

# La Mesa

MEXICAN BAR & RESTAURANT

*La Mesa is a shared dining experience inspired by the cultural richness and uniqueness of the Mexican and Latin American culture.*

*Small traditional dishes that can be combined together, locally sourced ingredients and a modern influence gather us together around the table to share with friends and family.*

*Thank you for joining us.*

## **BOCADILLOS**

(SNACKS)

### **Re-fried Black Beans (vg/gf)**

*Blue corn chips, habanero and smoky tomato salsa.*

**\$12**

### **Mojito Oyster 3pc (gf)**

*Mojito granita, fresh lime.*

**\$14**

### **Yucca Frita (v/df)**

*Hand cut cassava chips, chipotle mayonnaise.*

**\$12**

### **Jalapeno Poppers (v)**

*Cream cheese, salsa roja, smoked salt.*

**\$13**

## **TACOS**

*Our tacos are gluten free. Made from 100% organic corn. All options 2pc*

### **Slow Cooked Beef**

*Sour cream, guacamole, chipotle, pickled onion,  
house salsa, fresh tomatoes.*

**\$19**

### **Spanner Crab**

*Grilled corn, coriander, citrus mayonnaise, jalapeno,  
pickled papaw.*

**\$19**

## Battered Reef Fish

*Sauerkraut, guacamole, lime mayonnaise, house salsa,  
mix sprouts.*

**\$18**

## Sweet Potato & Quinoa (vg)

*Re-fried black beans, corn, coriander, macadamia,  
tofu cream.*

**\$14**

## Octopus & Chorizo Tostada

*Crispy corn tortilla, sweet potatoes, chipotle mayo,  
pickled onion, coriander.*

**\$18**

## PLATOS CHIQUITOS

(SMALL PLATES)

### Reef Fish Ceviche (gf)

*Orange, heirloom tomato, avocado, sweet potato,  
pickled onion, coriander, chilli*

**\$16**

### Crispy Chicken Wings (5pc)

*Adobo sauce, sour cream, fresh lime*

**\$16**

### Guacamole (gf/vg)

*Heirloom tomato, pickled onion, coriander, jalapeno,  
corn chips*

**\$14**

*Add Prawn—\$5    Add Chorizo—\$4*

**'Elote' Mexican Street Corn (gf/v)**

*Queso fresco, ancho chilli*

**\$15**

**Quinoa & Ancient Seeds (gf/v)**

*Roasted beetroot, Oaxaca cheese, fresh orange,  
pecan, rocket, Davidson plum dressing*

**\$15**

## **PESCADO Y MARISCOS**

(SEAFOOD)

**Mussels & Chorizo (gf/df)**

*Tequila, chilli, cherry tomatoes, fresh herbs.*

**\$25**

**Pan Fried Local Reef Fish (gf/df)**

*Green tomatillos, salsa, grilled capsicum, caramelised lime.*

**\$32**

**Tiger Prawns (gf) (3pc)**

*Salsa roja, tequila butter, lime, coriander, Aji amarillo.*

**\$24**

## **CARNES**

(MEAT)

**Beef Brisket Wagyu (gf/df)**

*18 hours slow cooked brisket, black bean & corn salsa,  
chimichurri, spiced cassava*

**\$35**

## Pork Belly (gf)

*Dark rum & pineapple salsa , spiced sour cream,  
macadamia*

**\$29**

## Venezuelan Punta Trasera (gf/df)

*Grass fed Black Angus rump cup, guacamole, grilled shallots,  
chimichurri pickled onion, corn tortilla*

**\$32**

# POSTRES

(DESSERT)

## La Mesa Tres Leches

*Swiss meringue, mango, cinnamon & macadamia*

**\$15**

## Dark Chocolate & Chilli Mousse (gf)

*Brownie, coffee crumble. Davidson plum sorbet*

**\$16**

## 'Alfajores' Donuts

*Dulce De Leche, coconut sorbet, roasted almonds*

**\$16**

## Tropical Sorbet (vg/df)

*Piña Colada, mango, Davison plum*

**\$13**

## **MEXICANITOS**

(KIDS)

Battered Fish

Grilled Chicken (gf)

Crispy Chicken Bites

Grilled Steak (gf)

*All served with fries and fresh garden salad*

**\$14**

## **Kids Fun**

*Vanilla or chocolate ice cream, waffle cone, mix  
candy and chocolate sauce.*

**\$12**