

STARTERS

Ceviche de Chicharrón \$ 22.00

Crispy pork belly, red onion, coriander and chilli.
Served with green plantain chips.

Coctel de Camarones \$ 23.00

Prawns in tangy golf sauce, with red onion, coriander, chilli and savory crackers.

Garlic Prawns \$ 22.00

Prawns sautéed with garlic and long chilli, served with bread.

Nachos & Guacamole \$ 18.00

Fresh guacamole served with crispy corn chips.

Hogao & Plantain Chips \$ 16.00

Crispy green plantain chips with Colombian-style tomato and onion sauce.

Spanish Chorizo & Apple Cider \$ 18.00

Smoky Spanish chorizo glazed with apple cider reduction, served with bread.

Mango Ceviche \$ 22.00

A fresh mix of ripe mango, red onion, coriander, fresh lemon juice and black pepper, topped with sliced red chilli and served with crispy green plantain.

Add Prawns \$7.00

APPETIZERS

Colombian Empanadas (3pcs) \$ 18.00

Corn empanadas filled with pulled beef and potato, served with chilli sauce.

Chilean Empanadas (3pcs) \$ 18.00

Flaky pastry filled with pulled beef and cheese, served with pico de gallo.

Maduro Aborrajado \$ 12.00

Sweet ripe plantain stuffed with melted cheese.

Marranitas de Chicharron \$ 13.00

Sweet plantain balls filled with crispy pork belly.

Chicken Skewer \$ 15.00

Grilled chicken skewer served with chimichurri and corn flatbread.

MENU

MESTIZO
BAR & LATIN CUISINE

Make a reservation
02 96602299

MAIN COURSE

Scotch Fillet (ABG Angus MSA Grain Fed MB2+ 250g)  \$ 60.00

Juicy 250g beef scotch fillet, flame-grilled and served with silky Colombian yellow potato purée, topped with Latin chimichurri and butter-glazed asparagus.

Entraña (Skirt Steak 250g)  \$ 44.00

Grilled skirt steak served with smoked chimichurri, sweet plantain and corn flat bread (Arepa).

Barramundi  \$ 36.00

(With Coconut & Seafood Sauce)

Grilled barramundi with coconut seafood sauce and cassava croquette.

Patagonian Lamb  \$ 39.00

Grilled lamb cutlets, corn pie, chimichurri and Chilean salad (tomato, red onion, coriander, lemon).

KIDS All with Chips

Cheese Burger \$15.00

Grilled beef patty with melted cheese and tomato sauce.

Chicken Tenders (3pcs) \$15.00

Crispy chicken strips with tomato sauce.

TACOS & NACHOS

Birria Tacos (3pcs)  \$22.00

Corn tortillas filled with pulled beef, melted cheese, onions and coriander. Comes with consommé.

Fish Tacos (3pcs) \$20.00

Fish with chipotle mayo, slaw, pico de gallo and coriander mayo.

Cauliflower Tacos (3pcs)  \$20.00

Cauliflower, chipotle mayo, guacamole, slaw, pico de gallo and coriander mayo.

Porkbelly Tacos (3pcs) \$20.00

Crispy pork belly, chipotle mayo, slaw, onion and coriander, coriander mayo.

Chicken Tacos (3pcs) \$20.00

Grilled chicken, chipotle mayo, slaw and chimichurri.

Birria Nachos (Veg Option)   \$25.00

Corn chips, pulled beef or veggies, beans melted cheese, guacamole, pico de gallo, sour cream and jalapeños.

 Gluten free  vegetarian  Chilli

PAELLAS

Seafood  \$ 52.00

Fresh mussels, calamari, seasonal fish and prawns.

Chicken & Chorizo  \$ 48.00

Smoky Spanish chorizo and tender chicken.

Vegetarian (V)   \$ 40.00

Seasonal vegetables.

PLANTAIN BASED

Green Plantain | Ripe Plantain

Sambumbe  \$ 29.00

Pulled chicken, mushrooms, red onion, house sauce and mozzarella cheese.

Costeño \$ 31.00

Pulled beef, cheese, crispy pork belly, chorizo, and house sauce.

Mexicano \$ 29.00

Pulled chicken or beef, cheese, beans, guacamole, pico de gallo, sour cream, nachos and jalapeños.

SIDES

Cassava Croquettes   \$ 8.00

Crispy fried cassava croquettes.

Colombian Golden Potatoes  \$ 12.00

Soft, creamy Andean potatoes from Colombia, served with our Golf house-made sauce.

House's Salad   \$12.00

Mixed greens, pear, nuts, red onion, feta and house vinaigrette on the side.

Broccolini   \$16.00

Baby broccolini with house sauce and crispy onion.

Corn Ribs   \$16.00

Tender corn ribs glazed with butter and parmesan.

Brussels Sprouts (Balsamic-Glazed)  \$ 16.00

Crispy roasted Brussels sprouts coated in a velvety balsamic reduction, topped with a touch of sour cream and freshly shaved Pecorino.

Please inform our staff of any allergies or dietary requirements before placing your order.

MENU

MESTIZO
BAR & LATIN CUISINE

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www.mestizo.com.au

DESSERTS

Flan de Caramelo \$13.00

Soft and creamy flan topped with golden caramel.

Tarta de Queso \$15.00

Creamy cheesecake topped with berry sauce.

Seasonal Ice Cream (1 Scoop) \$ 6.00

Ask our staff for today's flavour.

Churros \$13.00

Crispy golden dough sticks rolled in cinnamon sugar, served with warm chocolate sauce or Dulce de leche.

Three Milk Cake \$13.00

Soft three milk cake soaked in three milks, topped with whipped cream and fresh strawberries.

BEVERAGES

HOT DRINKS

Small \$ 4.50 Regular \$ 5.50

Cappuccino | Flat White | Latte | Mocha |
Piccolo | Chai Latte | Hot Chocolate |
Long Black | Matcha

EXTRAS +\$ 0.50

Extra Shot | Decaf | Caramel | Vanilla |
Hazelnut

TEA \$5.00

English Breakfast
Spring Green
Peppermint
Earl Grey

MILK OPTIONS +\$ 0.50

Soy | Almond | Oat | Lactose Free

DIGESTIFS

Limoncello \$10.00

Sweet lemon liqueur, served ice-cold—refreshing and traditional.

Sambuca "Con Mosca" \$12.00

Anise liqueur with three coffee beans—aromatic and lightly sweet.

Grappa \$14.00

Aged grape-pomace spirit—bold, complex, the stylish way to close.

Amaretto Disaronno \$11.00

Almond-and-spice sweetness—ideal alongside dessert.

Barbadillo Pedro Xim \$13.00

Mahogany-hued sherry with lush raisin, plum & dark-chocolate notes over elegant oak.

Aguardiente Colombiano \$12.00

Classic anise spirit from the coffee lands—soft sweetness & lively character

Fernet con Cola \$14.00

Argentina's cult favourite: bitter-minty fernet topped with cola bubbles—an icon.

Carajillo \$13.00

Fresh espresso shaken with brandy; served hot or on the rocks.

Chilcano de Pisco \$15.00

Pisco, ginger ale, lime & a dash of Angostura—

Hennessy XO Cognac \$39.00

Elegant French cognac, aged and complex, served as a perfect after-dinner digestif.



Gluten free



vegetarian

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