

# HACIENDA

OYSTERS, BLOOD PLUM (3)	21
POACHED PRAWNS, ESPELETTE	29
SNAPPER CEVICHE , AGUACHILE	32
10G OSCIETRA CAVIAR, MASCARPONE, CHICKPEA PANISSE	55
HARBOUR PLATTER – A DAILY SELECTION OF SEAFOOD. SERVED ON ICE	125
MOUNT ZERO OLIVES, JALAPENO	9
SOURDOUGH, CULTURED BUTTER	9
A PLATE OF PICKLES	9
MANCHEGO AREPAS, FANCY HANK'S HOT SAUCE	14
WHIPPED PUMPKIN SEEDS, CORN	17
LOBSTER AND PRAWN TOSTADA, SESAME (2)	23
CLASSIC BEEF TARTARE, WASABI LEAVES	29
BUTTERMILK FRIED CHICKEN, CHIPOTLE	23
CRAB LINGUINE, CHARRED HABANERO	41
GRILLED OYSTER MUSHROOMS, MOLE BLANCO	36
SWORDFISH A LA PLANCHA, TOMATILLO SALSA VERDE	47
250G O' CONNOR BEEF SIRLOIN, GARLIC AND CORN BUTTER	52
HACIENDA CLUB SANDWICH [MAKE IT VEGETARIAN + SPICY HALLOUMI]	32
WAGYU CHEESEBURGER, ONION JAM	31
FRIES, PEPPER SALT	14
LEAF SALAD, LIME	15
CICCONE & SONS GELATO OF THE DAY	14
TEQUILA AND WHITE CHOCOLATE 'BON BON'	12
CHEESE	29

OUR MENU AND KITCHEN CONTAINS MULTIPLE ALLERGENS AND FOODS WHICH MAY CAUSE AN INTOLERANCE. OUR TEAM WILL MAKE EFFORTS TO ACCOMMODATE DIETARY REQUIREMENTS. HOWEVER DUE TO THE SHARED PRODUCTION AND SERVING ENVIRONMENT, WE CANNOT GUARANTEE THE COMPLETE OMISSION OF SUCH ALLERGENS OR FOODS WHICH MAY CAUSE AN INTOLERANCE. PLEASE INFORM OUR TEAM IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE. ALL CREDIT CARDS INCUR A 1.4% SURCHARGE. PLEASE NOTE A 10% SERVICE CHARGE APPLIES TO ALL TABLES OF 8 OR MORE PEOPLE. A 10% SURCHARGE WILL ALSO APPLY ON SUNDAY'S AND PUBLIC HOLIDAYS. MENU SUBJECT TO SEASONAL AVAILABILITY.