

Dinner Menu

L A T I N T A P A S

CHEESE EMPANADA

\$23

Tomato and coriander salsa (v)

MUSHROOM & TRUFFLE CROQUETTES

\$26

Confit garlic aioli, cocoa nibs and peanut crumble (v)

TIGER PRAWNS

\$28

Local Tiger prawns, sofrito, garlic, butter, white wine, fresh herbs, ciabatta

REEF FISH CEVICHE

\$26

Orange, heirloom tomato, avocado, sweet potato, pickled onion, coriander, chilli (gf)

PORK BELLY

\$26

Slow cooked pork belly, spiced mole, dark rum and pineapple salsa, smoky sour cream, macadamia

OCTOPUS TIRADITO

\$24

Slow cooked octopus, smoked paprika, confit potatoes, fresh lime, Aji Aarillo (df) (gf available)

GUACAMOLE

\$20

Heirloom tomato, pickled onion, coriander, jalapeno, corn chips (vg) (gf available)

Add chorizo or prawn \$6

S O M E T H I N G L A R G E R

WILD BARRAMUNDI

\$46

Line caught local Barramundi, purple potatoes, confit tomato, Tableland cactus, soy beans, capsicum coulis, plantain chips

SMOKED BLACK ANGUS STEAK

\$46

Paperbark home smoked 250g Picanha steak, caramelised slow cooked leeks, chorizo jam, cassava chips, chimichurri (gf)

LATIN SPICED CHICKEN

\$38

Marinated chicken skewers, refried black beans, coriander & tomato salsa, feta cheese (gf)

HOUSE ASADO

\$53

Our low and slow house meats:

18 hour slow cooked beef brisket and confit Yucatan pork shoulder, Chorizo, char grilled market vegetables, tortillas and house salsas (gf / df)

CHICKEN & AVOCADO SALAD

\$28

Grilled chicken, heirloom tomatoes, cos lettuce, avocado, Daintree lemon aspen dressing, crispy cassava (v / df) (gf available)

SEAFOOD & CHORIZO PAELLA

\$56

Traditional Spanish saffron infused rice with calamari, tiger prawns, bugs, mussels, peas, Spanish chorizo, squid ink sauce (gf / df)

S I D E S

STONE BAKED FOCACIA (VG) \$11

LIME, CHILLI, GARLIC & HERBS

BEER BATTERED FRIES \$10

CHIPOTLE MAYONNAISE

CASSAVA CHIPS (V/DF) \$12

CHIPOTLE MAYONNAISE

GREEN SALAD & KAFFIR LIME DRESSING (VG) \$8

CORN TORTILLA - SOFT / CRISPY \$6

La Mesa

MODERN LATIN AMERICAN RESTAURANT

Dinner Menu

TACOS

2 PC / 3 PC

BEEF BRISKET	\$21 / \$29
Confit garlic aioli, avocado, coriander, pickled onion, tomato salsa, fresh tomatoes (gf)	
YUCATAN PORK	\$20 / \$28
Confit pork, green tomatillo, pineapple salsa, cassava crackling (df) (gf available)	
BATTERED BARRAMUNDI	\$20 / \$28
Lime mayonnaise, avocado, sauerkraut, house salsa, mixed sprouts (df) (gf available)	
SPICED GRILLED CHICKEN	\$20 / \$28
Corn, black beans, tomato & coriander salsa, crumbed feta, chimichurri	
SWEET POTATO AND AVOCADO	\$19 / \$26
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	17.20
Chips, fresh garden salad	
BATTERED FISH	\$17.20
Chips, fresh garden salad	
TACO	\$17.20
Grilled chicken or battered fish Lettuce, tomato & corn	
CHEESE BURGER	\$17.20
Chips	
KIDS FUN DESSERT	\$14
Vanilla or chocolate ice cream, waffle cone, mixed candy & chocolate sauce	

DESSERTS

'DRUNK' LIME PARFAIT	\$18
Tangy lime parfait, margarita soup, candied lime	
DARK CHOCOLATE & CHILLI MOUSSE	\$18
Coffee brownie crumble, Davidson Plum, Raspberry sorbet	
'CHURROS	\$18
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