

CINCO DE MAYO

LIVE MUSIC - FOOD - DRINKS

HOTEL
INDIGO
ADELAIDE MARKETS

MERRYMAKER
**Rooftop
Bar**
ADELAIDE SA



**TASTING
AUSTRALIA**
PRESENTED BY
JOURNEY BEYOND

feast with
larissa

WELCOME

Passion Fruit Habanero Oyster Aguachile

House Chardonnay vinegar pickled shallots, passionfruit pulp, fresh jalapeño

Paired with

Fuego tropical

Threefold Coconut Gin, tequila, jalapeno, mexican lime soda, pineapple

Street Corn 'Elote'

Charred corn cobs, fresh coriander, chipotle cream, queso, Tajín

MEET THE TEAM

Bomba

Catalan-style fried potato dumplings filled with marinated chorizo and cheese, served with smoked tomato salsa

Paired with

Paloma Rosa

Threefold Aromatic Gin, mezcal, grapefruit soda, lime, ginger, hibiscus.

BRING ON THE FEAST

Flauta

Deep-fried chicken flauta, tomatillo sauce, shredded chicken, Oaxaca cheese, sour cream (coriander)

Fish Tostada 'Pescado'

Crispy tostada, lime cured ceviche, avocado salsa verde, pickled onion, charred jalapeno

Birria Taco

Overnight pulled beef shanks, Murray River 48-month aged cheddar, Queso Oaxaca, lime seasoning

Paired with

Margarita Fresca

Tequila, Threefold Australian Lemoncello, cucumber, lime, sesame, coriander

DESSERT FINALE

Larissa's Tres Leches Lamington

Caramelised Pineapple Almond Pannacotta

Tequila & lime

Paired with

Cafe Azteca

Threefold Australian Vodka, vanilla, espresso, hazelnut, Threefold Coffee Liqueur