Lunch Menu

CHEESE & JALAPENO CROQUETTE (5pc) \$18

Herbs, Sour cream, Chimichurri

TIGER PRAWN SPRING ROLLS (3pc) \$17

Asian slaw, coriander mayonnaise, ancho chilli

FISH & CHIPS \$29

Beer battered local, wild Barramundi, chips, salad, lemon Aspen mayonnaise

BLACK ANGUS BEEF BURGER \$23

Toasted milk bun, chipotle mayonnaise, Swiss cheese, lettuce, tomato, avocado, onion jam, corn chips, jalapeno salsa (Gluten free option available)

BEER BATTERED FRIES \$10

Tomato sauce & chipotle mayonnaise

CRISPY CALAMARI SALAD

\$24

Pickled red onion, mint, lime, fresh chilli, roasted macadamias, coriander mayonnaise

GRILLED VEGETABLE FOCACCIA (VG) \$22

Toasted stone baked focaccia, sour cream, eggplant, zucchini, tomato, baby spinach, chimichurri, corn chips, jalapeno salsa (vegan variation available)

LATIN FLAVOUR POKE BOWL \$24

Quinoa, avocado, black beans, cherry tomatoes, grilled corn, sweet potato, alfalfa, crispy cassava, lime, green tomatillo salsa (vg)

Add Chicken \$5 Add Chorizo \$6

LaMesa

Lunch Menu

TACOS (2PC)

BEEF BRISKET

Confit Garlic aioli, avocado, tomato, pickled onion, coriander & tomato salsa

YUCATAN PORK \$19

Confit pork, green tomatillo, pineapple salsa, cassava crackling

SWEET POTATO AND AVOCADO (V) \$19

Refried black beans, quinoa, tomato and coriander salsa, sour cream, toasted pumpkin seeds

LITTLE PEOPLE

PIZZA \$16

Margherita

BATTERED FISH \$16

Served with chips and tomato sauce

GRILLED CHICKEN \$16

Served with chips and tomato sauce

CHEESE BURGER \$16

Served with chips and tomato sauce

DESSERT

\$19

CHURROS

Cinnamon sugar, chocolate sauce

\$17

TROPICAL SORBET

Pina colada, mango, Davidson Plum

\$14



Dinner Menu

SMALLER DISHES

RE-FRIED BEANS & BLUE CORN CHIPS \$16

Sour cream, habanero & smokey tomato salsa (v) (gf)

CACTUS CARPACCIO \$20

Thinly sliced fresh local cactus, olive oil, lime, jalapeno & coriander salsa

CHEESE EMPANADA \$21

Oaxaca cheese, coriander, green tomatillo salsa

JALAPENO POPPERS \$13

Cream cheese, salsa roja, smoked salt (v)

TIGER PRAWNS \$25

Local Tiger prawns, sofrito, garlic, butter, white wine, fresh herbs

REEF FISH CEVICHE

\$22

Orange, heirloom tomato, avocado, sweet potato, pickled onion, coriander, chilli (gf)

OCTOPUS TIRADITO

\$24

Slow Cooked Octopus, Smoked Paprika, Confit Potatoes, Aji Aarillo.

GUACAMOLE

\$18

\$18

Heirloom tomato, pickled onion, coriander, jalapeno, corn chips (gf) (vg) **Add chorizo**\$2

'ELOTE' MEXICAN STREET CORN

Queso fresco, ancho chilli (gf) (v)

LARGER DISHES

PORK BELLY

\$38

\$49

Dark rum & pineapple salsa, spiced sour cream, macadamia

BARBACOA OF MEXICO

12 hour cooked beef brisket, Yucatan pork, chorizo, char grilled vegetables, tortillas, salsa

CHICKEN PINCHOS \$37

Lime & spices marinated chicken skewers, refried beans, coriander & tomato salsa, Queso Fresco, chimichuri

CHICKEN & AVOCADO SALAD

\$38

Grilled chicken, heirloom tomatoes, cos lettuce, avocado, Daintree lemon aspen dressing, crispy cassava

SEAFOOD & CHORIZO PAELLA

\$52

Calamari, tiger prawns, bugs, mussels, peas, Spanish chorizo, squid ink sauce

LaMesa

Dinner Menu

TACOS

2 P C / 3 P C

BEEF BRISKET \$21 / \$29

Smokey aioli, avocado, tomato, pickled onion, coriander & tomato salsa

YUCATAN PORK \$20 / \$28

Confit pork, green tomatillo, pineapple salsa, cassava crackling

BATTERED REEF FISH \$20 / \$28

Lime mayonnaise, avocado, sauerkraut, house salsa, mixed sprouts

CACTUS AND REFRIED BEANS \$19 / \$26

Grilled cactus, refried beans roasted corn, house salsa, coriander, queso fresco (vg)

SPICED GRILLED CHICKEN \$20 / \$28

Corn, black beans, tomatoes, quesa fresco, coriander & jalapeno salsa

OUR TACOS ARE GLUTEN FREE, MADE FROM 100% ORGANIC CORN

LITTLE PEOPLE

DESSERTS

POSTRES

GRILLED CHICKEN \$16

Served with chips & fresh garden salad

BATTERED FISH \$16

Served with chips & fresh garden salad

TACO \$16

Grilled chicken or battered fish Lettuce, tomato & corn

CHEESE BURGER \$16

Served with chips & fresh garden salad

KIDS FUN DESSERT \$13

Vanilla or chocolate ice cream, waffle cone, mixed candy & chocolate sauce

POSIRES

'DRUNK' LIME PARFAIT

Tangy lime parfait, passionfruit margarita

soup, candied lime, toasted coconut

DARK CHOCOLATE & CHILLI MOUSSE \$17

Pina colada, mango, Davidson Plum (vg)

'ALFAJORES' CHURROS \$17

Dulce de leche, coconut sorbet, roasted

almonds

