

Lunch Menu

CHEESE & JALAPENO CROQUETTE (5pc) \$18
Herbs, Sour cream, Chimichurri

TIGER PRAWN SPRING ROLLS (3pc) \$17
Asian slaw, coriander mayonnaise, ancho chilli

FISH & CHIPS \$29
Beer battered local, wild Barramundi, chips, salad, lemon Aspen mayonnaise

BLACK ANGUS BEEF BURGER \$23
Toasted milk bun, chipotle mayonnaise, Swiss cheese, lettuce, tomato, avocado, onion jam, corn chips, jalapeno salsa
(Gluten free option available)

BEER BATTERED FRIES \$10
Tomato sauce & chipotle mayonnaise

CRISPY CALAMARI SALAD \$24
Pickled red onion, mint, lime, fresh chilli, roasted macadamias, coriander mayonnaise

GRILLED VEGETABLE FOCACCIA (VG) \$22
Toasted stone baked focaccia, sour cream, eggplant, zucchini, tomato, baby spinach, chimichurri, corn chips, jalapeno salsa
(vegan variation available)

LATIN FLAVOUR POKE BOWL \$24
Quinoa, avocado, black beans, cherry tomatoes, grilled corn, sweet potato, alfalfa, crispy cassava, lime, green tomatillo salsa (vg)

Add Chicken \$5

Add Chorizo \$6

La Mesa

MODERN LATIN AMERICAN RESTAURANT

RESTAURANT OPEN MONDAY TO SUNDAY
12:00PM TO 2:30PM

Lunch Menu

TACOS (2 PC)

BEEF BRISKET \$19

Confit Garlic aioli, avocado, tomato, pickled onion, coriander & tomato salsa

YUCATAN PORK \$19

Confit pork, green tomatillo, pineapple salsa, cassava crackling

SWEET POTATO AND AVOCADO (V) \$19

Refried black beans, quinoa, tomato and coriander salsa, sour cream, toasted pumpkin seeds

LITTLE PEOPLE

PIZZA \$16

Margherita

BATTERED FISH \$16

Served with chips and tomato sauce

GRILLED CHICKEN \$16

Served with chips and tomato sauce

CHEESE BURGER \$16

Served with chips and tomato sauce

DESSERT

CHURROS

Cinnamon sugar, chocolate sauce

\$17

TROPICAL SORBET

Pina colada, mango, Davidson Plum

\$14

La Mesa

MODERN LATIN AMERICAN RESTAURANT

RESTAURANT OPEN MONDAY TO SUNDAY
12:00PM TO 2:30PM

Dinner Menu

LATIN TAPAS

CHEESE EMPANADA	\$21	PORK BELLY	\$23
Tomato and coriander salsa (v)		Slow cooked pork belly, spiced mole, dark rum and pineapple salsa, smoky sour cream, macadamia	
MUSHROOM & TRUFFLE CROQUETTES	\$22	OCTOPUS TIRADITO	\$24
Confit garlic aioli, cocoa nibs and peanut crumble (v)		Slow cooked octopus, smoked paprika, confit potatoes, fresh lime, Aji Aarillo (df)	
TIGER PRAWNS	\$25	GUACAMOLE	\$18
Local Tiger prawns, sofrito, garlic, butter, white wine, fresh herbs, ciabatta		Heirloom tomato, pickled onion, coriander, jalapeno, corn chips (gf) (vg) Add chorizo or prawn \$6	
REEF FISH CEVICHE	\$22		
Orange, heirloom tomato, avocado, sweet potato, pickled onion, coriander, chilli (gf)			

SOMETHING LARGER

WILD BARRAMUNDI	\$43	HOUSE ASADO	\$49
Line caught local Barramundi, purple potatoes, confit tomato, Tableland cactus, soy beans, capsicum coulis, plantain chips		<i>Our low and slow house meats:</i> 18 hour slow cooked beef brisket and confit Yucatan pork shoulder, Chorizo, char grilled market vegetables, tortillas and house salsas (gf / df)	
SMOKED BLACK ANGUS STEAK	\$43	CHICKEN & AVOCADO SALAD	\$28
Paperbark home smoked 250g Picanha steak, caramelised slow cooked leeks, chorizo jam, cassava chips, chimichurri		Grilled chicken, heirloom tomatoes, cos lettuce, avocado, Daintree lemon aspen dressing, crispy cassava (v / gf / df available)	
LATIN SPICED CHICKEN	\$38	SEAFOOD & CHORIZO PAELLA	\$52
Marinated chicken skewers, refried black beans, coriander & tomato salsa, feta cheese		Traditional Spanish saffron infused rice with calamari, tiger prawns, bugs, mussels, peas, Spanish chorizo, squid ink sauce	

La Mesa

MODERN LATIN AMERICAN RESTAURANT

RESTAURANT OPEN
TUESDAY TO SATURDAY
5.30PM TO 8.30PM

V 03.24

Dinner Menu

TACOS

2 PC / 3 PC

- BEEF BRISKET** **\$19 / \$27**
Confit garlic aioli, avocado, coriander, pickled onion, tomato salsa, fresh tomatoes (df/gf)
- YUCATAN PORK** **\$19 / \$27**
Confit pork, green tomatillo, pineapple salsa, cassava crackling (df)
- BATTERED BARRAMUNDI** **\$19 / \$27**
Lime mayonnaise, avocado, sauerkraut, house salsa, mixed sprouts (df)
- SPICED GRILLED CHICKEN** **\$18 / \$26**
Corn, black beans, tomatoes, coriander & jalapeno salsa, crumbed feta
- SWEET POTATO AND AVOCADO** **\$17 / \$25**
Refried black beans, quinoa, tomato & coriander salsa, sour cream, toasted pumpkin seeds (v / vg available)

OUR TACOS ARE GLUTEN FREE, MADE FROM 100% ORGANIC CORN

LITTLE PEOPLE

- GRILLED CHICKEN** **\$16**
Served with chips & fresh garden salad
- BATTERED FISH** **\$16**
Served with chips & fresh garden salad
- TACO** **\$16**
Grilled chicken or battered fish
Lettuce, tomato & corn
- CHEESE BURGER** **\$16**
Served with chips & fresh garden salad
- KIDS FUN DESSERT** **\$13**
Vanilla or chocolate ice cream, waffle cone, mixed candy & chocolate sauce

DESSERTS

- 'DRUNK' LIME PARFAIT** **\$17**
Tangy lime parfait, margarita soup, candied lime, toasted coconut
- DARK CHOCOLATE & CHILLI MOUSSE** **\$17**
Pina colada, mango, Davidson Plum (vg)
- 'CHURROS** **\$17**
Argentinian flavored crispy churros, coconut sugar, Dulce de leche, chocolate sorbet, roasted almonds

La Mesa

MODERN LATIN AMERICAN RESTAURANT

RESTAURANT OPEN
TUESDAY TO SATURDAY
5.30PM TO 8.30PM