



Photos of Every Dish!

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FEED ME

69pp

Chargrilled corn on the cob, queso, lime, chipotle mayo

Guacamole totopos, chips, girasol seeds, shallot, garlic

Macadamia and cashew nut chorizo tostadita, cashew crema, pico de gallo

Pork cochinita tacos, pickled onion, habanero, coriander

Blue quesadilla w blue cheese, goat's cheese, caramelised onion, corn

Chicken a la parrilla, arbol cori salsa, Veracruz garnishes and accompaniments

Flan de caramelo

Beef short rib upgrade +7pp

STAFF FAVOURITES!

79pp

Chargrilled corn on the cob, queso, lime, chipotle mayo

Guacamole totopos, chips, girasol seeds, shallot, garlic

Crispy school prawns, salsa negra, sunflower seed macha, peanuts, pickles

Macadamia and cashew nut chorizo tostadita, cashew crema, pico de gallo

Acapulco Tostadaita, cured mussels, minced prawns, salmon, 'Acapulco coctel' sauce,

Pork cochinita tacos, pickled onion, habanero, coriander

Chef's choice family-style mains and accompaniments

Dessert platter of Flan de caramelo and Mexican helado

Beef short rib upgrade +7pp

CELEBRATION BANQUET

99pp

Welcome cocktail on arrival - Mexican Mojito, Strawberry highball or Paloma (choose 1)

Chargrilled corn on the cob, queso, lime, chipotle mayo

Guacamole totopos, chips, girasol seeds, shallot, garlic

Crispy school prawns, salsa negra, sunflower seed macha, peanuts, pickles

Macadamia and cashew nut chorizo tostadaita, cashew crema, pico de gallo

Lamb barbacoa tostadita, corn puree, cascabel and criolla

Shellfish cocktail, cured mussels, minced prawns, calamari, 'Acapulco coctel' sauce, guacamole

Handmade fresh burrata cheese w guajillo-chipotle salsa (v) cherry tomato and shallot salad

Chargrilled beef short rib, cebollitas, arbol chimichurri and accompaniments

Dessert platter of Mexican tiramisu, Warm choc fudge, Mexican helado w Herradura añejo tequila

please advise staff of any dietary requirements

Sample menus only – all menus are subject to seasonal change- please confirm final menu 48 hrs prior to your reservation.
please advise staff of any dietary requirements - a 10% Sunday surcharge applies