



@CARMENTEQUILERIA

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, dfo, v)

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)

LOBSTER TEMPURA 32
crispy lobster, spring onion, chilli, salsa norteña (gf)

QUESADILLAS (3) 22
oaxaca cheese, crema de remolacha, tajín (gf, v)

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

FLAUTAS DE POLLO (3) 22
crispy chicken cigars, cilantro, salsa verde, parmesan cheese (gf)

SIDES

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

CASCOS DE PAPAS 13
crispy potatoes, fine herbs, coriander (gf, ve)

★ CRUDO

YUCATÁN OSTRAS (6) (6) \$29
fresh Sydney rock oysters (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 16
kingfish, leche de tigre, pickled onion, paw paw,
coriander, guajillo chilli sauce (gf, df)

TOSTADAS DE CAMARÓN 18
plantain chips, fresh shrimp, Spanish onion,
jalapeño, cilantro (gf, df)

★ TACOS

TACOS CARNITA (2) 26
slow cooked pulled beef, oaxaca cheese, spring onion,
cilantro, chilli (gf)

TACOS JALISCO (2) 26
Carmen's special vegan mince, walnuts, escabeche,
tofu, mushrooms, coriander, salsa verde (gf, ve)

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

TACOS DE CHORIZO (2) 24
chorizo mince, feta cheese, grilled pineapple salsa,
coriander, corn (gf)

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** 30
grilled cauliflower, grilled pineapple salsa,
spicy Mexican hummus, crispy chickpeas,
coriander oil (gf, ve)

FAJITAS DE CERDO 36
24hr smoky slow cooked sheared pork,
sautéed pepper, coriander, served with tortillas,
guacamole, sour cream and salsa verde (gf)

FAJITAS DE LANGOSTA 38
poached lobster, lemon butter, fine herbs,
sautéed pepper, served with tortillas, guacamole,
sour cream and salsa verde (gf)

ELOGIOS (COMPLIMENTS) 12
guacamole, sour cream, salsa verde

corn tortillas (4) (gf, df) 3

POSTRES

MEXICAN CARAMEL FLAN 14
(gf, v)

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

★ **PISTACHIO GELATO** 12
(gf, v)

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



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