

Mamasita Banquet

Botanas

Guacamole – onion, lime, coriander, chili, tortilla chips

Elote - Sweet corn – Street style

Antojito

Selection of Tostaditas

Pork belly al pastor taco, charred pineapple, guacatillo, white onion and coriander

Grilled fish taco, achiote, cucumber, pico de gallo, cabbage, chipotle mayonnaise, coriander

Platos (to share)

Confit Chicken en Mole – Chili, Mole, sesame seed, coriander
(Short Rib Upgrade +10pp)

Acompañamientos

Mixed leaf salad with palm hearts, crispy quinoa and citrus dressing
Tortillas

Postre

Coconut with blackened pineapple, coconut espuma and toasted oats

Menus subject to seasonal change without notice

Staff Favourites Banquet

Botanas

Guacamole – onion, lime, coriander, chili, tortilla chips

Elote - Sweet corn – Street style

Antojitos

Prawn ceviche – avocado, white corn, red onion, coriander,
lime

Selection of Tostaditas

Pork belly al pastor taco, charred pineapple, guacatillo, white
onion and coriander

Grilled fish taco, achiote, cucumber pico de gallo, cabbage,
chipotle mayonnaise, coriander

Platos (to share)

Confit Chicken en Mole – Chili, Mole, sesame seed, coriander
&

Pescado a la Veracruzana – Market fish, tomato, capsicum,
olives, capers, onion, garlic, lemon

Acompañamientos

Mixed leaf salad with palm hearts, crispy quinoa and citrus
dressing
Tortillas

Postre

Coconut with blackened pineapple, coconut espuma and
toasted oats

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Celebrations Banquet

Premium Cava or Champagne on arrival

Organic Sydney Rock Oyster with habanero salsa and lime
(1 each - add +\$5 each)

Botanas

Guacamole – onion, lime, coriander, chili, tortilla chips

Elote - Sweet corn – Street style

Antojitos

Prawn ceviche – avocado, white corn, red onion, coriander,
lime

Selection of Tostaditas

Pork belly al pastor taco, charred pineapple, guacatillo, white
onion and coriander

Grilled fish taco, achiote, cucumber pico de gallo, cabbage,
chipotle mayonnaise, coriander

Platos (to share)

Confit Chicken en Mole – Chili, Mole, sesame seed, coriander
&

Pescado a la Veracruzana – Market fish, tomato, capsicum,
olives, capers, onion, garlic, lemon

Acompañamientos

Mixed leaf salad with palm hearts, crispy quinoa and citrus
dressing
Tortillas

Postre

Coconut with blackened pineapple, coconut espuma and
toasted oats

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Mamasita Vegan Banquet

Botanas

Guacamole – onion, lime, coriander, chili, tortilla chips

Elote - Sweet corn – Street style

Antojito

Selection of Tostaditas

Birria tacos, oyster mushroom stem, salsa arbol, white onion
and micro coriander

Platos (to share)

Cauliflower steak, Mole Almendrado, raisin and almond salsa

Acompañamientos

Mixed leaf salad with palm hearts, crispy quinoa and citrus
dressing
Tortillas

Postre

Coconut with blackened pineapple, coconut espuma and
toasted oats

Menus subject to seasonal change without notice

Mamasita Pescatarians banquet

Botanas

Guacamole – onion, lime, coriander, chili, tortilla chips

Elote - Sweet corn – Street style

Antojitos

Selection of Tostaditas

Grilled fish taco, achiote, cucumber pico de gallo, cabbage, chipotle mayonnaise, coriander

Plato (to share)

Pescado a la Veracruzana – Market fish, tomato, capsicum, olives, capers, onion, garlic, lemon

Acompañamientos

Mixed leaf salad with palm hearts, crispy quinoa and citrus dressing
Tortillas

Postre

Coconut with blackened pineapple, coconut espuma and toasted oats

Menus subject to seasonal change without notice