

SNACKS

Pork Chicharrones (GF)

Puffed pork skin, tajin, Birria Boy mole
\$12

Birria Boy Guacamole (GF, VG)

Torched avocado, Doña Cholita totopos, smoked guajillo oil
\$15

TACOS

Signature Birria Boy (2) (GF)

15hr Wagyu beef, salsa jalapeño, cilantro, consomé
\$20

Goat Birria (2) (GF)

Meredith braised goat, green pico de gallo,
goat's cheese, tomatillo consomé
\$20

Shroom Birria (2) (GF, V, VGA)

Woodfire braised mushroom, Oaxacan cheese, consomé
\$20

SNACKS

Elotes - Corn Ribs (GF,V,VGA) | \$12

Enchilada (GF) | \$10

Pork Chicharrones (GF) | \$12

Birria Boy Guacamole & Totopos (GF,VG) | \$15

Prawn Tostada (GF) | \$18

Al Pastor Pork Skewers (2) (GF) | \$18

TACOS

Signature Birria Boy (2) (GF)

15hr Wagyu beef, salsa jalapeño, cilantro, consomé
\$20

Goat Birria (2) (GF)

Meredith braised goat, green pico de gallo,
goat's cheese, tomatillo consomé
\$20

Shroom Birria (2) (GF,V,VGA)

Woodfire braised mushroom, Oaxacan cheese, consomé
\$20

Roasted Pigs Head (2)

Salsa negra, tequila onions
\$20

Soft Shell Crab (2) (GF)

Tempura fried, tomatillo, cactus, crema verde
\$22

SIDES

Pickled Vegetables (GF,V,VG) | \$12

Mexicana Rice (V,VGA) | \$12

SWEET TREAT

Churros & Passionfruit (V) | \$15

C'EST BON

x

AGAINST THE GRAIN

Angel Bay Oysters 6|12 (GF)

Natural | Champagne Mignonette
\$34|\$62

Fromage Platter (GFA)

Three cheeses, condiments and house made lavosh
\$28

Croque Madame Sanga

\$15

Spanner Crab Waffle

\$18

Woodfire Beef Skewers (2) (GF)

Burnt Parsley Salsa
\$18

Smoked Pork Ribs (2) (GF)

Café de Paris
\$18

Parisienne Duck Gnocchi

X.O
\$24

Cordon Bleu Schnitty

Mustard Sauce | Fennel Slaw
\$24

Chickpea Panisse (GF, V, VGA)

Zucchini Crème
\$20

Truffle Potato Croquettes (V)

\$13

GF - Gluten Free | GFA - Gluten Free Available
V - Vegetarian | VG - Vegan | VGA - Vegan Available

Angus Beef Burger

Chargrilled black angus beef patty, cheddar cheese, mustard, tomato ketchup, pickles, lettuce, sliced tomato
\$19

Grilled Chicken Burger

Grilled marinated chicken thigh served with leafy greens, smoked mozzarella, grilled pineapple, chipotle
\$19

Vegetarian Burger (V)

Roasted mushroom and grilled haloumi with leafy greens
\$20

Vegan Cheeseburger (VG)

Plant patty, vegan cheddar cheese, mustard, tomato ketchup, pickles, lettuce, sliced tomato
\$20

Lebanese-style Falafel and Salad Wrap (VG)

With aioli
\$19

Calamari With Chips

\$19

Roast Roll

With gravy in a Vietnamese roll
Choice of sliced roast pork or slow-cooked beef brisket
\$19

Chips In A Cup (VG)

\$8

C'EST BON

X

AGAINST THE GRAIN

WINES

NV Edmond Thery Blanc de Blancs Vin Mousseux Brut

Crisp, citrus, refreshing

2025 Jericho, Fumé Blanc

Tropical, mineral, lush

2023 Joseph Drouhin Réserve de Vaudon, Chablis

Bright, mineral, refined

2024 Figuière Rosé

Dry, fruity, elegant

2024 Fringe Société, Pinot Noir

Red-fruit, earthy, smashable

2024 Syrahmi « Demi » Shiraz

Spicy, juicy, vibrant

COCKTAILS

Beudi Sparkling Margi Can

Dill Bloom

Beudi Blanco | Peach | Elderflower

Lavender Fields

Gin | Lavender | Rose | Prosecco

Chili Margarita

Cazcabel Blanco Tequila | Aloe Vera | Chili

Classic Margarita

Cazcabel Blanco Tequila | Agave | Lime

BEERS

Open Season Lager

Frenchies Draught

Straddie X C'est Bon Saison

NON-ALC

2023 Barossa Wine Cartel Rosé

Hiatus Non-Alc Pacific Ale

Hiatus Non-Alc Lager

Soft Drinks