

AZTEC 1521 BRUNCH

1pm-4pm ~ Every Sunday

NON ALCOHOLIC 99 ~ ALCOHOLIC 110

Monthly changing menu

SNACKS

pão de queijo, smoked butter (gf, v)

mini choripán, pico de gallo, yuzu mayonnaise, espelete pepper (df)

SMALL PLATES

bone marrow, braised kangaroo tail, yuca hash brown,
shiso chimichurri (gf, df)

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

LARGE PLATE

24-hour southern highlands short rib, sake, mirin, soy,
asian leaves (gf, df)

CHEF'S SELECTION

sides & desserts

◆◆◆ BEVERAGES INCLUDED

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.

Choice of Estrella Beer, Sauvignon Blanc, Rosé, Pinot Grigio, Shiraz, Prosecco and Soft Drinks



Flowing sprits or caipirinha cocktails

- add +45pp

Sunset snack and drinks until 6pm

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

A 15% surcharge applies for public holidays. A 10% discretionary surcharge on Sunday and for groups of 8 and more.
A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.

