

# CALIFORNIA NATIVE DINNER MENU

## Wednesdays to Saturdays

### SIDES & EXTRAS

- HERBY FRIES \$8
- SPANISH RICE \$4
- RED CABBAGE SLAW \$4
- TORTILLA CHIPS \$4
- FLOUR TORTILLAS (5) \$4
- CORN TORTILLAS (5) (GF) \$4

### SAUCES & SALSAS

- TOMATO KETCHUP \$2
- SOUR CREAM \$3
- HOUSE RANCH DRESSING \$3
- CHIPOTLE MAYO (MEDIUM) \$3
- SALSA FRESCA (MILD) \$3.5
- SMOKED HABANERO SALSAS \$4
- SALSAS ROJA (HOT) \$4
- BABY GUACAMOLE \$4

### Starters

**JALAPEÑO POPPERS (4)** \$12  
(MEDIUM SPICE) (V)

Spiced cheese filling, fresh beer batter, house made ranch.

**BAJA FISH TACOS (2)** \$16  
(MILD SPICE)

Two tacos, beer battered local catch, grilled flour tortillas, crumbled goats cheese, red cabbage, Spanish onion, housemade chipotle mayo.

**LIME CHARRED OCTOPUS  
SOFT TACOS (2)** \$18  
(MILD SPICE)

Grilled octopus, chorizo and braised spiced potato, charred lime, cilantro, crumbled goat cheese, flour tortilla.

**CHARRED ELOTES  
W JALAPEÑO QUESO CREMA** SINGLE \$8.5  
(MILD SPICE) (GF) (V)

Grilled corn on cob, house jalapeño queso crema, cilantro, diced tomato, spices.

**CLAM CHOWDER CUP** \$12

New England style, creamy base, bacon, parsley.

**BEEF TAQUITOS (2)** \$13  
(MILD SPICE) (GF)

Shredded beef, fried in yellow corn tortillas, salsa fresca, Manchego cheese, red cabbage.

**GUACAMOLE DIP** \$9  
(MILD SPICE) (GF) (VEGAN)

Made daily w house tortilla chips.

### Mains

**BLACK BEAR FAJITAS** \$34  
(MILD SPICE) (GF, V & VEGAN ON REQUEST)

Grass fed eye fillet, free range chicken breast or field mushroom with pan seared vegetables, heated flour tortillas, salsa fresca, guacamole, sour cream, shredded cheddar.

**200G MALIBU SUNSET BURGER** \$22  
(MILD SPICE)

Wagyu, cheddar, streaky bacon, grilled pineapple, lettuce, tomato, house chipotle mayo, fries or slaw.

**MOJAVE BBQ HALF CHICKEN  
WITH MOLÉ POBLANO** \$33  
(MILD SPICE) (GF)

Seasoned crispy skin free range chicken, house made Mole Poblano, barbecued red onion, charred sweet peppers, fried tortilla strips, sour cream and Spanish rice.

**BIG SUR EYE FILLET  
W WILD MUSHROOMS** \$36  
(GF)

160g grass fed eye fillet (Snowy Mountains, VIC), soft polenta, Swiss Chard, seasonal mushrooms, port wine and marrow sauce, rosemary seasoned beetroot chip garnish.

**FOGHORN CLAM CHOWDER** \$21

New England style Clam Chowder bowl, creamy base, bacon, fresh parsley, crusty toasted bread.

**OCEAN CATCH W SPRING SALAD  
& BLUEBERRY SAUCE** \$28  
(GF)

Market fresh fish, pan seared on cucumber, red onion, orange, fennel and torn herb salad w house made Balsamic blueberry sauce and crumbled goats cheese.

**200G WAGYU JALAPEÑO  
CHEESEBURGER** \$20  
(MILD SPICE)

Wagyu, Spanish onion, melted cheddar, house made jalapeño queso crema w fries or slaw.

**SIGNATURE ENCHILADAS** SINGLE \$22  
(MEDIUM SPICE) (GF EXCEPT CHICKEN)

Slow cooked beef, baked free range chicken breast or seared vegetables, corn tortilla, house enchilada sauce, cheese, oven baked, with Spanish rice, refried black beans, sour cream. DOUBLE \$29