

¡ FEED ME UNO ¡
MAMASITA CLASSICS
\$59PP

- MAMASITA GUACAMOLE
ELOTE
CONFIT MUSHROOM TOSTADAS (NUTS)
BRAISED CHICKEN FLAUTAS

BRISKET BARBACOA
TIJUANA STREET SALAD
HAND-PRESSED TORTILLAS
HOUSE CONDIMENTS

¡ FEED ME DOS ¡
CHEF'S BANQUET
\$79PP

- HOUSE-ROASTED REDSKIN PEANUTS (NUTS)
MAMASITA GUACAMOLE
ELOTE
TUNA TARTARE TOSTADAS
LIME-CURED KINGFISH CEVICHE

CRISPY PORK BELLY TACOS
JAVIER'S CHICKEN ASADO & MOLE
HAND-PRESSED TORTILLAS
HOUSE CONDIMENTS

ADD: SWEET CORN ICE CREAM CONE +8

CASI NO AQUI

MODERN

MAMASITA

Since 2012

MEXICAN

While You're Deciding

- ELOTE (V) 8PP
Sweet corn on the cob, chipotle mayo, queso
PICKLED SEASONAL VEGETABLES (V, VG) 9
Chef's mothers recipe
HOUSE TOTOPOS AND SALSAS (V) 12
Mango habanero, pasilla and tomatillo
FRIJOLES (V) 14
Black turtle beans dip, smoked chilli oil, cotija cheese
MAMASITA GUACAMOLE (VG) 17
House tortillas, red guajillo oil

Beach & Street Faves

- CHILLI CHEESE FLAUTAS (V) (2PC) 14
Fermented green chilli, papas, oaxaca queso
BRAISED CHICKEN FLAUTAS (2PC) 15
Salsa roja, pecorino
TIJUANA STREET SALAD (V) 16
Baby cos, black magia, pecorino
LIME-CURED KINGFISH 29
Coconut, lime & mint milk, habanero oil

Tostadas

TOPPED 4" CRISP TORTILLA (2 PER SERVE)

- CONFIT MUSHROOM (VG, NUTS) 19
Cashew crema, orange beetroot
TUNA TARTARE 20
Our cascabel furikake, smoked avocado
PRAWN CEVICHE 22
Mango pico, habanero, creamy cotija

Hand-Pressed Tacos

HOUSE-MADE & PRESSED DAILY (2 PER SERVE)

- SPICED SWEET POTATO (V/NUTS) 19
Lime mayo, macha verde, guajillo masa
SLOW BRAISED CHICKEN (NUTS) 19
Salsa macha, jalapeno verde crema
CERVEZA-BATTERED MARKET FISH 21
Chipotle, jalapeno crema
CRISPY PORK BELLY 21
Salsa diablo, pickled fennel
BLACK BEER BRISKET 22
Mustard crema, pickled onion
LAMB BIRRIA QUESADILLA 22
Oaxaca queso, tomatillo, consome

Larger Plates

SERVED WITH HAND-PRESSED
TORTILLAS & HOUSE CONDIMENTS

- SLOW & LOW CAULIFLOWER (V/VG) 26
Axiote butter, mole verde, charred peppers
JAVIER'S CHICKEN ASADO 37
Pumpkin mole, verde pico de gallo
PORK BELLY CHICHARRON 39
Padrons green peppers, salsa negra
BRISKET BARBACOA 42
Chimichurri rojo, pickled onion

Something Sweet

- SWEET CORN ICE CREAM IN A CONE 8
TOASTED MARSHMALLOW, ESPRESSO ICE CREAM 12
LICOR 43 SYRUP

MARGARITAS

IMPORTED BY OUR FRIEND HOWIE, NODO BLANCO HAS BEEN PRODUCED BY THE BAÑUELOS FAMILY SINCE THE 1970'S USING 7-YEAR OLD BLUE WEBBER AGAVE AND DEEP WELL WATER FROM THEIR UNIQUE LOCATION IN THE CANYON OF TECUAN.

PERFECTING OUR MARGARITAS OVER 15-YEARS, WE FRESHLY SQUEEZE LIME DAILY AND SERVE A LA TRADICIONAL, OVER ICE.

- MARGARITA MAMASITA 21
Tequila Nodo Blanco, pineapple, mango, Supasawa
PAPACITO MARGARITA 24
Tequila Nodo Blanco, jalapeno, cucumber, coconut water
SPICY MARGARITA 25
Tequila Nodo Blanco, chile ancho, mango, lemon myrtle
CLASSIC MARGARITAS 24
With Tequila 27
With Mezcal

COCKTAILS

- MEXICAN SPRITZ 21
Tequila Nodo Blanco, guava wine, agave, pink grapefruit soda, mint
YUZU PALOMA 23
Tequila Nodo Blanco, yuzushu liquor, lime, agave
OAXACA OLD FASHIONED 23
Peloton Mezcal, house tortilla syrup, mole bitters
CARAJILLO 24
Tequila Nodo Blanco, cold brew coffee, Nodo cafe, vanilla

SINCE 2010 WE HAVE BEEN PROUDLY SERVING MODERN MEXICAN INSPIRED DISHES AND DRINKS NEAR TO OUR HEART RIGHT HERE ON COLLINS ST.

PLEASE NOTE THAT OUR MENU IS ALL SERVED A LA MEXICANA AND IS SERVED TO YOU AS IT'S READY.

FEED ME UNO

Mamasita Classics

\$59PP
"MAMASITA CLASSIC HITS"



MAMASITA GUACAMOLE
Smashed avocado, pico de gallo,
house tortilla chips

ELOTE
Sweet corn on the cob, chipotle mayo, queso

MUSHROOM TOASTADAS (NUTS)
Confit shitake mushroom, cashew crema

BRAISED CHICKEN FLAUTAS
Salsa roja, pecorino

BRISKET BARBACOA
12-hour braised O'Connor brisket, rojo
chimichurri, pickled onion

TIJUANA STREET SALAD

HAND -RESSED TORTILLAS
HOUSE CONDIMENTS

FEED ME DOS

Chef's Banquet

\$79PP
"THE BEST OF MAMASITA"



HOUSE ROASTED REDSKIN PEANUTS (NUTS)

MAMASITA GUACAMOLE
Smashed avocado, pico de gallo,
house tortilla chips

ELOTE
Sweet corn on the cob, chipotle mayo, queso

TUNA TARTARE TOSTADAS
Our cascabel furikake, smoked avocado

LIME-CURED KINGFISH CEVICHE
Coconut, mint, avocado crema, habenero oil

CRISPY PORK BELLY TACOS
Salsa diablo, pickled fennel

JAVIER'S CHICKEN ASADO
Pumpkin mole, verde pico de gallo

TIJUANA STREET SALAD

HAND-PRESSED TORTILLAS

WINE BY THE GLASS

SPARKLING

Chain Of Ponds NV 14
Adelaide Hills, SA

BLANCO

Killermans Run Skilly Valley Pinot Gris '23 14
Adelaide Hills, SA

Delatite 'High Ground' Sauvignon Blanc '20 15
High Country, VIC

Swell Season Chardonnay '22 15
Margaret River, WA

ROSE

Casa Lluç Rosado Tempranillo '22 14
Valencia, ESP

TINTO

Holm Oak Pinot Noir '21 15
Tamar Valley, TAS

Finca Enguara 'Crianza' Tempranillo '19 15
Valencia, ESP

Break Free 'Enfant De Lune' Syrah '21 16
Frankland River, WA

GOOD BUT NO BOOZE

JARRITO MEXICAN SODA 11	RASPBERRY DOVE 16
* Cola	Agave, lime, pink
* Lime	grapefruit, raspberry
* Mandarin	tonic, salt

HOUSE-MADE HORCHATA 11	CHERRY BATANGA 15
Rice milk, condensed milk,	Black cherry, vanilla,
vanilla, cinnamon	Mexican cola, lime, salt

HOUSE SANGRIA

GLASS	13
JUG	39

PACKAGED BEER

SOL	12
BOHEMIA	16
MODELO ESPECIAL	12
O'BRIEN'S GUTEN-FREE LAGER	12
THE HILLS CLOUDY APPLE CIDER	12
HEAPS NORMAL XPA (0%)	11

CERVEZA ON TAP

BODRIGGY UTOPIA PALE ALE - 4.8%	
POT	8
SCHOONER	12
HAWERS LAGER - 4.2%	
POT	9
SCHOONER	13

~ ANY BEER AS MICHELADA ~
SANGRITA, LIME & SALT RIM +3

Mamasita

