio	<i>Veneto, ITA</i>	52
Rieslingfreak No.3 Clare Riesling	<i>Clare Valley, SA</i>	55
Craggy Range Chardonnay	<i>Marlborough, NZ</i>	85
Gotas de Mar Albarino	<i>ESP</i>	90
Tim Adams Pinot Gris	<i>Clare Valley, SA</i>	80
Crittenden 'Peninsula' Chardonnay	<i>Mornington Peninsula, VIC</i>	85
Domaine Gautheron Chablis	<i>Chablis, FR</i>	145

SWEET

Montevichio Moscato	<i>Heathcote, VIC</i>	65
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ROSÉ

AIX	<i>Provence, FR</i>	95
Whispering Angel	<i>Provence, FR</i>	100
M by Minuty	<i>Provence, FR</i>	75
Minuty Prestige	<i>Provence, FR</i>	90

RED

Poggio Anima Chianti DOCG	<i>Firenze, ITA</i>	65
Noisy Ritual Shiraz	<i>Heathcote, VIC</i>	70
Beloki Rioja Tempranillo	<i>ESP</i>	70
Soumah Pinot Noir	<i>Yarra Valley, AU</i>	70
d'Arenberg 'The Dead Arm' Shiraz	<i>McLaren Vale, SA</i>	185
Cullen Cabernet Merlot	<i>Margaret River, WA</i>	120
Jean-Claude Boisset 1er Cru Beaune 'Les Greves'	<i>Bourgogne, FR</i>	250
Arnaud Baillet Chambolle-Musigny	<i>Burgandy, FR</i>	360
Bricco Giubellini Barolo	<i>Cuneo, ITA</i>	225

NON-ALCOHOLIC

Non 1 Salted Raspberry + Chamomile	<i>Victoria, AUS</i>	55
Non 3 Toasted Cinnamon + Yuzu	<i>Victoria, AUS</i>	55

Our menu is designed to be shared, with each dish served when ready. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Products may change due to availability.

\*2% surcharge on all card payments. A 10% discretionary surcharge applies to groups of 10 and more. No split bills. 10% surcharge on Sundays. 15% public holiday surcharge, when applicable.