

LAS PALMAS

BAR + TAQUERÍA

BUBBLES

NV Alpha Box & Dice 'Tarot' Prosecco Murray Darling, SA	14	69
NV Chandon Blanc de Blancs Yarra Valley, VIC	18	86
NV Veuve Cliquot 'Yellow Label' Champagne, FR	30	160
NV Ruinart Blanc de Blancs Champagne, FR		260

WHITE

2024 The Pioneer, Pinot Gris Geelong, VIC	15	67
2024 The Saviour, Sauvignon Blanc Malborough, NZ	15	67
2024 The Cray, Chardonnay Adelaide Hills, SA	16	69
2024 Dukes Single Vineyard, Riesling Great Southern, WA	17	80

ROSE & SKINZY

2025 The Shell Bay, Cabernet Sauvignon Fleurie Peninsula, SA	15	67
2023 M De Minuty, Grenache Blend Provence, FR	17	75
2024 Whispering Angel, Grenache Blend Provence, FR		99
2025 Hoipolloi (Amber Skin Contact) Margaret River, WA	17	78

RED

2024 The Pelican, Pinot Noir Adelaide Hills, SA	16	68
2022 The Sailor's, Shiraz McLaren Vale, SA	15	67
2021 Kármán Tinto Rioja, Tempranillo Rioja, SPA		75

TAP BEER

	S	P	J
Balter Dolcita 4.2%	11.5	15	30
Balter XPA 5%	12	16	32
Balter Easy Hazy 4%	12	16	32
Brookvale Union Gingerbeer	14	18	36



make it a lagerita! 🍷🍹

NON ALCOHOLIC

VIRGIN MANGO MARGARITA 15
lyre's tequila, lyre's triple sec, fresh lime + mango

BOTANAS

GRILLED CORN 9

jalapeño mayo, queso fresco + tajin GF / V

GUACAMOLE + DIPS 21

guacamole, pico de gallo, spicy bean dip, nacho cheese dip + seasoned corn chips GF / V

SWORDFISH TIRADITO 29

smoked chilli tomatillo salsa, chipotle in adobo, pickled red onion, lime vinaigrette + coriander GF / A

TUNA TOSTADA 25

lime mayo, avocado, salsa macha + coriander GF / DF / A

TACOS 2PER SERVE

FISH TACO 18

beer battered gurnard, mexican slaw, pico de gallo + chipotle mayo DF / I

CAULIFLOWER TACO 18

beer battered cauliflower, mexican slaw, pico de gallo + chipotle mayo DF / V

BEEF BRISKET BARBACOA

QUESADILLA 19

flour tortilla, cheese, guac crema + dark beer salsa GFA

MAS PLATOS

NACHOS 33

low & slow pork shoulder, beans, queso fresco, pickled jalapeño, sour cream, guacamole, pico de gallo, coriander + corn chips GF



ESPECIAL QUESO FUNDIDO 22

baked cheese oaxaca cheese mix, grilled chorizo, house salsa + corn chips GF / VA

COBB SALAD 24

iceberg, bacon, soft boiled egg, avocado, tomato, cucumber, cheese + ranch dressing GF / DFA

ADD CRISPY CHICKEN +13

DULCE

CHURROS 14

mezcal + rum cajeta

LITTLE AMIGOS

LIL' FIESTA PLATE 15

cheese quesadilla + nachos V / GFA

ADD CRISPY CHICKEN +13

MAKE IT PREMIUM CODIGO REPOSADO +5



MARGARITAS

VERDITA 24

olmea altos plata, triple sec, verditas + fresh lime

CLASSIC 23

olmea altos plata, triple sec + fresh lime

TOMMY'S 23

olmea altos plata, fresh lime + agave

PINEAPPLE 23

olmea altos plata, triple sec, fresh lime + pineapple

MANGO 23

olmea altos plata, triple sec, fresh lime + mango

PASSIONFRUIT 23

olmea altos plata, triple sec, fresh lime + passionfruit

COCONUT 23

olmea altos plata, triple sec, fresh lime + coconut

CASA ESPECIAL

WATERMELON PALOMA 24

olmea altos plata, delmaguey mezcal, watermelon, fresh lime, agave + grapefruit soda

CHI CHI 23

absolut vodka, pineapple, coconut cream, fresh lime + agave

PASSION SPRITZ 23

beefeater gin, passionfruit liqueur, prosecco + soda

GROUNDS FOR DIVORCE 24

olmea altos reposado, licor 43, fresh pineapple + fresh lime

CARAJILLO 24

olmea altos plata, licor 43, creme de cacao, coffee + mole bitters

MUCHAS GRACIAS TO OUR AMIGOS

OLMECA
ALTOS
100% AGAVE TEQUILA

Tequila
CODIGO
1530

DEL MAGUEY
SINGLE VILLAGE
MEZCAL

GF gluten free DF dairy free GFA gluten free available S sesame DFA dairy free available VG vegan V vegetarian NF nut free
A contain Australian seafood I contain imported seafood
N contain a mix of Australian and imported seafood

Please be aware that our food may come into contact with common allergens, please speak with the staff for help when ordering. We proudly support Australian seafood producers and source local seafood wherever possible.

GF / DFA

We accept Amex, Visa and Mastercard. 10% surcharge on Saturday, 12.5% surcharge on Sunday, 20% on public holidays. Please note you will be charged up to 1.54% for Visa and Mastercard and 2.2% for Amex.