

FEED ME MAMASITA!	
AVAILABLE SHARE STYLE FOR 2-5 GUESTS GROUPS OF 6+ DINE ON OUR \$59 OR \$79 BANQUET MENUS	
59PP	69PP
ELOTE 1 SNACK PLATE 2 TAQUERIA PLATES 1 CHEFS PLATE W TORTILLAS & CONDIMENTS	ELOTE 1 SNACK PLATE 3 TAQUERIA PLATES 1 CHEFS PLATE W TORTILLAS & CONDIMENTS TIJUANA SALAD

SNACK PLATES

ELOTE ^(V) Sweet corn on the cob, chipotle mayo, queso	6.5 ^{PP}	HALF
PICKLED SEASONAL VEGETABLES ^(V, VG) Chef’ s mothers recipe	13	
FRIJOLES ^(V) Black turtle bean dip, chilli oil, cotija cheese	16	
MAMASITA GUACAMOLE ^(V, VG) House-made crisp tortillas, toasted pepitas, smoked guajillo oil	17	
CHILAQUILES Salsa roja braised totopos, crudo tiger prawn, avocado	18	
TIJUANA STREET SALAD ^(V) Baby cos, mustard & caper dressing, charred chilli salt	16	
CARNE ASADO HASH BROWN Gippsland hanger steak, brown butter sauce, salsa cremosa	21	

TAQUERIA PLATES

TOSTADAS (2PC) “TOS-TADAS” Topped crisp 4” yellow corn tortilla	
SPICED CONFIT MUSHROOM ^(V, VG, NUTS) Cashew crema, orange beetrootx	19
TUNA TARTARE Ponzu, furikake, avocado & jalapeno mousse	23
PRAWN SESAME TOAST ^(NUTS) Santa Maria rose, soft herbs, toasted sesame	26
FLAUTAS (3PC) “FLAU-TAS” Rolled, filled and fried corn tortillas topped with salsa & crema	
CHILLI CHEESE ^(V) Fermented green chilli, papas, Oaxaca queso, salsa verde	19
BRAISED CHICKEN Tinga chicken, Oaxaca queso, salsa roja	23
TACOS (2PC) Stone-ground blue corn tortillas made in-house & hand-pressed to order	
CRISPY SWEET POTATO ^(V, VG, NUTS) Lime mayo, macha verde	19
SLOW BRAISED CHICKEN ^(NUTS) Tinga chicken, salsa macha	21
OVERNIGHT BLACK BEER BRISKET Mustard crema, tomatillo salsa	21
PORK BELLY CHICHARRÓN Salsa negra, pickled fennel	23
CERVEZA-CRUMBED MARKET FISH Chipotle salsa, verde jalapeno crema	23

CHEF’S PLATES

LIME-CURED SNAPPER CEVICHE Coconut & green jalapeno milk, baby cucumber salsa	31
ROASTED SUGARLOAF CABBAGE ^(V, VG, NUTS) Oaxaca mole, whipped tahini	33
CHARGILLED CHICKEN ASADO Pumpkin mole, pico de gallo verde	39
TWICE-COOKED MURRAY VALLEY PORK BELLY Black salsa, pickled fennel & herb ensalada	41
LAMB BIRRIA ^(NUTS) Consommé, soft tortillas, salsas	45
GRASS-FED GIPPSLAND BRISKET BARBACOA Chimichurri rojo, pickled red onion	47

SWEET

HOUSE BAKED CHEESECAKE Dulce de leche, salted pecan praline	18
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10% SURCHARGE APPLIES ON WEEKENDS OR 20% ON PUBLIC HOLIDAYS. A CARD PAYMENT PROCESSING SURCHARGE APPLIES

MAMASITA

AUGUST 2025

OUR FOOD IS ALL SHARE-STYLE & SERVED A LA MEXICANA – AND WILL ARRIVE AS IT’ S READY.

MARGARITAS

Perfecting our margaritas over 15-years now, we serve a la tradicional - straight, over ice. Imported by our friend Howie, Nodo Blanco has been produced by the Banuelos family in the Canyon of Tecuani in Mexico since the 1970’s using Blue Webber Agave.

MAMASITA MARGARITA Nodo Blanco, pineapple, mango	23
PAPACITO MARGARITA Nodo Blanco, jalapeno, cucumber, coconut water	24
FUEGO MARGARITA Nodo Blanco, chile ancho, lemon myrtle liquor, fresh mint	25
CLASSIC MARGARITA With Tequila	24
With Mezcal	26
Spicy with house infused green jalapeno tequila (Mezcal +2)	25

COCKTAILS

HOUSE SANGRIA	G 16 / J 39
MEXICAN SPRITZ Nodo Blanco, prosecco, guava juice, agave, yuzu soda, mint	22
YUZU PALOMA Nodo Blanco, yuzushu liquor, lime, agave	22
OAXACA OLD FASHIONED Peloton Mezcal, toasted tortilla syrup, mole bitters	23
MAMASITA MARTINI Kettle One, vermouth, mezcal, red guajillo oil	24

VINO

MAMASITA PROSECCO NV Victoria	16/70
VINE MIND RIESLING ‘23 Clare Valley	17/75
MAMASITA BLANCO ^(PINOT GRIS) ‘23 Victoria	14/65
ELM BOMBA BIANCA ‘23 Alpine Vallery, Victoria	16/70
LIGHTHAND CHARDONNAY ‘23 Victoria	18/80
MAMASITA ROSADO ^(ROSE) ‘23 Victoria	14/65
MAMASITA TINTO ^(SANGIOVESE) ‘23 Victoria	14/65
EL GALAYO GARNACHA ‘21 Cebreros, Central Spain	17/75
HODDLES CREEK WICKHAMS RD PINOT NOIR ‘23 Yarra Valley, Victoria	16/70
ELDERTON BULLET SHIRAZ ‘23 Yarra Valley, Victoria	16/70

BEER

MAMASITA TAP CERVEZA – SCHOONER	13
SOL (MEX)	13
BALTER CERVEZA (AUS)	13
BOHEMIA (MEX)	16
MODELO ESPECIAL (MEX)	16
O’ BRIEN’ S GUTEN-FREE LAGER (AUS)	12
THE HILLS CLOUDY APPLE CIDER (AUS)	12
HEAPS NORMAL XPA 0% (AUS)	12

NON-ALCOHOLIC

SPARKLING WATER	4PP
JARRITOS SODAS (MEX) Cola, lime, mandarin or guava	10
MUNDET APPLE SODA (MEX)	11
HOUSE-MADE HORCHATA Condensed milk, rice milk, vanilla, cinnamon	11
CHERRY BATANGA Black cherry, vanilla, lime, salt, Mexican cola	15
CASI NO AQUI Coconut water, cucumber, lime, agave, yuzu soda	15

DIETARIES: V VEGERATION, VG VEGAN, NUTS CONTAINS NUTS
OUR FOOD IS ALL NATURALLY GLUTEN-FREE. PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES & DIETARIES. HOWEVER PLEASE NOTE WE CAN’ T AND DON’ T GUARANTEE DIETARY REQUESTS