

FEED ME UNO
MAMASITA CLASSICS

\$59 PP

"A TASTE OF MAMASITA"

HOUSE MARGARITAS

MAMASITA MARGARITA NODO BLANCO, MAMASITA CURACAO, LIME, BURLESQUE BITTERS OR WITH PELOTON MEZCAL - 24	22
SALTY TOM NODO REPOSADO, AGAVE, CELERY BITTERS, LEMON, OLIVE OIL	25
P&T NODO BLANCO, MAMASITA CURACAO, PASSIONFRUIT, VERJUICE, TAJIN, LIME, FRESH FRUIT	24
PINA PICANTE NODO BLANCO, STREGA, CUCUMBER, CORIANDER, CHARRED PINEAPPLE, LIME, EL YUCATECO, HABANERO	25
SMOKE'Y MELON'Y COCONUT WASHED OLMECA PLATA ALTOS, MEZCAL, FINO SHERRY, AGAVE, LIME, WATERMELON, SMOKED RED GUM SALT	25

HOUSE COCKTAILS

MAYA BLUE WYBOROWA VODKA, MANDARINE LIQUEUR, BLUEBERRY, TAMARIND, LEMON, ORANGE, WONDERFOAM, NUTMEG	24
CHERRY BATANGA NODO BLANCO TEQUILA, BLACK CHERRY, VANILLA, MEXICAN COLA, LIME, SALT	22
RASPBERRY DOVE NODO REPOSADO TEQUILA, APEROL, AGAVE, LIME, PINK GRAPEFRUIT, RASPBERRY TONIC, SALT	25
RON FUEGO MEXICAN RUN, CHILI LIQUEUR, DARK CHOCOLATE, COCONUT MILK, PEANUT, CAYENNE PETTER, CINNAMON	22

MAMASITA

WHILE YOU'RE DECIDING

PICKLED SEASONAL VEGETABLES CHEF'S MOTHERS RECIPE FROM MEXICO	9.5
TORTILLA CHIPS AND SALSAS MANGO HABANERO, PASILLA AND TOMATILLO	12
FRIJOLES (V) BLACK TURTLE BEANS DIP, SMOKED CHILLI OIL, COTIJA CHEESE	14
MAMASITA GUACAMOLE (VG) RED GUAJILLO OIL, CRISP TORTILLAS	16

BEACH N' STREET FAVES

ELOTE (V) SWEET CORN ON THE COB, CHIPOTLE CREMA, QUESO	8 ^{PP}
CHILLI CHEESE FLAUTAS (V) (2PC) FERMENTED GREEN CHILLI, PAPAS, OAXACA QUESO	14
BRAISED CHICKEN FLAUTAS (2PC) SALSA ROJA, PECORINO	15
OCTOPUS CHIPOTLE FLAUTAS (2PC) SALSA NEGRA, PECORINO	17
CAESAR SALAD A LA MEXICANA BABY COS, SUNDRIED TOMATO	16
KINGFISH CEVICHE MEZCAL-CURED, CORIANDER & RED GUAJILLO OILS	29

TOSTADAS

TOPPED 4" CRISP TORTILLA (2 PER SERVE)

CONFIT MUSHROOM (VG) CASHEW CREMA, SHAVED NARANJA BEETROOT	19
TUNA TARTARE OUR CASCABEL FURIKAKE, SMOKED AVOCADO CREMA	20
PRAWN CEVICHE MANGO PICO, HABANERO, AVOCADO, CREAMY COTIJA	22

FEED ME DOS
CHEF'S BANQUET

\$79 PP

"THE BEST OF MAMASITA"

HAND-PRESSED TACOS

HOUSE-MADE, PRESSED DAILY (2 PER SERVE)

ZUCCHINI FLOWER (V) TRUFFLE HUITLACOCHÉ, QUESO FRESCO	19
SLOW BRAISED CHICKEN (CN) SALSA MACHA, JALAPENO VERDE CREMA	19
CERVEZA-BATTERED FISH CHIPOTLE, JALAPENO CREMA	21
CRISPY PORK BELLY SALSA DIABLA, PICKLED FENNEL	21
LAMB BIRRIA OAXACA QUESO, TOMATILLO, CONSOME	22

LARGER SHARE PLATES

SERVED WITH HAND-PRESSED TORTILLAS
AND HOUSE CONDIMENTS

SLOW & LOW CAULIFLOWER (VG) AXIOTE BUTTER, MOLE VERDE, CHARRED PEPPERS	28
PORK BELLY CHICHARRON PADRONS TOREADOS, SALSA NEGRA	36
BRISKET BARBACOA CHIMICHURRI ROJO, HOUSE PICKLED ONION	39
ASADA CLASSICA 12-HR MARINATED 250GM O'CONNOR PORTERHOUSE, GARLIC GUAJILLO OIL, FRESH PICO DE GALLO	44

SOMETHING SWEET TO FINISH

SWEET CORN ICE CREAM IN A CONE SOTOL CARAMEL, PALOMITAS	9
TAMARIND CHEESECAKE REDFRUIT COULIS, SPICED PRALINE	16
TOASTED MARSHMALLOW ESPRESSO ICE CREAM, LICOR 43 SYRUP	12

ALL OUR FOOD IS 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 GUARANTEE OTHER DIETARY REQUESTS.

DIETARIES: V VEGETARIAN, VG VEGAN, CN CONTAINS NUTS
10% SURCHARGE APPLICABLE ON WEEKENDS & 15% ON PUBLIC HOLIDAYS

IG: @MAMASITAMEXICAN

CASI NO AQUI
Since 2010

FEED ME UNO
MAMASITA CLASSICS

\$59 PP - MIN 2 PEOPLE - 1.5HRS
 "A TASTE OF MAMASITA"



MAMASITA GUACAMOLE
 SMASHED AVOCADO, PICO DE GALLO,
 HOUSE TORTILLA CHIPS

ELOTE
 SWEET CORN ON THE COB, CHIPOTLE CREMA, QUESO

MUSHROOM TOSTADA
 CONFIT SHITAKE MUSHROOM, CASHEW CREAM

BRAISED CHICKEN FLAUTA
 SALSA ROJA, PECORINO

BRISKET BARBACOA
 SLOW-BRAISED O'CONNOR BRISKET, ROJO
 CHIMICHURRI, PICKLED ONION

CAESAR SALAD A LA MEXICANA

HAND-PRESSED TORTILLAS & HOUSE CONDIMENTS



HOUSE SANGRIA

GLASS 13
 JUG 39

CERVEZA ON TAP

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

FEED ME DOS
CHEF'S BANQUET

\$79 PP - MIN 2 PEOPLE
 "THE BEST OF MAMASITA"



MAMASITA GUACAMOLE
 SMASHED AVOCADO, PICO DE GALLO,
 HOUSE TORTILLA CHIPS

ELOTE
 SWEET CORN ON THE COB, CHIPOTLE CREMA, QUESO

PRAWN CEVICHE TOSTADA
 MANGO PICO, HABANERO, AVOCADO, CREAMY COTIJA

OCTOPUS CHIPOTLE FLATUAS
 SALSA NEGRA, PECORINO

KINGFISH CEVICHE
 6HR MEZCAL AND JALAPENO CURED

BRISKET BARBACOA
 SLOW-BRAISED O'CONNOR BRISKET, ROJO
 CHIMICHURRI, PICKLED ONION

CAESAR SALAD A LA MEXICANA

HAND-PRESSED TORTILLAS & HOUSE CONDIMENTS

PACKAGED BEER

TECATE 10
 SOL 12
 BOHEMIA 16
 MODELO ESPECIAL 12
 O'BRIEN'S GLUTEN-FREE LAGER 12
 THE HILLS CLOUDY APPLE CIDER 12
 HEAPS NORMAL XPA (0%) 11

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

COPA DE VINO

SPARKLING

CHAIN OF PONDS NV 14
 CHARDONNAY PINOT NOIR, ADELAIDE HILLS

BLANCO

KILIKANOON 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 LLUCH ROSADO 2022 14
 TEMPARNILLO ROSADO, VALENCIA ESP

TINTO

HOLM OAK PINOT NOIR '21 15
 TAMAR VALLEY, TAS

FINCA ENGUERA 'CRIANZA' TEMPARNILLO '19 15
 VALENCIA, ESP

BREAK FREE 'ENFANT DE LUNE' SYRAH '21 16
 FRANKLAND RIVER, WA

MOCKTAILS

HORCHATA 11
 RICE MILK, CONDENSED MILK, VANILLA, CINNAMON

RASPBERRY DOVE 16
 AGAVE, LIME, PINK GRAPEFRUIT, RASPBERRY TONIC, SALT

MS CHERRY BATANGA 15
 BLACK CHERRY, VANILLA, MEXICAN COLA, LIME, SALT

MAYA BLUE 16
 BLUEBERRY, TAMARIND, LEMON, ORANGE, ORANGE, NUTMEG

RON FUEGO (SERVED WARM) 15
 DARK CHOCOLATE, COCONUT MILK, PEANUT, CAYENNE
 PEPPER, CINNAMON

Mexicana Moderna
MAMASITA