



# FOUR HUNDRED

MEXICAN BAR & KITCHEN

WiFi Password: spicymarg

Please note a surcharge applies to all card transactions.

## ◆ CRUDO | RAW ◆

<b>Sydney Rock Oyster</b> cucumber salsa, aji pepper, lime min 3pc <b>df/gf</b> .....	6
<b>Heirloom Tomato Ceviche</b> compressed watermelon, radish, eschalot, goats cheese, jalapeño crisps, pisco <b>v/gf</b> .....	19
<b>Salmon Crudo Tostada</b> avocado salsa, aji verde, salmon roe, baby shiso - 3pc <b>df/gf</b> .....	24
<b>Pink Snapper Aguachile</b> coconut, coriander, lime, smoked corn, serrano chilli oil <b>gf/df</b> .....	24

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## ◆ ANTOJITOS | LITTLE CRAVINGS ◆

<b>Guacamole Salsa</b> macha, totopos <b>vg/gf</b> .....	18
<b>Stuffed Squash Flower</b> queso fresco, lemon verbena, salsa roja - 3pc <b>gf/v</b> .....	19
<b>Smoked Chicken Wings</b> coriander crema, pickled chilli <b>gf</b> .....	19
<b>Smoked Beef Cheek Quesadilla</b> manchego, pico de gallo, guindilla chilli - 3pc .....	22
<b>Lamb Rump Barbecoa</b> morita chilli adobo, poblano salsa verde - 2pc <b>df</b> .....	22
<b>Calamari Frito</b> chipotle mayo, lime <b>gf/df</b> .....	24
<b>Grilled King Prawns</b> guajillo chilli butter, lemon, baby coriander - 3pc <b>gf</b> .....	24

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*Please consult with staff regarding any allergies or dietary restrictions you  
may have before placing your order. While we take all necessary  
precautions to prevent cross-contamination, please be aware that our  
kitchen handles a wide variety of ingredients.*

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*gf - gluten free | df - dairy free | v - vegetarian | vg - vegan | \* - on request*

◆ **TACOS** ◆ 3 pcs | choice of either corn tortilla (gf) or wheat tortilla

**Asada Beef** pinnacle flat iron steak MB2+ , pico de galo, guacamole **df**.....24

**Baja Fish** battered snapper, macerated fennel, avocado, chipotle mayo **df** .....26

**Chicken Barbacoa** BBQ chicken, aji verde, pico de gallo, baby gem, chilli threads **gf\*/df** .....26

**Cumin Roasted Eggplant** ricotta salata, poblano salsa verde, pickled onions **gf\*/df\*** .....26

**Pork el Pastor** salsa negra, pina fresca, jalapeño, crackling **gf\*/df**.....26

**Baja King Prawn** king prawn, pico de gallo, shaved cabbage, chipotle mayo, baby coriander **df** .....28

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◆ **TORTAS | SANDWICHES** ◆ Served with fries

**Mojo Cubana** Cuban roast pork, double smoked ham, swiss cheese, McClure's pickles, mustard, special sauce, ciabatta.....24

**Chicken Cemita** fried chicken, guajillo butter, pickled onion, monterey jack cheese, guacamole salsa, baby gem, coriander crema, ciabatta .....24

**Baja Prawn Roll** king prawns, baby gem, avocado, ancho mayo, lemon, milk bun .....25

## ◆ SOLOS | MAINS ◆

<b>Yucatan Bowl</b> kale, roasted yams, charred corn, coriander, puffed quinoa, avocado, spiced pepitas, grapefruit & agave vinaigrette <b>vg/gf</b> .....	22
<b>Achiote Salmon Brochetta</b> charred padrón peppers, chimicurri, almond pipian <b>df/gf</b> .....	32
<b>260g Pinnacle Flat Iron Steak MBS2</b> salsa verde, onion rings, sauce diablo <b>df</b> .....	42
<b>Poblano en Nogada</b> stuffed poblano chilli, spiced beef, pine nuts, plantain, salsa nogada <b>gf</b> .....	26

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## ◆ COMPLEMENTOS | SIDES ◆

<b>Chilli Fries</b> smoked salt, lime aioli <b>v/gf/df</b> .....	12
<b>César Salad</b> baby cos, parmesan, garlic chives, anchoa dressing <b>gf</b> .....	16
<b>Sweet Corn</b> achiote butter, pecorino, coriander <b>v/gf</b> .....	14
<b>Slaw</b> shaved cabbage, golden raisins, pepitas, manchego, pedro ximénez dressing <b>v/gf</b> .....	16

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## ◆ DULCE | SWEET ◆

<b>Churros</b> cinnamon sugar, dark chocolate <b>v</b> .....	18
<b>Affogato</b> vanilla bean ice cream, espresso, Sesión Mocha tequila <b>v</b> .....	19
<b>Margarita Cheesecake</b> watermelon sorbet, strawberry, spiced nut crumble <b>v</b> .....	18

## ◆ SESIÓN PREMIUM TEQUILA COCKTAILS ◆

Sharing a passion for Mexico's finest ingredients, Four Hundred and award-winning Sesión Premium Tequila have carefully crafted a selection of balanced cocktails to transport you to the beaches of Tulum.



### Tijuana

Sesión blanco tequila, limoncello, grapefruit, homemade coconut syrup **24**



### Chica Verde

Sesión reposado, melon, ginger, basil, lime **24**



### Vista Bonita

Sesión mocha, fernet branca, limoncello, mint agave, hellfire bitters **24**

Small batch produced with 100% blue agave from the fields of Mexico, Sesión tequila was created for special moments by Australian entrepreneur, Jennifer Hawkins.

So sip back, relax and enjoy every Sesión.

# SESIÓN

## ◆ CLASSIC TEQUILA COCKTAILS ◆

*A range of Central American classics & house signatures curated by Four Hundred using Corazón's premium tequila range, and Los Vecinos' traditional style mezcals.*



### **Classic Margarita**

Your choice of tequila blanco or mezcals, triple sec, lime, agave **21**



### **Tommy's Margarita**

Blanco, lime, agave **22**



### **Spicy Margarita**

Reposado, triple sec, agave, ancho reyes, lime, house spice mix **22**



### **Paloma**

Reposado, grapefruit, hibiscus, citrus, soda **23**



### **Two Rabbits**

Blanco tequila, elderflower, dragonfruit, lemon, egg whites **24**



### **Five Suns**

Reposado, midori, pineapple juice, coconut cream, splash of pinot noir **24**



### **Añejo Old Fashioned**

Añejo, xocolatl mole bitters, agave, orange zest **24**

## ◆ CLASSIC COCKTAILS ◆



**Aperol Spritz**      Aperol, prosecco, soda      **18**



**Espresso Martini**      Vodka, coffee liqueur, fresh espresso      **22**



**Negroni**      Gin, campari, sweet vermouth      **22**



**Old Fashioned**      Bourbon, bitters, sugar      **22**



**Amaretto Sour**      Amaretto, citrus, egg whites      **22**



**Southside**      Gin, mint, citrus      **22**



**Lychee Martini**      Vodka, lychee liquor, lychee syrup, dry vermouth      **22**

## ◆ CARAFES ◆ (serves 4)

**Petalo Spritz**      Sesión blanco tequila, pineapple syrup, rosé, cranberry juice      **58**

**Sangria de la Casa**      Rosé, brandy, grapefruit juice, seasonal fruit      **45**

## TASTING NOTES

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### TEQUILA BLANCO

<b>Corazón</b>	Baked pineapple, jalapeño, tangerine zest	<b>12.5</b>
<b>Sesión</b>	Green pepper, pineapple, lightly spiced	<b>13</b>
<b>Patrón</b>	Pineapple, herbacious, white pepper	<b>15</b>
<b>Casamigos</b>	Sweet agave, vanilla, grapefruit	<b>15</b>
<b>Don Julio</b>	Lemon, grapefruit, sweet agave	<b>15</b>
<b>Fortaleza</b>	Cooked agave, citrus, basil, vanilla	<b>22</b>
<b>G4</b>	Spicy, pepper, grass	<b>23</b>
<b>Doña Celia</b>	Floral, toasted fruit, citrus	<b>25</b>

### TEQUILA REPOSADO

<b>Corazón</b>	Baked pineapple, jalapeño,	<b>13</b>
<b>Sesión</b>	Green banana, fresh ginger, baked nectarines	<b>14</b>
<b>Casamigos</b>	Caramel, cocoa, dried fruits, oak	<b>16</b>
<b>Don Julio</b>	Lemon, stone fruit, dark chocolate, cinnamon	<b>17</b>
<b>Patrón</b>	Oak, vanilla, citrus	<b>18</b>
<b>Fortaleza</b>	Caramel, butter, sage, apple	<b>24</b>
<b>Doña Celia</b>	Oak, caramelised fruit, sugared almond	<b>28</b>
<b>Clase Azul</b>	Candied orange peel, American oak, hazelnut, cloves, cinnamon	<b>42</b>





## TASTING NOTES

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### TEQUILA AÑEJO

<b>Corazón</b>	Forest, hazelnut, cloves, agave	<b>14</b>
<b>Casamigos</b>	Caramel, vanilla, blue weber agave, spice	<b>17</b>
<b>Don Julio</b>	Grapefruit, mandarin, caramel, wild honey	<b>19</b>
<b>Doña Celia</b>	Brandied cherries, fudge, wood	<b>32</b>
<b>Don Julio 1942</b>	Rich caramel, chocolate, warm oak, roasted agave	<b>37</b>

### MEZCAL

<b>Los Vecinos Espadín</b>	Baked pineapple, jalapeño	<b>12.5</b>
<b>400 Conejos Espadín</b>	Camp fire, ripe fruits, fresh wood, light herbal	<b>16</b>
<b>Casamigos</b>	Herbal, fragrant fruit, hints of smoke	<b>18</b>
<b>Bozal Cenizo</b>	Orange peel, dark chocolate, floral	<b>30</b>
<b>El Jolgorio Mexicano</b>	Maple, citrus, pepper	<b>33</b>

### EXTRA AÑEJO

<b>Corazon</b>	Caramel, peanut, oak	<b>18</b>
<b>Arette Gran Clase</b>	Butterscotch, wood, fruity caramel, vanilla	<b>36</b>

### DESSERT

<b>Sesión Mocha</b>	Chocolate fondant, biscuits, dark roasted coffee	<b>14</b>
<b>1800 Coconut</b>	Coconut, sweet agave	<b>15</b>



**DRAUGHT BEER**

Great Northern Super Crisp Lager	11	13
Carlton Draught	11	13
Modus Cerveza	12	14
Pure Blonde	12	14
Stone & Wood Pacific Ale	13	15.5
Balter XPA	13	15.5

**PACKAGED BEER**

Balter Cerveza	12.5
Balter Easy Hazy Ale	12.5
Tecate Lager	12
Corona	12
Pacifico	14.5
Single Fin Summer Ale	12

**CANS**

Young Henrys Cloudy Cider	14
Hard Fizz Watermelon & Berry Seltzer	14.5
Hard Fizz Passionfruit & Guava Seltzer	14.5
Young Henrys Ginger Beer	14
Matso's Ginger Beer	14

GIN	City Of London Dry	12.5
	Bombay Sapphire	13
	Archie Rose Signature Dry	13
	Four Pillars Rare Dry	13.5
	Four Pillars Bloody Shiraz	14
	Hendrick's	14

VODKA	Fris	12.5
	Belvedere	14
	Grey Goose	14

BOURBON	Buffalo Trace	12.5
	Maker's Mark	13
	Jack Daniels	14

WHISKEY	Starward Two Fold	12.5
	Jameson Irish	13
	Sazerac Rye	15
	Glenfiddich 12YO	16
	Laphroaig 10YO	18
	Chivas 18YO	22
	Fireball	13

RUM	Brix	12.5
	Brix Cane	13
	Brix Spiced	13
	Havana Club 3	13
	Plantation Pineapple	14
	Havana Club 7	14
	Ron Zacapa Centenario 23YO	19
LIQUEUR	Frangelico	11
	Disaronno	12
	Barsol Pisco Quebranta	13
	Baileys	12
	Midori	12
AMARO/ APERTIF	Amaro Montenegro	11
	Campari	11
BRANDY/ COGNAC	St Agnes VS	13
	Hennessy VS	14
CACHAÇA	Sagatilba Pura Silver Cristalina	13

## ◆ NON-ALCOHOLIC ◆

### BEER

Heaps Normal Hazy Ale	11
Heaps Normal XPA	11




### MOCKTAILS

Flor Rosa	Seadrift wild hibiscus, grapefruit, lime, soda	16
Sabrosa	Grapefruit, lemon, mango purée, orange, soda	16

## CHAMPAGNE & SPARKLING

	 Reg	 Btl
<b>BTW Sparkling</b> NV   Murray Darling, NSW	10.5	50
<b>Cantina Trevigiana Prosecco</b> NV   Veneto, ITA	14	68
<b>Mumm Cordon Rouge Brut Champagne</b> NV   Reims, FRA	25	125
<b>Mumm Marlborough Brut Prestige</b> NV   Marlborough, NZ	18	85
<b>Veuve Clicquot Yellow Label</b> NV   Reims, FRA		155




## WHITE WINES

	 Reg	 Lrg	 Btl
<b>Atlas 'Rhineland' Riesling</b> 2021   Clare Valley, SA	13.5	21	65
<b>Famille Hugel Classic Riesling</b> 2021   Alsace, FRA			115
<b>Mesta Verdejo</b> vg, o 2020   Castile-La Mancha, ESP	13.5	21	65
<b>Vidal Sauvignon Blanc</b> 2021   Marlborough, NZ	13	20	62
<b>Mezzacaron Pinot Grigio</b> vg 2021   Veneto, ITA	13.5	21	65
<b>BTW Pinot Grigio</b> 2022   Orange, NSW	10.5	15.5	50
<b>Yering Station 'Elevation' Chardonnay</b> vg 2022   Yarra Valley, VIC	13.5	21	65
<b>Apricus Hill Chardonnay</b> 2021   Denmark, WA			90
<b>Domain Jean Defaix Chablis</b> 2022   Burgundy, FRA			125

## ROSÉ WINES

	 Reg	 Lrg	 Btl
<b>BTW Rosé</b> 2022   Murray Darling, VIC	10.5	15.5	50
<b>Amalia Rosé</b> 2021   Provence, FR	14.5	23	70
<b>Moscato Foiri 200ml</b> 2022   Castile-La Mancha, ESP			16

## RED WINES

	 Reg	 Lrg	 Btl
<b>Yering Station 'Elevation' Pinot Noir</b> 2021   Murray Darling, VIC	13.5	21	65
<b>Abbotts &amp; Delaunay Pinot Noir</b> 2020   Languedoc, FRA			85
<b>Radio Boka Tempranillo vg</b> 2020   Castile-La Mancha, SPA	13.5	21	65
<b>Feudo Arancino Riserva Rosso Nero d'Avola vg</b> 2021   Sicily, ITA			95
<b>Argento Malbec vg,o</b> 2020   Mendoza, AR	14	22.5	68
<b>Geoff Merrill Pimpala Road Shiraz vg</b> 2021   McLaren Vale SA	13	19	63
<b>Silkwood 'The Bowers' Shiraz</b> 2021   Pemberton, WA	15	21	73
<b>BTW Cabernet Merlot</b> 2021   Murray Darling, NSW	10.5	15.5	50
<b>Anselmi Realda Cabernet Sauvignon vg</b> 2019   Veneto, ITA			145

vg = vegan | o = organic  
Vintage may vary without notice.



According to the Aztec legend, Mayahuel, goddess of agave, gave birth to four hundred rabbits.

These cheeky little rabbits loved to let their ears down and drink pulque, the first form of tequila.

They lived a rich life; drinking, partying and getting into all sorts of mischief. In the process, they developed four hundred unique drinking personalities.

Just like Maya's rabbits, here at Four Hundred we're all about leaning into the good times with great friends, and embracing the fun that comes with a tequila session.

