

FEAST LIKE FRIDA



SET MENU'S &
BEVERAGE
PACKAGES FOR
GROUPS

\$42 SET MENU

(FOR GROUPS OF 4 OR MORE)

ENTREE

TOTOPOS

toasted corn chips with fresh guacamole,
queso dip and pico de gallo (GF)

TUNA SASHIMI TOSTADAS

avocado, chipotle aioli and caramelised
walnuts (GF)(LF)

CUBAN FRIED CHICKEN

with lime and chipotle aioli (LF)

SPICE RUBBED PORK BELLY

sopes, pickled onion, guacamole,
ancho chilli syrup (LF)

MAIN

SLOW COOKED LAMB SHOULDER

served with tortillas, citrus tomatillo salsa, red onion,
feta, iceberg and lime (GFO)

DESSERT

HOUSEMADE CHURROS

with salted caramel sauce

\$59 SET MENU

AVAILABLE FOR TABLES OF 4-12 PEOPLE (PRE-ORDER ONLY)

ENTREE

TOTOPOS

toasted corn chips with fresh guacamole,
queso dip and pico de gallo (GF)

KINGFISH CEVICHE

served with cornchips (GF)(LF)

SPICE RUBBED PORK BELLY

sopes, pickled onion, guacamole,
ancho chilli syrup (LF)

CRISPY PRAWN TACO (1pp)

crispy spiced prawns, guacamole, slaw, chipotle aioli and
lime on a blue corn tortilla (GF)(LF)

MAIN

SLOW COOKED LAMB SHOULDER

served with tortillas, citrus tomatillo salsa, red onion,
feta, iceberg and lime (GFO)

AJÍ AJO MARISCO

atlantic salmon, prawns, mussels, squid and soft shell
crab served with chipotle butter, lime and
crisp tortilla bread (GFO)

DESSERT

CHOCOLATE TRES LECHE CAKE

with strawberry sorbet (GF)

GF – Gluten Free, GFO – Gluten Free Option Available, LF – Lactose Free

BEVERAGE PACKAGES

STANDARD PACKAGE \$35PP (1.5 HOURS)

House Wines, Si Senorita Lager, Tecate cans
(Want Margaritas too? Only \$15pp extra)

PREMIUM PACKAGE \$60PP (1.5 HOURS)

Corona, Pacifico Clara, Stone & Wood Pacific Ale,
Cascade Light, Tecate Okiwi Bay Sauvignon
Blanc, Margaritas

All beverage packages will be managed
according to NSW RSA Guidelines.

To book in for our Feast Like Frida set menus &
beverage packages please email
hola@sisenoritaforster.com.au
or call us on 02 6555 7092