

## SMALL PLATES

### CLASSIC GUACAMOLE 18

Toasted cashew, Morita oil, coriander, corn chips **GF, V, VG, DF**

### SCALLOP CEVICHE 29

Burnt pineapple, tequila leche de tigre, jalapeño, avocado **GF, DF**

### KINGFISH AGUACHILE 29

Achiote, cucumber, radish, red onions, chilli, avocado, coriander **GF**

### OCTOPUS HUARACHE 31

Chintextle, charred tomatillo salsa, oaxaca cheese, maize masa **GF**

### PORK CARNITAS TOSTADITA 22 (3)

Tostada, avocado salsa, queso fresco, coriander **GF**

### BRISKET BIRRIA QUESADILLA 27

Slow cooked beef brisket, adobo birria, coriander salsa verde **GF**

### MUSHROOM QUESADILLA 25

Mix mushroom, Bullhorn, Salsa Roja, avocado mousse, coriander **GF**

## TACOS (2)

### CHICKEN 26

Black molē, tatemada crema, crushed cashew

### STEAK ASADA 26

Avocado mousse, morita salsa **GF, DF**

### GRILLED EGGPLANT 26

Avocado crema, almond, poblano chilli, mint **v**

### CRISPY PRAWN 26

Tempura king prawn, Molcajete salsa, charred lime, red cabbage

### SIGNATURE PATRÓN TACO 26 (1)

Steak Asada, lobster al pastor, avocado mousse, grilled pineapple, roast Patrón Silver salsa **DF,GF**

**V VEGETARIAN VG VEGAN GF GLUTEN FREE DF DAIRY FREE**

## LARGE PLATES

*All served with our signature hand made flour tortillas*

### 500G TAJIMA WAGYU RIB EYE MB6+ 135

Epazote chimichurri **DF**

### BRAISED LITTLE JOE MB4+ SHORT RIBS 89

Tequila and chipotle sauce, charred corn, coriander **GF, DF**

### LOBSTER AL PATRÓN 89/159

Patrón Silver Oaxaca cheese sauce

### MULLOWAY ASADO 42

Capsicum salsa picante, herb salad, lime

### ROAST BUTTERNUT PUMPKIN 45

Salsa ahogada, roasted cashew, agave, coriander **DF,V,VG**

## ACCOMPANIMENTS

### POBLANO RICE 15

Infused jasmine rice, jalapeño, coriander, charred corn **GF, VG, V**

### REFRIED BEANS 15

Caramelised onions, queso fresco, parsley **GF**

### POTATO REVOLCADAS 15

Crisp potato, peanuts, dried chilli, mojo de ajo, ancho **v, VG**

### GRILLED CORN 15

Corn on the cob, Habanero butter, Tajin, Queso fresco **GF, V**

## DESSERT

### CHOCOLATE & TEQUILA TART 19

White & Dark mexican chocolate, orange, pecan, honey **v**

### PATRON PAVLOVA 19

Meringue, seasonal fruit, lime curd, chantilly **v**

### FLAN DE LECHE 18

Vanilla custard, caramel, caramelised orange **GF V**

Credit cards incur a processing fee of 1.8%. Amex Cards incur a processing fee of 2.7%.

Debit and EFTPOS card incur a processing fee of 0.95%. External payment Apps incur additional fees.

10% discretionary service charge applies to all groups of 10+. 10% surcharge applies on Sundays, 15% on public holidays.

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergies.