



DINING MENU



GUAC + TOSTADAS 16

Avocados smashed chunky style with lime juice. House made Tostadas with our house seasoning *gf df vgn*

FRIES 16

Served with Chipotle Mayo *gf df vgn*

HALLOUMI - AGAVE + THYME 22

Halloumi roasted on the plancha dressed with Agave + Thyme *gf vegi*

CHILLI CON CARNE EMPANADAS 18

Fried parcels of chilli con carne with sour cream and chive dip

ADOBE GARLIC PRAWNS 22

Garlic sautéed prawns in a creamy coriander sauce.

SLOW COOKED BRISKET 29

Sliced Brisket glazed in chipotle BBQ sauce with side salad *gf df*

CAULIFLOWER STEAK 26

Seasoned cauliflower with a salad of coriander and pickled red onions - Romesco made with grilled peppers, confit garlic + sunflower seeds *gf df vegi*

SOFT TACO + CORN SALSA & JALAPENO (2 PER SERVE)

gf tortilla option available

PULLED BRISKET 20

Slow cooked beef brisket pulled and glazed with chipotle BBQ sauce *df*

PORK BELLY + BBQ PINEAPPLE 19

Slow cooked pork belly glazed in mild chilli honey with pineapple *df*

CRISPY FISH + JALAPENO MAYO 18

Battered Hoki with our house guac and spicy mayo *df*

GRILLED HALLOUMI 18

Grilled Halloumi with our house guac and jalapeno mayo *vegi*

BLACK BEAN + AVOCADO 18

Black beans mixed with our house seasoning, served with avocado and roast corn *vgn df*



KIDS MENU

CRISPY CHICKEN TACO + CHIPS

14

Flour tortilla loaded with crispy chicken, lettuce, tomato and mayonnaise.

Served with chips *df*

FISH + CHIPS

14

Battered NZ Hoki. Served with Chips *df*

DESSERT

ROASTED PINEAPPLE WITH COCONUT GELATO

14

Agave roasted pineapple served with a refreshing coconut gelato *vgn, gf, df*

CHURROS

14

Cinnamon churros served with chocolate sauce on the side *vegi*

DEEP FRIED TEQUILA SHOTS

14

Angel cake dipped in tequila, deep fried and dusted with icing sugar

and lime zest *vegi*