

¡delicioso! banquet



INCLUDES WELCOME DRINK
3 TAPAS/ ENTREES TO SHARE
2 TACOS PER PERSON
CHURROS & ICE CREAM TO SHARE

\$60pp



served "trust the chef" style or you choose
(vegan & gf options available)

AVAILABLE FOR LONG LUNCH & DINNER

PERFECT FOR 2
OR IDEAL FOR LARGE GROUPS!

GOOGLE



REVIEWS

FUNCTION



INQUIRIES

SHARE YOUR



EXPERIENCE!

1.3% card surcharge | weekend surcharge 10% | public holiday surcharge 15%



menu

its time to enjoy
reimagined flavours of the
spanish speaking world!

the menu is full of familiar
flavours presented in our
fun & creative way

enjoy our friendly service
and make yourself at home
in our venue! make sure to
check out our backyard!

thank you from team salud
for joining us today!



we'll take your order at the counter!

brunch menu

guac on toast (v, df, gfo) | 17 / 24

a latin twist on avo toast, chimi churri,
poached eggs, pickled onions, seeded sourdough
add haloumi (2pcs) + \$6

brekkie taco plate (vo, dfo, gfo) | 25

fluffy eggs, peri peri tomato, guacamole,
fresh spinach, warm tortillas
choose from halloumi or spanish jamon

chorizo patatas bravas (vo, dfo, gf) | 26

crispy chorizo, pimenton potatoes, poached eggs,
roasted capsicum, fresh spinach, garlic crema

el hashbrown (v, dfo, gf) | 26

homemade potato & cauliflower hashbrown,
poached eggs, peri peri roasted tomatoes,
herbed yoghurt, guindilla pepper salsa
add haloumi (2pcs) + \$6

huevos en purgatorio (v, dfo, gfo) | 25

latin style shakshuka! eggs poached in a hearty salsa macha tomato sauce,
white beans, feta cheese, warm tortillas
add chorizo + \$6

chicken mole* empanadas (2pcs) (gf) | 26

crispy south american hand pies filled with
succulent chicken in mole sauce,
green peas & mozzarella cheese,
served with spinach & feta salad

the wet burrito (vo, dfo) | 26

fragrant red rice, black bean & corn burrito,
roasted capsicum, smothered with
salsa verde sauce & melted cheese
add +\$6: pimenton chicken, chorizo or haloumi

birria toastie & potatoes (dfo, gfo) | 25

ooey gooey pulled pork sanga
with mexican sauerkraut, swiss cheese
served with savoury broth to dip in
& crispy patatas bravas on the side

tacos (vo, dfo, gfo)

2pcs 23 | 3pcs 27

-crispy pork belly, zesty citrus salsa, crema
-crispy fish, creamy chipotle slaw
-pimenton chicken, guac, capsicum **(vo)**

v- vegetarian, df- dairy free, gf- gluten free, o-option

please inform us of allergies

sides

extra bread/tortilla 4	hash brown 8	patatas bravas 5
extra eggs 3.5	ham or jamon 6	guacamole 5
1pc empanada 11	chorizo 6	haloumi (2pcs) 6

***mole (pronounced moh-ley)** is a beautifully complex mexican sauce of spices, dried chillies,
nuts/seeds, dried fruit & dark chocolate. a must try!

dinner & tapas menu

TO SHARE (available from 12pm)

guac & chips (v, df, gf) | 14

with pickled red onions

mexican hummus (v, df, gf) | 20

creamy white bean & garlic dip,
salsa macha, tortilla chips

marinated olives & bread | 14

riser sourdough, peri peri olives

manchego & jamon (gfo) | 24

3 month old manchego, shaved jamon,
quince, sherry soaked prunes, sourdough

TAPAS

choripan (vo, gfo) | 16 (2pcs)

an argentinian classic! chorizo
served with chimichurri in a mini milk bun

patatas bravas (v, dfo, gf) | 16

garlic crema, pickled onions

yucca fries (v, df, gf) | 12

chipotle aioli

fried plantains (v, dfo, gf) | 16

manchego cheese

empanada (gf) | 11ea

succulent chicken mole* filling

MAINS

(available dinner only)

brisket tacos for 2 (vo, dfo) | 63

300g tender beef brisket in traditional savoury sauce of pineapple, chillies & spices
served with guacamole & chips, green rice, patatas bravas, tortillas & garnishes

tempranillo beef cheek (vo, dfo) | 35

hearty spanish style beef cheeks braised
in red wine with olives and salsa macha
served with crispy potato & cauli rosti

the wet burrito, (vo, dfo) | 26

hearty burrito filled with red rice,
black beans & sweetcorn, smothered with
green tomatillo sauce & cheese
add +\$6: chicken, chorizo or haloumi

crispy pork belly mole* (vo, dfo, gf) 32

succulent pork belly served with a rich &
exotic mole sauce, fragrant coriander rice,
topped with feta & herb salad

tacos (vo, dfo, gfo)

2pcs 23 | 3pcs 27

-crispy pork belly citrus salsa, crema
-crispy fish, creamy chipotle slaw
-pimenton chicken, guac, capsicum **(vo)**

DESSERTS (available all day)

churros | 15

hazelnut chocolate filled spanish donuts
served with vanilla ice cream

seasonal crumble | 13

baked fruit, crunchy oat & coconut topping
served with vanilla ice cream

¡delicioso! banquet



INCLUDES WELCOME DRINK
3 TAPAS/ ENTREES TO SHARE
2 TACOS PER PERSON
CHURROS & ICE CREAM TO SHARE

\$60pp



served "trust the chef" style or you choose
(gf options available)

AVAILABLE FOR LONG LUNCH & DINNER

PERFECT FOR 2
OR IDEAL FOR LARGE GROUPS!

GOOGLE



REVIEWS

FUNCTION



INQUIRIES

SHARE YOUR



EXPERIENCE!

1.3% card surcharge | weekend surcharge 10% | public holiday surcharge 15%



plant based menu

its time to enjoy reimagined flavours
of the spanish speaking world!

plant based is not an after thought here at Salud!
the menu is full of familiar flavours presented in our
fun & creative way

enjoy our friendly service & make yourself at home in our venue!

make sure to check out our backyard!

thank you from team salud for joining us today!

we'll take your order at the counter!

brunch menu

guac on toast (gfo) | 17 / 24

a latin twist on avo toast, chimi churri,
roasted capsicum, pickled onions,
seeded sourdough

brekkie taco plate (gfo) | 25

white bean hummus, peri peri tomato,
guacamole, fresh spinach, warm tortillas

choose from "meatballs" or crispy cauliflower

chorizo patatas bravas (gf) | 26

smokey plant based "meatballs",
pimenton potatoes, roasted capsicum,
fresh spinach, white bean hummus

birria toastie & potatoes (gfo) | 25

ooey gooey fable mushroom sanga
with mexican sauerkraut, "cheese"
served with savoury broth to dip in
& crispy patatas bravas on the side

albondigas en purgatorio (gfo) | 25

latin style shakshuka!

spanish style "meatballs" poached in a hearty salsa macha tomato sauce,
& white beans, served with warm tortillas

add "meatballs" +\$6

the wet burrito | 26

fragrant red rice, black bean & corn burrito,
roasted capsicum, smothered with
salsa verde sauce & melted "cheese"

add "meatballs" or crispy cauliflower +\$6

tacos (gfo)

2pcs 23 | 3pcs 27

- "meatballs" white bean hummus, salsa macha
- crispy cauliflower, guac, capsicum
- fable mushroom, creamy chiptle slaw

gf- gluten free, o-option

please inform us of allergies

sides

extra bread/tortilla 4	extra "meatballs" 6	extra hummus 4
patatas bravas 5	extra crispy cauli 6	peri peri tomatoes 5
guacamole 5	extra fable mushroom 6	

dinner & tapas menu

TO SHARE

(available from 12pm)

guac & chips (gf) | 14

with pickled red onions

mexican hummus (gf) | 20

creamy white bean & garlic dip,
salsa macha, tortilla chips

marinated olives & bread | 14

riser sourdough, peri peri olives

TAPAS

choripan (gfo) | 16 (2pcs)

an argentinian classic! 'chorizo'
served with chimichurri in a mini milk bun

patatas bravas (gf) | 16

creamy hummus, pickled onions

yucca fries (gf) | 12

chipotle aioli

fried plantains (gf) | 16

nutritional yeast topping

MAINS

(available dinner only)

fable mushroom barbacoa tacos for 2 (gfo) | 63

300g tender fable mushroom in traditional savoury sauce of pineapple, chillies & spices
served with guacamole & chips, green rice, patatas bravas, tortillas & garnishes

the wet burrito | 26

fragrant red rice, black bean & corn burrito, roasted capsicum, smothered
with salsa verde sauce & melted "cheese"

add "meatballs" or crispy cauliflower +\$6

tacos (gfo) 2pcs 23 | 3pcs 27

- "meatballs" white bean hummus, salsa macha
- crispy cauliflower, guac, capsicum
- fable mushroom, creamy chiptle slaw

DESSERTS

(available all day)

churros | 15

spanish style donuts, chocolate sauce
served with COYO ice cream

seasonal crumble | 13

baked fruit, crunchy oat & coconut topping
served with COYO ice cream