

LET HONCHO CHOOSE

A SELECTION OF OUR FAVES. SEE SET MENU FOR DETAILS.

65 PP

SNACK / START

GUAC 3000 : AVOCADO, TOMATILLO, LIME, TOTOPOS.	15
CEVICHE : LIME DRESSED REEF FISH, YUZU CREMA, PISTACHIO PICO VERDE, AVOCADO MOJO, TOTOPOS.	25
CORN RIBS : HOT HONEY, LIME CREMA, COTIJA, CORIANDER.	16
EMPANADA : ROASTED CAULIFLOWER & PINE NUT, PIPIAN SALSA.	10 EA
SHORT RIB SKEWER : ASADO GRILLED WAGYU 9+ SKEWER, UMAMI MULATO GLAZE, SMOKED LABNEH.	16 EA

TACOS, etc.

POLLO TACO : SMOKED CHICKEN, SALSA NEGRA, CHIPOTLE MAYO, PINEAPPLE, AVO, CORN TORTILLA. ~ SWAP CHICKEN FOR FABLE MUSHROOM.	10 EA
EL SEGUNDO TACO : BAJA FRIED MONKFISH, CREMA AMARILLO, FENNEL SLAW, PICKLED ONION, FLOUR TORTILLA.	11 EA
TOSTADA : CHARCOAL SEARED SCALLOP, QUESO FRESCO DE CABRA, SALSA MACHA, CRISPY CORN TORTILLA.	11 EA

SHARE / MEDIUM

QUESO FUNDIDO : MELTY QUESO OAXACA, GRILLED PEPPERS, ANCHO AGAVE, GOATS FETA, BUBBLE BREAD.	24
LA BOQUERIA CHORIZO : CHARGRILLED & CHOPPED, CORN BUTTER.	18
CALAMARI : FRIED, HIBISCUS SALT, JALAPENO MAYO, LIME.	23
CAMARONES BORRACHOS : CHARGRILLED PRAWNS, MEZCAL TOMATO SUGO, CRISPY CHILLI, CHIVES.	24

HONCHO

SHARE / LARGE

CHARCOAL CHICKEN : HALF ASADO GRILLED CHICKEN, CHOPPED, TOMATILLO VERDE, MEZCAL CREMA, PICKLED ONION, HERBS.	36
LAMB BARBACOA : SMOKED, & SLOW ROASTED LAMB SHOULDER, SLAW, MEZCAL CREMA, TOMATILLO SALSA, CORIANDER, TORTILLAS [6].	58
STEAK : ASADO GRILLED 330G SOUTHERN RANGES MB4+ SCOTCH FILLET w. COWBOY BUTTER & PICKLED GUINDILLAS.	52

SIDES

CUCUMBER SALAD : BABY CUCUMBER, GREEN TAHINI, CELERY, PISTACHIO & SEED CRUNCH, HERBS.	14
ZUCCHINI : CHARCOAL ROASTED, SMOKED YOGHURT, SALSA MATCHA.	16
FRIES : HONCHO SALT, SMOKED KETCHUP.	12
BUBBLE BREAD : FIRE GRILLED.	6
EXTRA TORTILLAS : NIXTA CORN OR FLOUR. [4]	6

SWEETS

CHURROS : CINNAMON SUGAR, MOCHA TEQUILA CHOCO-LECHE SAUCE.	14
PALETA DE FRESA : STRAWBERRY SORBET POPSICLE, PINK DUST.	7
SCOOPS : COCONUT ICE CREAM or LEMON SORBET.	4

PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES
SEE QR CODE FOR ALLERGEN MENU
10% SURCHARGE APPLIES WEEKENDS / 15% OCCURS PUBLIC HOLIDAYS

MARGARITAS

TOMMY MARG : TEQUILA BLANCO, LIME, AGAVE, SALT RIM.	19
+ SWAP FOR SESIÓN or TROMBA REPOSADO / + DON JULIO ANEJO / + PELOTON MEZCAL + 2 / 5 / 2	
+ LIKE IT SPICY ? JUST ASK)	
HONCHO : TEQUILA BLANCO, YUZUSHU, YUZU JUICE, LIME, AGAVE, SALT RIM.	23
36 CHAMBERS : CHIPOTLE & HABANERO INFUSED TEQUILA, MANDARIN, LIME, AGAVE, CHILLI SALT.	22
QUANDONG : QUANDONG INFUSED TEQUILA, PEACH, HIBISCUS, MANDARIN, LIME, AGAVE.	22
SALTY DOG : TEQUILA BLANCO, SALTED GRAPEFRUIT, LIME, AGAVE, SALT RIM.	22
COCO JUMBO : 1800 SILVER & COCONUT TEQUILA, COCONUT, LIME, PANDAN, AGAVE, COCONUT SALT RIM.	22
DOOMSDAY : PELOTON MEZCAL, HABANERO, BLOOD ORANGE, LIME, AGAVE, CHILLI SALT.	23
MEZCALITA : PELOTON MEZCAL, PINEAPPLE SAKE, LIME, MILD JALAPEÑO, SMOKE BUBBLE.	23

COCKTAILS

PEACH PALOMA : TEQUILA BLANCO, PEACH, GRAPEFRUIT, LIME, SODA.	18
PIÑATA : VODKA, DRAGONFRUIT, WATERMELON, TRIPLE SEC, LICOR 43, LEMON, FOAM.	20
TANGERINE DREAMS : FOUR PILLARS YUZU GIN, YUZUSHU, MANDARIN, LEMON, FOAM.	20
COCO SANTIAGO : COCONUT RUM, AMARETTO, COINTREAU, ORANGE, LEMON, COCONUT, FOAM.	22
PIÑA CLARA : COCONUT WASHED RUM, SPICED RUM, PINEAPPLE, LIME, COCONUT WATER, CLARIFIED.	20
MAIZ SOUR : GOSPEL RYE WHISKEY, NIXTA CORN LIQUEUR, CARAMELISED POPCORN, LEMON, FOAM.	22
MEZRONI : PELOTON MEZCAL, LOVE POTION, CAMPARI, SWEET VERMOUTH	19
EL PRESIDENTE : COCONUT WASHED & SMOKED SPICED RUM, CHOC BITTERS, COCONUT SUGAR.	19
CARAJILLO EXPRESS : SESION MOCHA TEQUILA, LICOR 43, COFFEE LIQUEUR, ESPRESSO.	18

WINE

MOJO PROSECCO, REGIONAL SOUTH AUSTRALIA	14 / 60
CONTINENTAL PLATTER PINOT GRIS, REGIONAL SOUTH AUSTRALIA	14 / 60
SHADY LANE CHARDONNAY, HEATHCOTE, VICTORIA	15 / 65
RANGE LIFE ROSATO, COLAC, VICTORIA	14 / 60
PRESS + BLOOM PINOT NOIR, ADELAIDE HILLS, SOUTH AUSTRALIA	15 / 65
MDI SANGIOVESE, MILDURA, VICTORIA	15 / 65
TROPO 'BIG RED' SYRAH MERLOT, ADELAIDE HILLS, SOUTH AUSTRALIA	14 / 60

CERVEZA

HEAPS NORMAL XPA or HAZY 0%	8
GREAT NORTHERN SUPER CRISP 3.5%	8
TRAVLA LOW CARB LAGER 3.5%	8
TECATE MEXICAN LAGER	8
- ask for it loaded!	
CORONA EXTRA MEXICAN LAGER	8
BALTER CERVEZA	8
MODELO ESPECIAL PILSNER	10
NEGRA MODELO DARK LAGER	10
VITTORIA 'VICKY' CHAMOY	9
STINGRAYS DRAUGHT	9
BRICK LANE DRAUGHT	10
BALTER XPA	10
PHILTER XPA	10
YOUNG HENRYS NEWTOWNER PALE ALE	9
BRIDGE RD BEECHWORTH PALE	10
STATUS QUO PALE ALE	12
BENTSPOKE CRANKSHAFT IPA	12
BODRIGGY STOUT	10
COLONIAL BERTIES APPLE CIDER	9
KELLY BROS SOUR GRANNY CIDER	9
BROOKEVALE UNION GINGER BEER	12

SCAN QR CODE TO VIEW MENU
WILL ALLERGEN DETAILS

PLEASE LET OUR STAFF KNOW
IF YOU GOT THEM ALLERGIES



HON CHO

HOMBRE SET MENU ~ \$65pp

minimum 2 guests / served over 3 courses

GUAC 3000 : AVOCADO, TOMATILLO, LIME, TOTOPOS.

CEVICHE : LIME DRESSED REEF FISH, YUZU CREMA,
PISTACHIO PICO VERDE, AVOCADO MOJO, TOTOPOS.

CORN RIBS : HOT HONEY, LIME CREMA, COTIJA, CORIANDER.

POLLO TACO : SMOKED CHICKEN, SALSA NEGRA,
CHIPOTLE MAYO, PINEAPPLE, AVO, CORN TORTILLA.

QUESO FUNDIDO : MELTY QUESO OAXACA, GRILLED PEPPERS,
ANCHO AGAVE, GOATS FETA, BUBBLE BREAD.

LA BOQUERIA CHORIZO : CHARGRILLED & CHOPPED, CORN BUTTER.

LAMB BARBACOA : SMOKED, & SLOW ROASTED LAMB SHOULDER,
SLAW, MEZCAL CREMA, SALSA BORRACHA.

FLOUR TORTILLAS.