

GUERRILLA

OYSTER MEZCAL DRESSING 4.5 ECH

SNACKS

ARTICHOKE DIP (v g/f) 13
green olives, chives, blue corn totopos

GUACAMOLE (ve g/f) 14
avocado, lime, sea salt, jalapeno, coriander, totopos

SALMON CEVICHE (g/f) 17
ruby grapefruit, watermelon radish, avocado crema, leche de tigre, root chips

MUSHROOM TOSTADA (ve g/f) 14
romesco, pickled tomato, Guerrilla slaw, spiced pepitas, sesame

PRAWN TOSTADA (g/f) 17
white bean, charred corn, iceberg, orange, cacahuate & habanero salsa

EMPANADA 2pc 14 3pc 18
pulled brisket, mole madre & black bean filling, sour cream, house salsa

SMOKEY CORN RIBS (v g/f) 5pc 16
doused with tequila butter, tajin spice, parmesan

SMALL PLATES

CHIMICHANGAS (ve) 4pc 19
sweet potato, red rice & lentil filling, chipotle hummus, pickled onion, coriander

QUESILLO FLAUTAS (v g/f) 2pc 17
fried tortilla, potato, sour cream, burnt chilli mayo, iceberg lettuce, salsa verde

CHILLI BAKE (g/f option) 24
chorizo, chickpea, melted Oaxaca cheese, totopos crumb, warmed tortillas

SMOKED PORK RIBS (g/f) 29
chipotle bbq glaze, salsa verde, meat salt, pickled onion & lime

LEAVE IT TO US 70pp
signature banquet menu
whole table experience



TACOS

STREET TACO (g/f) 2pc 18 3pc 26
ancho marinated skirt steak, guacamole, roast tomatillo, street salsa

CAULIFLOWER (ve g/f) 2pc 17 3pc 25
medjool date, romesco, pickled onion, olive, spiced nuts

BAJA FISH 2pc 19 3pc 27
battered reef fish, smoked chipotle mayo, Guerrilla slaw, pickled onion

BIRRIA PORK (g/f) 2pc 20 3pc 29
agave roast pork shoulder, Oaxaca cheese, habanero, pickled onion, fried basil, pasilla broth

DUCK QUESADILLA 24
confit duck, queso, pickled cabbage, salsa macha, crispy herbs, sesame

BARBACOA

(to share)

All served with corn tortilla, Mexican rice, house pickles, Guerrilla hot sauce.

BRAISED LAMB (g/f) 500g 59
braised low and slow in orange, smoky chillies & aromatics

ROASTED ADOBO CHICKEN Half bird 49
burnt adobo glaze, mezcal infused grapes

SIDES

MEXICAN RICE & TORTILLA (ve g/f) 13
warmed arroz rojo, corn tortillas 4 pc

BROCCOLINI (v g/f) 14
caper butter, nut crema, lemon, macadamia, sesame & seaweed crunch

ROASTED SWEET POTATO (ve g/f) 13
roasted orange sweet potato, sour onion dressing, chopped herbs & crispys

GRILLED COS (v g/f) 14
caramelised yoghurt & mint crema, salsa macha, spiced pepitas, Cotija cheese

WOAH HAFU SALAD (ve g/f) 21
avocado, smoky eggplant, broccolini, pickled onion, tomatillo salsa, spiced granola, yuzu dressing

YOU CHOOSE 65pp

Each person can pick one item from:

SNACK - SMALL PLATE - TACOS 2PC or BARBACOA to share - SIDE

5% surcharge on Sunday



SWEETS

All 15

CHURROS - gold leaf, dark chocolate sauce, vanilla bean ice cream

BRULEE LIME TART - lime custard, toasted hazelnuts, lime & tequila jam

CHOCOLATE MOUSSE (g/f option) - Negra Modelo mousse, raspberry & brownie crumb