

TERRACE MENU

FROM THE TAQUERIA

GUACAMOLE \$14
Crispy Chilli Oil, Corn Chips (DF/GF/VIVGN/NF*)

BIRRIA BEEF TACO \$14
Queso, White Onion, Birria Broth,
Sour Cream (GF/NF)

SWEET & SOUR CAULIFLOWER TACO \$12
Herb Slaw, Chipotle (DF/GF/VIVGN*/NF)

BAJA FISH TACO \$14
Herb Slaw, Chipotle (NF)

ADOBO CHICKEN TACO \$12
Herb Slaw, Chipotle (DF/GF/NF)

NACHOS \$18
Corn Chips, Guacamole, Sour Cream,
Tomatillo Salsa, Mozzarella (DF*GF/NF/VIVGN*)

ADD ONS

Vegan Bean Chilli \$6
Chicken \$6
Pulled Beef Chilli \$10

FROM THE KITCHEN

SYDNEY ROCK OYSTER \$6EA
Natural Or Truffle Ponzu (DF/GF*/NF)

DAILY CRUDO TOSTADA \$26
Coconut Ranch, Dill Pickle (DF*/GF/NF)

FIORETTO CAULIFLOWER \$28
Almond Mole, Golden Raisin,
Buckwheat (NF*/GF/DF*/VIVGN*)

ESTATE DOUBLE CHEESEBURGER \$22
American Cheese, Mustard, Ketchup,
Onions, Fries (GF*/NF)

GRILLED BROCCOLINI \$14
Horseradish Yoghurt, Pine Nuts,
Brown Butter (DF*/GF/NF*/VIVGN*)

FRIES \$10
Ranch Dip (DF*/GF/NF/VIVGN*)
Add Truffle Pecorino // Mushroom Dip \$5



MENU CURATED BY FIONÁN GUNN
DF - DAIRY FREE GF - GLUTEN FREE
V - VEGETARIAN VGN - VEGAN
NF - NUT FREE

Estate is a Cashless Venue. We accept all major Credit Cards and Room Charge (a 1.5% surcharge applies to all credit card purchases). A surcharge of 10% will apply on Sundays, and 15% on Public Holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.