

AZTEC 1521 BRUNCH

1PM - 4PM ~ EVERY SUNDAY ~ MARCH MENU

Monthly changing menu



SNACKS

pão de queijo, smoked butter (gf, v)

yellowfin tuna taco, kimchi, pickled
carrot, sesame (df)

LARGE PLATE

borrowdale free range pork tomahawk,
mole, tajin (gf, df)

SMALL PLATES

heirloom tomatoes, queso fresco, pickled
onion, coriander (gf, v, veo)

hispi cabbage skewers, ajo blanco,
perilla & chicken fat vinaigrette, pepitas
(gf, df)

CHEF'S SELECTION

sides & desserts



ARRIVAL CAIPIRINHA

Cachaça, a Brazilian distilled spirit made from fermented sugarcane juice.

Aztec caipirinha consists of cachaça, fresh lime and sugar. Choice of flavour blend classic og or vanilla passionfruit.

ESTRELLA BEER

REVEL BEERS

SAUVIGNON BLANC

ROSÉ

PINOT GRIGIO

SHIRAZ

PROSECCO

SOFT DRINKS

For details about our non-alcoholic beverage package, please speak to our staff.



NON ALCOHOLIC 99 per person

ALCOHOLIC 110 per person

ADD FLOWING SPRITS OR CAIPIRINHA COCKTAILS +45 per person

gf ~ gluten free df ~ dairy free v ~ vegetarian ve ~ vegan o ~ option

A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.