

FEED ME UNO
Mamasita Classics
\$59PP

- MAMASITA GUACAMOLE
- ELOTE
- MUSHROOM TOSTADAS
- BRAISED CHICKEN FLAUTAS
- ***
- BRISKET BARBACOA
- TIJUANA STREET SALAD
- HAND-PRESSED TORTILLAS
- HOUSE CONDIMENTS

FEED ME DOS
Chef's Banquet
\$79PP

- HOUSE-ROASTED REDSKIN PEANUTS
- 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 2010

MEXICAN

WHILE YOU'RE DECIDING

- PICKLED SEASONAL VEGETABLES (V, VG) 7.5
Chef's mothers recipe from Mexico
- HOUSE TOPITOS AND SALSAS 12
Mango habanero, pasilla and tomatillo
- FRIJOLES (V) 14
Black turtle beans dip, smoked chilli oil, cotija cheese
- MAMASITA GUACAMOLE (VG) 17
Red guajillo oil, crisp tortillas

BEACH N' STREET FAVES

- ELOTE (V) 8^{PP}
Sweet corn on the cob, chipotle mayo, queso
- CHILLI CHEESE FLAUTAS (V) (2PC) 14
Fermented green chilli, papas, oaxaca queso
- BRAISED CHICKEN FLAUTAS (2PC) 15
Salsa roja, pecorino
- TIJUANA STREET SALAD 16
Quartered baby cos, black magia, pecorino
- LIME-CURED KINGFISH 29
Coconut, mint, avocado crema, habanero oil

TOSTADAS

TOPPED 4" CRISP TORTILLA (2 PER SERVE)

- CONFIT MUSHROOM (VG, CN) 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) 19
Lime crema, macha verde, guajillo taco
- SLOW BRAISED CHICKEN (CN) 19
Salsa macha, jalapeno verde crema
- CERVEZA-BATTERED FISH 21
Chipotle, jalapeno crema
- CRISPY PORK BELLY 21
Salsa diablo, pickled fennel
- BLACK BEER BRISKET 22
Mustard crema, pickled onion
- LAMB BIRRIA 22
Oaxaca queso, tomatillo, consome

LARGER PLATES

ALLSERVED WITH HAND-PRESSED TORTILLAS & HOUSE CONDIMENTS

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

SOMETHING SWEET TO FINISH

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

MARGARITAS

- MAMASITA MARGARITA 22
Nodo tequila, Mamasita curacao, lime, burlesque bitters
- SALTY TOM 25
Nodo Reposado tequila, agave, lime, celery bitters, lemon olive oil, celery salt
- P&T 24
Nodo Reposado, Mamasita curaco, passionfruit, verjuice, tajin, fresh fruit
- PINA PICANTE 25
Nodo Blanco, strega, cucumber, coriander, charred pineapple, lime, el yucateco, jalapeno
- SMOKE'Y MELON'Y 25
Coconut Washed tequila, mezcal, fino sherry, agave, lime, watermelon, smoked red salt

HOUSE COCKTAILS

- MAYA AZUL 24
Wyborowa vodka, unico mando, blueberry, tamarind, lemon, orange, wonderfoam, nutmeg
- CHERRY BATANGA 22
Nodo blanco tequila, black cherry, vanilla, Jarritos Mexican cola, lime, salt
- RASPBERRY DOVE 25
Nodo reposado tequila, aperol, agave, lime, pink grapefruit, raspberry tonic, salt
- RON FUEGO (SERVED WARM) 22
Mexican rum, chili liqueur, dark chocolate, coconut milk, peanut, cayenne pepper, cinnamon

SINCE 2010 WE HAVE BEEN 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.

OUR FOOD IS ALL NATURALLY FREE OF GLUTEN. IF YOU HAVE OTHER DIETARY PREFERENCES, PLEASE LET YOUR SERVER KNOW. WHILE ALL CARE IS TAKEN BY OUR KITCHEN TEAM, WE CAN'T AND DON'T GUARANTEE OTHER DIETARY REQUESTS.

DIETARIES: V VEGERATIAN, VG VEGAN, CN CONTAINS NUTS 10% SURCHARGE APPLICABLE ON WEEKENDS OR 15% ON PUBLIC HOLIDAYS. A CARD PAYMENT PROCESSING SURCHARGE APPLIES

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
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

HOUSE SANGRIA

GLASS	13
JUG	39

CERVEZA ON TAP

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

FEED ME DOS

Chef's Banquet

\$79PP
"THE BEST OF MAMASITA"



HOUSE ROASTED REDSKIN PEANUTS

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
HOUSE CONDIMENTS

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

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

WINE BY THE GLASS

SPARKLING

Chain Of Ponds NV Adelaide Hills, SA	14
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BLANCO

Killermans Run Skilly Valley Pinot Gris '23 Adelaide Hills, SA	14
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Delatite 'High Ground' Sauvignon Blanc '20 High Country, VIC	15
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Swell Season Chardonnay '22 Margaret River, WA	15
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ROSE

Casa Lluç Rosado Tempranillo '22 Valencia, ESP	14
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TINTO

Holm Oak Pinot Noir '21 Tamar Valley, TAS	15
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Finca Enguara 'Crianza' Tempranillo '19 Valencia, ESP	15
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Break Free 'Enfant De Lune' Syrah '21 Frankland River, WA	16
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Mamasita

NON-ALCOHOLIC

HORCHATA Rice milk, condensed milk, vanilla, cinnamon	11
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RASPBERRY DOVE Agave, lime, pink grapefruit, raspberry tonic, salt	16
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CHERRY BATANGA LITE Black cherry, vanilla, mexican cola, lime, salt	15
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MAYA AZUL Blueberry, tamarind, lemon, orange, orange, nutmeg	16
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RON RUEGO (SERVED WARM) Dark chocolate, coconut milk, peanut, cayenne pepper, cinnamon	15
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CASI NO AQUI