

Dinner Menu

LATIN TAPAS

CHEESE EMPANADA

\$21

Tomato and coriander salsa (v)

MUSHROOM & TRUFFLE CROQUETTES

\$24

Confit garlic aioli, cocoa nibs and peanut crumble (v)

TIGER PRAWNS

\$26

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

REEF FISH CEVICHE

\$24

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

PORK BELLY

\$24

Slow cooked pork belly, spiced mole, dark rum and pineapple salsa, smoky sour cream, macadamia

OCTOPUS TIRADITO

\$24

Slow cooked octopus, smoked paprika, confit potatoes, fresh lime, Aji Aarillo (df)

GUACAMOLE

\$18

Heirloom tomato, pickled onion, coriander, jalapeno, corn chips (gf) (vg)
Add chorizo or prawn \$6

SOMETHING LARGER

WILD BARRAMUNDI

\$43

Line caught local Barramundi, purple potatoes, confit tomato, Tableland cactus, soy beans, capsicum coulis, plantain chips

SMOKED BLACK ANGUS STEAK

\$43

Paperbark home smoked 250g Picanha steak, caramelised slow cooked leeks, chorizo jam, cassava chips, chimichurri

LATIN SPICED CHICKEN

\$38

Marinated chicken skewers, refried black beans, coriander & tomato salsa, feta cheese

HOUSE ASADO

\$49

Our low and slow house meats:

18 hour slow cooked beef brisket and confit Yucatan pork shoulder, Chorizo, char grilled market vegetables, tortillas and house salsas (gf / df)

CHICKEN & AVOCADO SALAD

\$28

Grilled chicken, heirloom tomatoes, cos lettuce, avocado, Daintree lemon aspen dressing, crispy cassava
(v / gf / df available)

SEAFOOD & CHORIZO PAELLA

\$52

Traditional Spanish saffron infused rice with calamari, tiger prawns, bugs, mussels, peas, Spanish chorizo, squid ink sauce

La Mesa

MODERN LATIN AMERICAN RESTAURANT

RESTAURANT OPEN
TUESDAY TO SATURDAY
5.30PM TO 8.30PM

V 03.24

Dinner Menu

TACOS

2 PC / 3 PC

BEEF BRISKET

\$19 / \$27

Confit garlic aioli, avocado, coriander, pickled onion, tomato salsa, fresh tomatoes (df/gf)

YUCATAN PORK

\$19 / \$27

Confit pork, green tomatillo, pineapple salsa, cassava crackling (df)

BATTERED BARRAMUNDI

\$19 / \$27

Lime mayonnaise, avocado, sauerkraut, house salsa, mixed sprouts (df)

SPICED GRILLED CHICKEN

\$18 / \$26

Corn, black beans, tomatoes, coriander & jalapeno salsa, crumbed feta

SWEET POTATO AND AVOCADO

\$17 / \$25

Refried black beans, quinoa, tomato & coriander salsa, sour cream, toasted pumpkin seeds (v / vg available)

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

LITTLE PEOPLE

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

DESSERTS

'DRUNK' LIME PARFAIT

\$18

Tangy lime parfait, margarita soup, candied lime, toasted coconut

DARK CHOCOLATE & CHILLI MOUSSE

\$18

Pina colada, mango, Davidson Plum (vg)

'CHURROS

\$18

Argentinian flavored crispy churros, coconut sugar, Dulce de leche, chocolate sorbet, roasted almonds

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