

# DRINKS MENU

## MARGARITAS

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

## ANA'S SIGNATURE

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

## BEER

<b>CORONA</b>	<b>12</b>
Mexican lager	
<b>AETHER MEXICAN</b>	<b>12</b>
Mexican lager	
<b>HEAPS NORMAL</b>	<b>9</b>
Non-Alcoholic XPA	

## NON-ALCOHOLIC

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

## SPARKLING

<b>LA BULLE PROSECCO</b>	<b>14/70</b>
Veneto, Italy	
<b>MOËT &amp; CHANDON ROSÉ</b>	<b>150</b>
Champagne, France	
<b>DOM PÉRIGNON 2015</b>	<b>600</b>
Champagne, France. Vintage 2015.	

## ROSÉ

<b>NGERINGA ESTATE 'ROSE'</b>	<b>16/80</b>
Adelaide Hills, SA, Australia 2022	
<b>CHATEAU ROSE BELLEVUE</b>	<b>80</b>
Bordeaux, France	

## BLANCO

<b>VINDEN CHARDONNAY</b>	<b>16/80</b>
Hunter Valley, NSW, Australia	
<b>TOHU SAUVIGNON BLANC</b>	<b>16/80</b>
Awatare Valley, New Zealand	
<b>PAUL BLANCK PINOT GRIS</b>	<b>160</b>
Alsace, France	

## ROJO

<b>MOZZA'S PINO BY MAC FORBES</b>	<b>18/90</b>
Yarra Valley, VIC, Australia 2024	
<b>SC PANNELL TEMPRANILLO</b>	<b>16/80</b>
McLaren Vale, SA, Australia	
<b>SPICE TRADER SHIRAZ</b>	<b>16/80</b>
Langhorne Creek, SA, Australia	
<b>LE FLEUVE ROI</b>	<b>16/80</b>
Rhône Valley, France	

## TO START

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

## RAW BAR

<b>SYDNEY ROCK OYSTERS</b>	<b>\$7 EA</b>
Mezcal & rose mignonette - GF DF	
<b>KINGFISH CEVICHE</b>	<b>\$29</b>
Citrus, crunchy corn, sumac - GF	
<b>MK FISH TARTARE</b>	<b>\$29</b>
Harrah salsa, citrus, pepitas, lemon oil - GF DF	
<b>TUNA TOSTADA</b>	<b>\$29</b>
Avocado mousse, mirin, smoke sesame - GF	

## FROM THE FIRE & CHARCOAL

<b>WOODFIRED CAULIFLOWER</b>	<b>\$32 GF</b>	<b>KAFTA SKEWERS (2)</b>	<b>\$35 GF</b>
Salsa roja, habanero oil		Labneh, ANA house pickles	
<b>CHARCOAL OCTOPUS (2)</b>	<b>\$44 GF</b>	<b>RUMP MB+2 250G</b>	<b>\$42 GF</b>
Ancho, olive chilli yoghurt		<b>SIRLOIN MB+3 300G</b> <b>\$68 GF</b>	
<b>CHICKEN SKEWERS (2)</b>	<b>\$35 GF</b>	<b>RIB EYE MB+3 500G</b> <b>\$99 GF</b>	
Charcoal chicken, hummus, toum and chilli			

## TACOS (2P)

<b>CHICKEN</b>	<b>\$22 GF</b>
Lettuce, chilli cream, queso	
<b>WAGYU</b>	<b>\$24 GF</b>
Zarandeado mayo, avocado	
<b>FALAFEL.</b>	<b>\$22 GF</b>
Hummus, mint, ANA house pickles, tahini	
<b>BIRRIA BEEF 200G</b>	<b>\$54 GF</b>
Slow-braised beef, consomme, house pickles	

## SIDES

<b>SHOESTRING FRIES</b>	<b>\$15 GF</b>
Queso fresco, zarandeado aioli	
<b>CORIANDER POTATO</b>	<b>\$15 GF</b>
Confit garlic, lemon dressing, coriander	
<b>BRUSSELS SPROUTS</b>	<b>\$18 GF</b>
Spicy aioli, crispy onion	
<b>TABOULI</b>	<b>\$15 GF</b>
Parsley, tomato, lemon	

## DESSERTS

<b>TRES LECHES CAKE</b>	<b>\$16</b>	<b>CHURROS</b>	<b>\$16</b>
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 - Minimum 4*

## 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

Warm pita, tabouli, house pickles

### SHOESTRINGS FRIES

Queso fresco, zarandeado aioli

*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

\$130 PER PERSON

*Designed to Share - Minimum 4*

## TO START

### ANA HUMMUS

Smoked paprika, house chips

### GUACAMOLE

Jalapeño, guajillo oil, house chips

### BURRATA

Charred salsa, za'atar oil, warm pita

## RAW

### KINGFISH CEVICHE

Citrus, crunchy corn, sumac

## FIRE

### WOODFIRED CAULIFLOWER

Salsa roja, habanero oil

### ANA STEAK

Warm pita, tabouli, house pickles

### CHICKEN SKEWERS

Charcoal chicken, hummus

### SHOESTRINGS FRIES

Queso fresco, zarandeado aioli

*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

# 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  
Grilled chicken, lettuce, chilli cream, white cream

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

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