

MEZCAL

el PÚBLICO

400 Conejos Joven Espadin Oaxaca 38.0%	\$ 17
Alipus 'San Andres Edicion Especial' Joven Blend Oaxaca 47.4%	\$ 30
Alipus 'San Juan' Joven Espadin Oaxaca 47.8%	\$ 15
Casamigos Mezcal Joven Espadin Oaxaca 40.0%	\$ 20
Del Maguey 'Espadin Especial' Joven Espadin Oaxaca 45.0%	\$ 22
Del Maguey 'Minero' Joven Espadin Oaxaca 49.0%	\$ 20
Del Maguey 'Pechuga' Joven Espadin Oaxaca 49.0%	\$ 40
Del Maguey 'Santa Domingo Albarradas' Joven Espadin Oaxaca 48.0%	\$ 22
Del Maguey 'Vida' Joven Espadin Oaxaca 42.0%	\$ 13
Del Maguey 'Chichicapa' Joven Espadin Oaxaca 48.0%	\$ 20
Del Maguey 'Tobala' Joven Tobala Oaxaca 45.0%	\$ 20
Del Maguey 'Wild Jabali' Joven Jabali Oaxaca 45.0%	\$ 20
Del Maguey 'San Luis Del Rio Azul' Joven Azul Oaxaca 47.0%	\$ 22
Del Maguey 'Wild Papalome' Joven Cupreata Oaxaca 45.0%	\$ 22
El Jolgorio 'Arruqueno' Joven Arruqueno Oaxaca 52.3%	\$ 35
El Jolgorio 'Barril' Joven Barril Oaxaca 47.0%	\$ 25
El Jolgorio 'Cuixe' Joven Cuixe Oaxaca 47.0%	\$ 25
El Jolgorio 'Espadin' Joven Espadin Oaxaca 48.4%	\$ 25
El Jolgorio 'Mexicano' Joven Mexicano Oaxaca 47.1%	\$ 25
El Jolgorio 'Pechuga' Joven Espadin Oaxaca 48.0%	\$ 30
El Jolgorio 'Tepeztate' Joven Tepeztate Oaxaca 47.0%	\$ 40
El Jolgorio 'Tobaziche' Joven Tobaziche Oaxaca 48.0%	\$ 42
Ilegal Anejo Espadin Oaxaca 40.0%	\$ 22
Lagrimas De Delores Joven Tepemete Durango 47.0%	\$ 22
Lagrimas De Delores Joven I'Gok Durango 47.0%	\$ 22
Lagrimas De Delores Joven Masparillo Durango 47.0%	\$ 22
Lagrimas De Delores Joven Castilla Durango 47.0%	\$ 22
Los Danzantes Joven Espadin Oaxaca 43.0%	\$ 13
Los Danzantes Reposado Espadin Oaxaca 43.0%	\$ 15
Los Danzantes Joven Tobala Oaxaca 48.0%	\$ 25
Mezcal Amores Joven Espadin Oaxaca 38.0%	\$ 15
Mezcal Coralillo Joven Espadin Oaxaca 38.0%	\$ 13
Mezcal Vago Joven Espadin Oaxaca 50.3%	\$ 25
Nuestro Soledad 'Lachigui Miahuatlan' Joven Espadin Oaxaca 48.0%	\$ 27
Nuestro Soledad 'Matalan' Joven Espadin Oaxaca 45.0%	\$ 27
Nuestro Soledad 'San Luis Del Rio' Joven Espadin Oaxaca 48.0%	\$ 27
Siete Misterios 'Pechuga' Joven Espadin Oaxaca 49.0%	\$ 30

All our Mezcal is served with salt/cinnamon sugar and an orange slice



Welcome to our authentic Mexican restaurant !
Pair your food with a wide range of Tequila and Mezcal

Our food is 100% Gluten Free



Please inform your waiter of any allergies or dietary requirements . We cannot guarantee no cross contamination of any allergens.

v : vegetarian / vo : vegetarian option / vg : vegan / vgo : vegan option

Cocktails



Margarita

Altos Blanco, Citrus, Cointreau



20



Tommy's

Altos Blanco, Citrus, Agave



20

Margarita Picante

Altos Blanco, Chilli, Mango



20

Mezcal Tommy

Del Maguey, Citrus, Agave



20

Special Margarita

Ask us for the Special of the day



-

Tequila Sunrise

Altos Blanco, OJ, Pomegranate



16

... more Tequila !

Jose Cuervo 'Reserva de la Familia' Extra Anejo Lowlands 40%	\$ 30
Jose Cuervo 'Tradicional' Reposado Lowlands 40%	\$ 15
Jose Cuervo 'Tradicional' (H) Blanco Lowlands 40%	\$ 15
Maestro Dobel Anejo Lowlands 40%	\$ 22
Maestro Dobel 'Diamante' Blanco Lowlands 40%	\$ 18
Maestro Dobel 'Humito' smoked Blanco Lowlands 40%	\$ 15
Mexicat Blanco Lowlands 40%	\$ 13
Milagro Reposado Highlands 40%	\$ 16
Milagro 'Select Barrel' Anejo Highlands 40%	\$ 19
Milagro 'Select Barrel' Reposado Highlands 40%	\$ 21
Milagro 'Select Barrel' Blanco Highlands 40%	\$ 17
Milagro Blanco Highlands 40%	\$ 12
Ocho 'El Vergel' Reposado Highlands 40%	\$ 20
Ocho 'La Latilla' Anejo Highlands 40%	\$ 18
Ocho 'La latilla' single barrel Anejo Highlands 54%	\$ 22
Partida Blanco Lowlands 40%	\$ 17
Partida Anejo Lowlands 40%	\$ 20
Partida Reposado Lowlands 40%	\$ 19
Patron Anej Lowlands 40%	\$ 20
Patron Reposado Lowlands 40%	\$ 18
Patron Blanco Lowlands 40%	\$ 15
Patron 'Roca' Anejo Lowlands 45%	\$ 30
Patron 'Roca' Blanco Lowlands 45%	\$ 22
Patron 'Roca' Reposado Lowlands 45%	\$ 26
Siete Legas Anejo Highlands 40%	\$ 20
Siete Legas Blanco Highlands 40%	\$ 16
Siete Legas Reposado Highlands 40%	\$ 18
Siete Legas 'd'antano' Extra Anejo Highlands 38%	\$ 35
Tapatio Reposado Highlands 40%	\$ 15
Tapatio Blanco Highlands 40%	\$ 13
Tapatio 'Excelencia' Extra Anejo Highlands 40%	\$ 25
Tres Generaciones Anejo Lowlands 40%	\$ 20
Volcan Blanco Highlands 40%	\$ 14
Volcan Anejo Highlands 40%	\$ 16

All our Tequila are served with salt and homemade sangrita



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Tequila

Cocktails

1800 Blanco Lowlands 40%	\$13
1800 Anejo Lowlands 40%	\$17
1800 Reposado Lowlands 40%	\$15
1800 'Coconut' Flavoured Lowlands 40%	\$15
Arette Reposado Lowlands 40%	\$15
Arette Anejo Lowlands 40%	\$13
Arette 'Ancestral' Suave Anejo Lowlands 40%	\$25
Arette 'Fuerte' 101 Blanco Lowlands 51%	\$20
Arette Gran Clase Extra Anejo Lowlands 52%	\$30
Calle 23 Reposado Highlands 40%	\$13
Calle 23 'Criollo' Blanco Highlands 49%	\$19
Casamigos Anejo Highlands 40%	\$17
Casamigos Reposado Highlands 40%	\$15
Casamigos Blanco Highlands 40%	\$13
Corazon 'Expresiones' Buffalo Trace Reposado Highlands 40%	\$18
Corazon 'Expresiones' Buffalo Trace Old 22' Anejo Highlands 40%	\$25
Corazon 'Expresiones' George T Stagg' Anejo Highlands 40%	\$25
Corazon 'Expresiones' Sazerac Rye' Anejo Highlands 45%	\$25
Corazon 'Single Estate' Blanco Highlands 40%	\$13
Corazon 'Single Estate' Reposado Highlands 40%	\$15
Don Fulano Anejo Lowlands 40%	\$19
Don Fulano Reposado Lowlands 40%	\$17
Don Fulano Blanco Lowlands 40%	\$15
Don Julio Anejo Highlands 40%	\$17
Don Julio Reposado Highlands 40%	\$15
Don Julio Blanco Highlands 40%	\$13
Don Julio '1942' Anejo Highlands 40%	\$25
El Tesoro Anejo Highlands 40%	\$18
El Tesoro Blanco Highlands 40%	\$15
El Tesoro Reposado Highlands 40%	\$13
Espolon Blanco Highlands 40%	\$11
Espolon Anejo Highlands 40%	\$18
Espolon 'Bourbon Barrel' Anejo Highlands 40%	\$20
Fortelaza Blanco Lowlands 40%	\$14
Fortelaza Reposado Lowlands 40%	\$16
Fortelaza 'Still Strength' Blanco Lowlands 46%	\$20
Gran Orendain Anejo Lowlands 40%	\$22
Gran Orendain Blanco Lowlands 40%	\$22
Gran Orendain Reposado Lowlands 40%	\$22
Herradura Anejo Lowlands 40%	\$20
Herradura Reposado Lowlands 40%	\$15
Herradura Blanco Lowlands 40%	\$13
Herradura 'Cognac Cask' Reposado Lowlands 40%	\$22
Herradura 'Port Cask' Reposado Lowlands 40%	\$22

Diablo Ginger, Blackcurrant, Altos Blanco		16
Paloma Grapefruit Soda, Altos Blanco		16
Dulce Passion Passion fruit, Citrus, Tequila		20
Lola Cherry Liqueur, Cola, Amaro		19
Expresso Loco Salted caramel, Reposado, Coffee		19
Tequila or Mezcal Apple Altos Blanco/ Del Maguey, Fresh Apple juice		14
El Publico Coffee infused Altos Blanco, Agave		15



Mocktails

No Mas Margarita

Lyres agave, Citrus, Coconut



15

No Mas Tommys

Lyres agave, Citrus, Coconut



15

Lime Fresca

Mint, Citrus, Bubbles



10

Tropical Fizz

Mango, Passionfruit, Bubbles



10

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What is Mezcal ?

Mezcal is distilled from the heart of the agave plant. Once it's pulled from the earth, the leaves are removed and the piña gets roasted to release its natural sugars.



ESPADIN



PAPALOTE



TEPEZATE



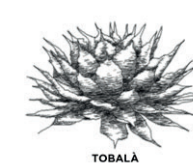
JABALI



CENIZO



TOBAZICHE



TOBALÁ



AZUL

Fermentation occurs when cooked agaves are mashed to a pulp and combined with water and yeast. After sitting for days, those sugars turn into alcohol. The liquid is then run through a still at least twice to refine it into a drinkable spirit.

There are industrial mezcal producers, but most mezcals are made in rural areas by Mexican families who don't have access to expensive machinery. Farming, harvesting, and distillation processes have been passed down for generations.

What is Tequila ?

Tequila is a Mexican spirit made from the blue agave plants grown in the state of Jalisco and select municipalities in the states of Guanajuato, Michoacán, Nayarit, and Tamaulipas.

It is a type of mezcal, a broader category which includes spirits made from other types of agave plants.

Blue Agave



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OLMECA **ALTOS** Tequila 100% AGAVE

Full List of Tequila's at the back of our menu!

All of our tequila signatures cocktails are made with Olmeca Altos Plata !
The aroma contains herbal notes of steamed agave and fresh sweet citrus tones. The aftertaste is smooth pleasant and long-lasting.

This Tequila is made from 100% blue agave grown in the highlands of Jalisco in Mexico. The agave is slow-cooked in brick ovens, distilled in copper pot stills and aged in ex-bourbon barrels, following centennial traditions of the purest expressions of tequila.

Olmeca Altos was created in 2009 by two world-famous bartenders and a Maestro Tequilero who believe in making tequila the right way, with respect for people and the planet.

Taste it with spicy salt and homemade sangrita !

Olmeca Altos Plata	13
Olmeca Atlos Reposado	16

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Flight to mexico

3*20ml , served with homemade sangrita and salt

Bartender Flight 35
Altos Blanco, DM Vida, Altos Reposado

Best of Tequila 40
Herradura Plata, Don Julio Reposado, Ocho Anejo

1st class 50
Criollo, Don Fulano Plata, Siete Leguas Anejo

Del aguey 45
Vida, Minero, Chichicapa

Mezcal Unleashed 50
Leyenda, Los Danzantes Reposado, El Jolgorio Espadin




Boss Special 40
Volcan Blanco, Casamigo Reposado, Fortaleza Reposado

el **PÚBLICO**

Contact n events

For bookings or events,
Contact us !

 0418 187 708

 info@elpublico.com.au

 @elpublico

Book a Function

For bookings of 15 or more guests, special functions, or dedicated spaces for 20+ people, submit an enquiry by email or through our website. A member of our team will be in touch. Also! if you like what you hear checkout our playlist on **Spotify!**



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Postre

Sweets

Seasonal Paleta 8
Mexican vegan Popsicle

 Seasonal Dessert 16
Ask our waiters about this season's dessert!

Churros (3) 16
Mexican Chocolate sauce, vanilla whipped cream and strawberries

Free surprise complementary desert
For a review on Google



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Beer n cider

On Tap
Single Fin 4.5% 12
James Squire Ginger Beer 4% 12

Bottle and tins
Pacifico 4.4% 10
Corona 4.5% 10
Tecate 4.5% 9
Michelada Chilli Salted glass, Lemon, Sangrita +1
TwoBays Lager (GF) 4.5% 10
Funk Apple Cider 4.8% 10
Nail MVP 3.5% 10
Feral Biggie Juice 6% 12
Heaps Normal XPA 0.5% 9
Boston Afterglose Raspberry Sour 10
4.5%
Charola de Michelada 19
Michelada + Tequila/Mezcal

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Wine

Sparkling 12/54
Palloncino Prosecco '22 NSW

White
Inreverie SSB '20 WA 11/49
Mystic Spring SB '22 WA *12/54
Driftwood Chardonnay '22 WA *12/54

Rose
Knee Deep Rose '22 WA *13/59


Red
Fairbrossen Temp '21 WA *12/54
Inreverie Shiraz '21 WA *14/64
Aster Pinot Noir '22 SA 13/59


*Only available by glass on Friday and Saturday

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Mains

(Sharing for 2)

Mixed Grill  62
Arrachera marinated beef skirt steak, chorizo, roasted guajillo chicken, grilled porkbelly with salsa borracha and beef tongue barbacoa.
Served with chiles toreados, red rice, black bean paste, roasted mushrooms, and manchego cheese.
Comes with 6 tortillas

Mole Poblano Beef Rib  32
250 g beef rib
Served with mole poblano and rice
Comes with 6 tortillas

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MEXICAN ROULETTE

Available Wednesdays, Thursdays, and
Sundays!

A **six taco** set for **43\$!**

One of these tacos will secretly contain our
super spicy habanero sauce...
Find out at your peril...

It includes a: **Fish** Taco, **Cochinita** Taco,
Shortrib Taco, **Chicken** Taco, **Cauliflower**
Taco, and our special chorizo and beef
Campechano taco.

43\$

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Soft drinks

Coca Cola	6
Coca Cola 0%	6
Sprite	6
Grapefruit Soda	6
Ginger Beer	6
Lemonade	6

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Cocina Mexicana

Our chefs are excited to share their
fresh, modern yet traditional,

All the dishes, salsa, and tortillas
are homemade

Ask our friendly staff about the
special of the week

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TACOS

One per serve

Beef ShortRib Taco 16 hour slow cooked shortrib , avocado, onions, coriander	9
Chicken Taco Chipotle roast chicken, avocado, crispy fries	9
Chicharron de Rib Eye Taco Crispy Ribeye topped with shredded homemade pork crackling, Guacamole and pico de gallo.	10
Cochinita Taco Slow cooked pulled pork, marinated with achiote, salsa negra, pickled onion, coriander	9
Battered Fish Taco Corn flour battered fish, ajillo mayonaise, avocado, spring onion	9
Cauliflower Al Pastor Taco (v, vg) Pastor marinated roast cauliflower, pina salsa, coriander	8.5
 1 or 2 birriadillas Crispy cheesy crust, beef birria, onion, coriander, consome, lime	11/20

Veggies and salads

Green Salad (v, vgo) Mixed green salad, mustard vinaigrette, zucchini, cherry tomatoes and manchego cheese	10
Street Corn (v, vgo) Corn , Mayo, lime, cheese, coriander and chilli	15
Empanadas de Papa (3) (v, vgo) Potatoes and rajas (green chilli) empanadas with tomatillo salsa, salsa roja and manchego cheese	17
Morita Potatoes (vo, vgo) Morita onions jam, mayo, bacon and manchego cheese	 15
Seasonal Veggies Please ask our Waiters!	 16

Feed Me Menu

**Get a
Tommy's Margarita
for 10\$**

1st course
Chicharron
Guacamole

2nd course
Empanadas de Papa
Street Corn
Chef's Surprise

3rd course
Mixed Garden Salad
Mixed Grill

4th course
Churros

65\$ per head

Whole table only

Vegan, Vegetarian, Dairy Free options available

Please tell us your allergies

This menu is mandatory for any group of 7+ people

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Starters




Guacamole (v, vg) 9/15
Avocado, lime, coriander, onion, garlic,
served with salsa roja and totopos

Chicharron (vgo) 14
Homemade deep fried pork crackling
Vegan option rice crackling

Queso Panela (v) 18
Deep-fried homemade cheese
served with tomato and arbol jam,
crisps potatoe shreadings and
coriander
Served with 4 homemade tortillas



Mogo Mogo Balls 19 
Banana battered shredded beef balls
with chipotle crema
6 balls per serve

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Starters

Zucchini Quesadillas (v) 17
Zucchini, onions, cheese, served with
sikal pak

Chicken Quesadillas 17
Chicken tinga, cheese, pickled onions,
avocado puree, coriander

Chorizo Quesadillas 10
Home-made green chorizo with
cheese, sour cream and coriander

Seasonal Ceviche 18
Fresh fish or seafood cured with
tomato ahogado sauce, coriander and
lime juice

Add **crickets** garnish to your starter 6

Extra totopos 7
Extra tortillas 7

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