Lunch Menu

RE-FRIED BEANS & CORN CHIPS \$14

Sour cream, burnt tomato, & jalapeno salsa (v) (gf)

TIGER PRAWN SPRING ROLLS (3pc) \$17

Asian slaw, coriander mayonnaise, ancho chilli

BEER BATTERED FRIES

\$12

Tomato sauce & chipotle mayonnaise

SPICED WEDGES \$11

Sweet chilli sauce & sour cream

CRISPY CALAMARI

\$22

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

CACTUS SALAD (VG)

\$20

Char grilled fresh cactus, tomato, black olives, pickled onion, coriander, jalapeno, avocado, qyueso fresco, kaffir lime dressing

Add Chicken

\$5

MEXICAN POKE BOWL

\$24

Avocado, black beans, cherry tomatoes, black olives, grilled corn, coriander, crispy cassava, kaffir lime dressing (vg)

Add Chicken

\$5

BURGERS

BLACK ANGUS BEEF BURGER

Toasted milk bun, guacamole, Swiss cheese, avocado, onion jam, tomato, corn chips Gluten Free Option Available

CHORIPAN

Traditional char grilled Spanish chorizo, stone baked focaccia, halloumi cheese, fresh spinach, jalapeno salsa

CRISPY FISH BURGER

Toasted milk bun, battered reef fish, crunchy Asian slaw, lime mayo, corn chips, jalapeno salsa

\$23

\$23

\$23

LaMesa

Lunch Menu

TACOS (2PC)

BEEF BRISKET

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

YUCATAN PORK

Confit pork, green tomatillo, pineapple salsa, cassava crackling

CACTUS & REFRIED BEANS (V) \$19

Grilled cactus, roasted corn, house made salsa, quesa fresco, coriander

LITTLE PEOPLE

PIZZA \$15

Margherita

Ham and pineapple

BATTERED FISH \$15

Served with chips and tomato sauce

CRISPY CHICKEN BITES \$15

Served with chips and tomato sauce

CHEESE BURGER \$14

Served with chips and tomato sauce

DESSERT

\$21

\$20

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

Heirloom tomato, pickled onion, coriander, jalapeno, corn chips (gf) (vg)

Add chorizo \$2

'ELOTE' MEXICAN STREET CORN

\$18

Queso fresco, ancho chilli (gf) (v)

LARGER DISHES

PORK BELLY

\$38

Dark rum & pineapple salsa, spiced sour cream, macadamia

BARBACOA OF MEXICO

\$49

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

'DRUNK' LIME PARFAIT

\$17

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

LaMesa