

# SWEETHEARTS

## ◆ TERRAZA ◆

### *Bottomless Brunch*

#### ◆ TO SHARE ◆

##### TOTOPOS

chunky avocado with citrus & habanero pico, topped with chorizo & roasted pepitas

##### KIBIS YUCATECOS

golden bulgur & beef croquettes, refreshing mint-habanero dressing

##### TACO CAMPECHANO

aged chorizo, crispy pork crackling, salsa verde, white onion, coriander

##### TIKIN XIC FISH SOPE

fresh barramundi roasted in annatto, charred lemon, pipián sauce

##### SHORT RIB SOPE

pulled slow-braised beef short rib, sour orange-honey glaze, barbacoa sauce & roasted pepitas

##### ELOTE

chargrilled corn, habanero dressing, feta & habanero ashes

#### ◆ DESSERT ◆

##### TRES LECHES

vanilla & orange sponge, coconut & pineapple syrup, fresh berries

#### ◆ TO DRINK ◆

##### 90mins Bottomless

wine, beer, spiked tepache & frozen margs



# SWEETHEARTS

## ◆ TERRAZA ◆

### *Bottomless Brunch*

#### ◆ TO DRINK ◆

90mins Bottomless

#### FROZEN MARGARITA

##### EL FERMENTO (THE FERMENT)

Mt Gay Rum, Tepache de Pina

---

#### WHITE

Pinot Grigio, Adelaide Hills, SA, "Tarot" Alpha Box & Dice

#### RED

Grenache, Riverland, SA, "Tarot" Alpha Box & Dice

#### ROSÉ

Rosé, Provence FR, "La Tonelle"

#### SPARKLING

Tarot, Prosecco NV, Murray Darling, SA

---

#### BEERS

Terraza Lager (4.2% abv)

Better Beer Mid (3.0% abv)

Carlton Dry (4.5% abv)

Cascade Premium Light (2.5% abv)

Calton Zero (0% abv)