



Tasting Menu - 7 Course

65 AUD Per Person

Dishes are shared between 2 people

TRES DIPS

guacamole, chimichurri, pico de gallo with corn chips.

CHIPOTLE BEEF NACHOS

chipotle beef layered with a rich blend of blue cheese and cheddar fondue, fresh guacamole and salsa roja.

DUCK CARNITAS TOSTADAS

toasted round tortilla, slow cooked shredded duck, chipotle mayo, red cabbage, house guacamole.

PRAWN N CHORIZO ANTICUCHOS

char-grilled, served w chimichurri & pico de gallo, salsa, warm flour tortillas.

BEAUMOUNT EYE FILLET

premium beef tenderloin (200g), crispy risotto, onion jam, aioli, red wine jus.

TACO

select one taco each from Cantina's A La Carte menu.

CHURROS

chocolate ganache and dulce de leche.

Please inform us about allergies to suit your dietary needs, we will try our best to accommodate your requirements.

Please note that some dishes cannot be adjusted. Traces of allergens in food cannot be guaranteed.

1.5% surcharge on credit cards. 10% on weekends; 15% on public holidays.

10% discretionary service fee is added to groups of 10 or more.