SALADS

SALADA MEXICANA
palm heart, charred corn, sweet potato crisps 18 (VEGAN, GF)

HEIRLOOM TOMATO SALAD
Oaxaca cheese, red onion, chimichurri, smoked almond 18 (V, GF)

CHARRED BROCCOLINI
kombu butter, spicy almonds 18 (V, GF)

SMALLS

GUACAMOLE
black & yellow corn tortilla chips 9 (VEGAN, GF)

SMOKED SPICY CHICKEN WINGS
chipotle mayo 16 (DF, GF)

TRUFFLE MUSHROOM & CHICKPEA FRITTERS
jalapeño cheese sauce, rosemary 15 (V, GF)

CHARRED SWEET CORN
Mexican spiced mayo, coriander, lime, ricotta 14 (V, GF)

CRISPY PORK BELLY SLIDER
pineapple chipotle sauce, jicama slaw, spiced aioli 7 each (DF)

FISH + RAW

SEARED TUNA TOSTADAS
Veracruz, salsa criolla, avocado, basil, jalapeño 6.5 each

PRAWN CEVICHE
roselle flower, melon salsa, jalapeño yoghurt, corn crisps 23 (GF)

ORA KING SALMON TIRADITO
radicchio, lime, coriander, coconut emulsion, crispy shallot, black sesame, chilli 24 (GF)

MEXICALI

TACOS GF ON REQUEST

BAJA FISH TACO pineapple, chilli, coriander salsa, iceberg lettuce 6 each (DF)

PORK TACO achiote sauce, cucumber, tomatillo, chilli & coriander salsa 6 each (DF)

TOFU TACO rocket, beetroot, coriander, lime crema 6 each (V, GF)

SMOKED BRISKET TACO cabbage slaw, mango aji amarillo, pasilla mole, salsa jalapeño 6 each

ACHIOTE CHICKEN QUESADILLA habanero piquillo, Oaxaca cheese, semi dried tomato, chipotle mayo 19

SMOKED BRISKET QUESADILLA mushrooms, green capsicum, pasilla, oregano, picante mayo 19

CAULIFLOWER ENCHILADA green peas, dried tomato, red pepper sauce, mozzarella 18 (V, GF) *VEGAN ON REQUEST

MEXICAN FRIED CHICKEN BURGER Valentina chilli mayo, onion, pickles, tomato, jalapeño cheese sauce 19

Cooked Low & Slow **SOCAL BBQ** *In Our Smokehouse*

MEATS

Smoked beef brisket, Applejack BBQ sauce, Riverine NSW MBS+2 (150g) 19

Spicy twice-smoked free range pork sausage, Applejack BBQ sauce 17

Smoked crispy Sovereign lamb shoulder, pasilla chilli sauce, VIC (150g) 18

Smoked SoCal signature dry-rubbed whole chicken HALF 19 FULL 36

ALL MEATS (GF /DF)

BBQ SIDES

Shoestring fries, Mexican spiced aioli 9 (V, GF)

SoCal house-made pickles 4 (VEGAN, GF)

SoCal slaw, kohlrabi, coriander 6 (V, GF, DF)

Achiote red rice, roasted mushroom 9 (VEGAN, GF)

Sweet potato, spiced black beans, ancho chilli, coriander, ricotta salata 7 (V,GF)

DIETARIES? LET OUR TEAM KNOW OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS YOU MIGHT HAVE & WE WILL ENDEAVOUR TO ACCOMMODATE YOU AS BEST WE CAN.

Dessert **CHURROS WITH WARM DULCE DE LECHE** 12

CALI FEAST $45PP

Guacamole black & yellow corn tortilla chips (VEGAN, GF)
Truffle Mushroom & Chickpea Fritters jalapeño cheese sauce, rosemary (V, GF)
Prawn Ceviche roselle flower, melon salsa, jalapeño yoghurt, corn crisps (GF)
Charred Sweet Corn Mexican spiced mayo, coriander, lime, ricotta (V, GF)
Choice of taco each (fish, pork, tofu, brisket)
Choice of 3 meats & 2 sides for the table
Min. 4 people, available for lunch & dinner