

DRINKS MENU

MARGARITAS

CLASSIC	22
Blanco tequila, triple sec, lime	
SPICY	23
Blanco tequila, triple sec, jalapeño, lime	
FLAVOURED	23
Coconut Mango Passionfruit Pineapple	
MEZCALITA	23
Mezcal, pineapple, lime, agave, tajín	
TOMMY'S	23
Blanco tequila, lime, agave syrup	

ANA'S SIGNATURE

KEFIR LIMA	24
Vodka, coconut, lime, fresh kefir leaves	
PALOMA BAY	22
Tequila, grapefruit soda, lime	
MERIDA OLD FASHIONED	24
Tequila, mezcal, agave, molle	
CARTEL APASIONADO	24
Rum, passionfruit, lime, tea	

BEER

CORONA	12
Mexican lager	
AETHER MEXICAN	12
Mexican lager	
HEAPS NORMAL	9
Non-Alcoholic XPA	

NON-ALCOHOLIC

VIRGINITA	14
Mango, lime, agave, tajin	
COCOLADA	14
Pineapple juice, coconut, lime	
PELLEGRINO SPARKLING	9
Sparkling water	

SPARKLING

CALAPPIANO PROSECCO	16/80
Veneto, Italy	
MOËT & CHANDON NV	22/110
Champagne, France	
MOËT & CHANDON ROSÉ	26/120
Champagne, France	
DOM PÉRIGNON 2015	420
Champagne, France. Vintage 2015.	

BLANCO

TOHU SAUVIGNON BLANC	16/80
Awatere Valley, New Zealand	
BISOUS ESTATE CHARDONNAY	16/80
Beechworth, Victoria, Australia	
PAUL BLANCK PINOT GRIS	160
Alsace, France	

ROSÉ

CHATEAU ROSE BELLEVUE	16/80
Bordeaux, France	
TRINITÉ SAINTE-VICTOIRE	20/95
Côtes de Provence, France	

ROJO

AIRLIE BANK PINOT NOIR	16/80
Yarra Valley, Victoria, Australia	
LE FLEUVE ROI	16/80
Rhône Valley, France	
SPICE TRADER SHIRAZ	16/80
Langhorne Creek, South Australia, Australia	
SC PANNELL TEMPRANILLO	16/80
McLaren Vale, South Australia, Australia	

TO START

ANA HUMMUS	\$16
Smoked paprika, house chips - GF DF	
BBQ CORN	\$17
Chipotle crema, queso fresco, sumac - GF	
GUACAMOLE	\$18
Jalapeño, guajillo oil, house chips - GF DF	
BURRATA	\$26
Charred salsa, za'atar oil, warm pita	

RAW BAR

SYDNEY ROCK OYSTERS	\$7 EA
Mezcal & rose mignonette - GF DF	
KINGFISH CEVICHE	\$29
Citrus, crunchy corn, sumac - GF	
TUNA TARTARE	\$29
Harrah salsa, citrus, pepitas, lemon oil - GF DF	

FROM THE FIRE & CHARCOAL

WOODFIRED CAULIFLOWER	\$32 GF	RUMP MB+2 250G	\$42 GF
Salsa roja, habanero oil		SIRLOIN MB+3 300G	\$68 GF
CHARCOAL OCTOPUS (2)	\$44 GF	RIB EYE MB+3 500G	\$99 GF
Ancho, olive chilli yoghurt			
CHICKEN SKEWERS (2)	\$35 GF		
Charcoal chicken, black beans puree, tabouli			

*All mains are served with warm pita.
All steaks include tabouli and house pickles.*

TACOS (2P)

CHICKEN	\$22 GF
Lettuce, chilli cream, queso	
WAGYU	\$24 GF
Zarandeado mayo, avocado	
SWEET POTATO	\$20 GF
Confit garlic, chipotle, goat cheese	
BIRRIA BEEF 200G	\$54 GF
Slow-braised beef, consomme, house pickles	

SIDES

SHOESTRING FRIES	\$15 GF
Queso fresco, zarandeado aioli	
BBQ BROCCOLINI	\$15 GF
Salsa roja, sumac, olive oil	
BRUSSELS SPROUTS	\$18 GF
Spicy aioli, crispy onion	
HOUSE SALSAS	\$4 EA
Garlic toum - Salsa roja	

DESSERTS

TRES LECHES CAKE	\$16	CHURROS	\$16
Seasonal fruit, rum, cream		Crispy cinnamon churros with dulce de leche	

ALL OUR PRODUCE IS GRASS-FED AND ORGANICALLY SOURCED.

1.65% SURCHARGE ON CREDIT CARDS | 10% SURCHARGE ON SUNDAY | 15% SURCHARGE ON PUBLIC HOLIDAYS
10% DISCRETIONARY SERVICE CHARGE FOR GROUPS OF 6 OR MORE

SET MENU

\$99 PER PERSON

Designed to Share

TO START

ANA HUMMUS

Smoked paprika, house chips

BBQ CORN

Chipotle crema, queso fresco, sumac

BURRATA

Charred salsa, za'atar oil, warm pita

FIRE

WOODFIRED CAULIFLOWER

Salsa roja, habanero oil

ANA STEAK - 250GRS

Warm pita, tabouli, house pickles

SHOESTRINGS FRIES

Queso fresco, zarandeado aioli

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SET MENU

\$130 PER PERSON

Designed to Share

TO START

ANA HUMMUS

Smoked paprika, house chips

GUACAMOLE

Chipotlecrema, queso fresco, sumac

BURRATA

Charred salsa, za'atar oil, warm pita

RAW

KINGFISH CEVICHE

Citrus, crunchy corn, sumac

FIRE

WOODFIRED CAULIFLOWER

Salsa roja, habanero oil

ANA STEAK - 250GRS

Warm pita, tabouli, house pickles

CHICKEN SKEWERS

Charcoal chicken, black beans puree, tabouli

SHOESTRINGS FRIES

Queso fresco, zarandeado aioli

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BOTTOMLESS

\$99 PER PERSON

*All you can drink - 1.5 hours
Margaritas, Beers and House Wine*

STARTERS - SHARED

ANA HUMMUS
Smoked paprika, house chips

BBQ CORN
Chipotle crema, queso fresco, sumac

TACOS & QUESADILLAS

QUESADILLAS
Mix cheeses

BEEF TACO
Grass-fed beef, charred onion crema

CHICKEN TACO
Grass-fed chicken, lettuce, queso fresco

VEGGIE TACO
Seasonal veggies, mild salsa, goat cheese

SHOESTRINGS FRIES

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