

# SALTILLO

## 8 COURSE BANQUET MENU

### OSTRAS

natural oysters (gf, df)

### VIEIRAS ASADAS

scallops, chorizo romesco,  
almonds, tomato (gf, df)

### TACO DE ATUN

yellowfin tuna taco,  
romesco mayonnaise, carrots,  
salmon roe (df)

### PINCHO DE CARNE

wagyu beef skewer, chimichurri (gf, df)

### EMPANADA DE POLLO

achiote, chicken, queso (v)

### CEVICHE AZTECA

trout, agave dressing (gf, df)

### PICANHA

wagyu rump cap (300g mbs 6-7+),  
chimichurri (gf, df)

### YUQUITAS

fried cassava chips, aji amarillo (gf, df)

## ADD ONS

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### FLAVOUR UP YOUR OSTRAS

tequila, lime granita  
or Azteca hot sauce

4 ea

### CEVICHE DE LANGOSTA

lobster, jalapeño, tomato,  
leche de tigre (gf, df)

20 ea

### TACO DE COSTILLA

braised short rib,  
crispy sweet potato (df)

6 ea

### TOSTONES

cinnamon tostones, pineapple  
jam, star anise plant cream  
(gf, df, ve)

10 ea

### SIDE OF CORN CHIPS

yellow corn (gf, df)

4

**WED - SAT 12PM - 6PM ~ 8 COURSE BANQUET 57PP**

**SUN 12PM - 4PM ~ 2 HR BEVERAGE +  
8 COURSE BANQUET PACKAGE 67PP**

Beverage Package (*Sundays only*)

Includes House Wines: Sparkling, Rosé, Pinot Grigio, Sauvignon Blanc and Shiraz  
Revel Kome Japanese Draught Beer

*gf ~ gluten free df ~ dairy free v ~ vegetarian ve ~ vegan*

12pm - 6pm Wednesday to Saturday ~ 12pm - 4pm Sunday, 2 - 8 guests. Menu cannot be modified. Vegan and vegetarian guests are welcome to order from our à la carte menu. A 5% surcharge Sat. A 10% surcharge Sun. A 15% surcharge applies for public holidays. A 10% discretionary surcharge 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.

