

INDIGO OSCAR

Mother's Day | Chef's Set Menu 105pp

To start

Shark Bay prawn tostada, guacamole, fermented jalapeno mayo ^{GF, NF, DF}

Harvery Beef Angus carnitas taco, Pico de Gallo, queso fresco ^{GF}

Shared Entrée

Yucatán-Style Pork butt, chicharron salt, refried beans, orange ^{GF, NF, DF}

Your choice of individual Main

Harvey Angus Scotch Fillet, salsa macha, mizuna, charred onion ^{GF, NF, DF}

Market fish a la Veracruzana, tomato, green olives, capers ^{GF, NF, DF}

Served with

Baby gem, celery, pickled onion, avocado creme, parsley ^{GF, NF, DF, V, VG}

Hot Chips, Tajin aioli ^{GF, NF, DF, V, VG}

Individual Dessert

Dulce de leche and coconut tart ^{NF, V}

GF Gluten-free | NF Nut-free | DF Dairy-free
V Vegetarian | VG Vegan

Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

Indigo Oscar acknowledges the Whadjuk Traditional Owners of the land where we work and live. We pay our respects to Elders past, present and emerging.

Please note credit card surcharges apply.
A surcharge of 15% applies on all public holiday

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