



FOUR HUNDRED

MEXICAN BAR & KITCHEN

WiFi Password: spicymarg

Please note: a surcharge applies to all card transactions.



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.



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.

Which rabbit will you be?



◆ CRUDO | RAW ◆

Sydney Rock Oyster cucumber salsa, aji pepper, lime min 3pc df/gf (A)	6ea
Beef Tartare wagyu tajima MB6+, eschallot, pickled chilli, capers, salsa macha, aioli, tostadas df/gf	24
Salmon Crudo Tostada avocado salsa, aji verde, salmon roe, baby shiso - 3pc df/gf (A) (contains nuts)	26
Pink Snapper Aguachile coconut, coriander, lime, smoked corn, serrano chilli oil df/gf (I).....	26
Watermelon Aguachile compressed watermelon, coconut aguachile sauce, chilli oil, tajin, coriander vg/gf	19

◆ ANTOJITOS | LITTLE CRAVINGS ◆

Guacamole salsa macha, topos vg/gf	19
Stuffed Squash Flower queso fresco, lemon verbena, salsa roja - 3pc gf/v	20
Smoked Chicken Wings coriander crema, pickled chilli gf	20
Calamari Frito chipotle mayo, lime df/gf (I).....	25
Grilled King Prawns guajillo chilli butter, lemon, baby coriander - 3pc gf (A)	26
Watermelon Salad fresh watermelon, feta cheese, red wood sorrel, mint leaves, hibiscus vinaigrette gf/v	19
Quesadillas manchego cheese, pico de gallo, ricotta salata, quindilla chilli	
Smoked Beef Cheek 3pc	23
Barbacoa Chicken 3pc	23
Jackfruit & Black Beans 3pc v	22

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

Baja Fish battered snapper, macerated fennel, avocado, chipotle mayo **df** (n)27

Chicken Barbacoa BBQ chicken, aji verde, pico de gallo, baby gem, chilli threads **gf*/df** (contains nuts)27

Pulled Jackfruit refried beans, salsa de piña, coconut poblano sauce **vg/gf***26

Cochinita Pork achiote pulled pork, refried beans, habanero pickled onions, avocado sauce, crackling **df/gf***27

Baja King Prawn battered king prawn, pico de gallo, shaved cabbage, chipotle mayo, baby coriander **df** (A)29

Asada Beef wagyu tajima MB6+, pico de gallo, guacamole **df/gf***29

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

Roast Pork Belly spiced pork belly, Swiss cheese, avocado sauce, baby gem lettuce, pico de gallo, ciabatta25

Chicken Cemitita fried chicken, guajillo butter, pickled onion, monterey jack cheese, guacamole salsa, baby gem, coriander crema, ciabatta25

Birria Beef slow cooked beef cheek, Swiss cheese, special sauce, pickles, ciabatta25

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◆ SOLOS | MAINS ◆

Grilled Pumpkin roasted pepitas, creamy red sauce,
queso fresco **v/gf/nf**27

Slow Cooked Lamb Shank morita adobo, chickpea
purée, crispy chickpeas, lamb jus **df/gf**.....27

Catch of the Day romesco sauce, baby gem hearts,
agave & lemon vinaigrette **df/gf (A)** (contains nuts)43

300g Wagyu Tajima MB6+ Chimmi churri, beef jus,
roast potatoes **gf/nf**.....52

Burrito Bowl mexican red rice, black beans, baby cos lettuce,
pico de gallo, avocado, BBQ corn, coriander crema, guindilla
chilli **v/gf**.....24

Add Ons

Pulled Jackfruit.....6

Chicken Barbacoa 7

Chochinita Pork7

Asada Beef8

◆ COMPLEMENTOS | SIDES ◆

Chilli Fries smoked salt, lime aioli **v/gf/df**13

César Salad baby cos, parmesan, garlic chives,
anchoa dressing **gf**16

Roast Potatoes adobo butter, coriander cream **v,gf,nf**16

Sweet Corn achiote butter, pecorino, coriander **v/gf**.....15

Mexican Red Rice **vg/gf**7

Extra Totopos (tortilla chips) **vg/gf/df**6

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◆ DULCE | SWEET ◆

Churros cinnamon sugar, dark chocolate v19

Add Dulce de leche4

Dulce de Leche Basque Cheesecake berry compote, vanilla bean
ice cream v/gf.....20

.....◆.....
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.....◆.....
*gf - gluten free | df - dairy free | v - vegetarian | vg - vegan | nf - nut free | * - on request
A - Australian Seafood | I - Imported Seafood*

◆ TEQUILA COCKTAILS ◆

SIGNATURE



**Azteca
Sunrise**

blanco, peach liqueur,
orange juice, passionfruit syrup,
raspberry cordial

23



**Coconut
Margarita**

1800 coconut, triple sec, lime,
agave

25



**Mocha
Espresso
Martini**

sesion mocha, coffee liqueur,
agave, espresso

23



**Sweet
Vendetta**

chilli & vanilla infused mezcal,
triple sec, pineapple syrup, lime

23



**Cafe de
Puebla**

coffee infused blanco, disaronno,
chocolate bitters, agave

24



**Blue St.
Blues**

orange infused rum, aperol, lime,
orange bitters, soda

24



El Mariachi

spicy tequila, lychee liqueur,
lavendar syrup, lime, agave

24

CLASSIC



**Classic
Margarita**

blanco, triple sec, lime, agave

23



**Tommy's
Margarita**

blanco, lime, agave

24



**Spicy
Margarita**

chilli infused reposado, ancho
reyes, triple sec, lime, agave

25



Paloma

reposado, hibiscus, grapefruit,
lime, soda

23

◆ CLASSIC COCKTAILS ◆



Aperol Spritz aperol, prosecco, soda **20**



Espresso Martini vodka, coffee liqueur, fresh espresso **24**



Negroni gin, campari, sweet vermouth **24**



Old Fashioned bourbon, bitters, sugar **24**



Amaretto Sour amaretto, citrus, egg whites **24**



Southside gin, mint, citrus **24**



Lychee Martini vodka, lychee liquor, agave, citrus **24**

◆ CARAFES ◆ (serves 4)



Aperol Spritz aperol, sparkling wine, soda **50**

Maracuya Spritz vodka, passionfruit purée, agave, lime, soda **50**

TASTING NOTES

TEQUILA BLANCO

Corazón	baked pineapple, jalapeño, tangerine zest	13
Sesión	green pepper, pineapple, lightly spiced	13.5
Patrón	pineapple, herbacious, white pepper	15
Casamigos	sweet agave, vanilla, grapefruit	15
Don Julio	lemon, grapefruit, sweet agave	15
1800 Silver	fruit, spice, black peppercorn	15
Fortaleza	cooked agave, citrus, basil, vanilla	22
G4	spicy, pepper, grass	23

TEQUILA REPOSADO

Corazón	baked pineapple, jalapeño	13.5
Sesión	green banana, fresh ginger, baked nectarines	14.5
Casamigos	caramel, cocoa, dried fruits, oak	16
1800	caramel, vanilla, mild spices, oak	16
Don Julio	lemon, stone fruit, dark chocolate, cinnamon	17
Patrón	oak, vanilla, citrus	18
Fortaleza	caramel, butter, sage, apple	24
Clase Azul	honey, Butterscotch, Hazelnut, baking spices	42

Served your way

Neat | On The Rocks | Mixer

TASTING NOTES

TEQUILA AÑEJO	Corazón	forest, hazelnut, cloves, agave	14
	Patrón	cooked agave, vanilla, caramel	15.5
	Casamigos	caramel, vanilla, agave, spice	17
	1800	toffee, peppery spice, vanilla, oak	18
	1800	vanilla, caramel, honey, agave, oak	19
	Cristalino		
	Don Julio	grapefruit, mandarin, caramel, honey	20
MEZCAL	Don Julio 1942	rich caramel, chocolate, oak, agave	37
	Los Vecinos Espadín	baked pineapple, jalapeño	13
	400 Conejos Espadín	camp fire, ripe fruits, fresh wood, light herbal	16
	Casamigos	herbal, fragrant fruit, hints of smoke	18
	Bozal Cenizo	orange peel, dark chocolate, floral	30
	El Jolgorio Mexicano	maple, citrus, pepper	33
EXTRA AÑEJO	Corazon	caramel, peanut, oak	18
	Arette Gran Clase	butterscotch, wood, fruity caramel, vanilla	36
DESSERT	Sesión Mocha	chocolate fondant, biscuits, dark roasted coffee	14
	1800 Coconut	coconut, sweet agave	15

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DRAUGHT BEER

Great Northern Super Crisp Lager	12.5	14.5
Carlton Draught	12.5	14.5
Modus Cerveza	13	15
Sydney Brewery Cider	13.5	15.5
Stone & Wood Pacific Ale	14	16.5
Balter XPA	14	16.5



PACKAGED BEER

Balter Cerveza	12.5
Balter Easy Hazy Ale	13
Corona	13
Single Fin Summer Ale	12.5
Wilde Gluten Free Pale Ale	12.5

CANS

Young Henrys Cloudy Cider	14
Modus Tepache Pineapple	14
Young Henrys Ginger Beer	14
Hard Fizz Watermelon & Berry Seltzer	14.5
Hard Fizz Passionfruit & Guava	14.5

GIN

Fellow	13
Manly Spirits	13
Bombay Sapphire	13.5
Archie Rose Signature Dry	13.5
Four Pillars Rare Dry	14.5
Four Pillars Bloody Shiraz	14.5
Hendrick's	15
Roku	15
Monkey 47	16

VODKA

Fellow	13
Belvedere	15
Grey Goose	15

BOURBON / RYE / CANADIAN

Buffalo Trace	13
Maker's Mark	14
Jack Daniels	14.5
Sazerac Rye	15
Canadian Club	15
Solera Rye	18

WHISKEY

Starward Two Fold	13
Monkey Shoulder	13
Fireball Cinnamon	14
Whisked Chocolate Brownie	14
Jameson Irish	14
Toki Santory Japanese	15
The Deacon	15
Bushmills 10YO	15
Glenfiddich 12YO	16
Laphroaig 10YO	18
Chivas 18YO	22

WHITE RUM

Brix Cane	13.5
Havana Club 3	13.5
Angostura Reserva	13.5

DARK RUM

Brix	13
Brix Spiced	13.5
Sailor Jerry Spiced	14
Plantation Pineapple	14.5
Kraken Black Spiced	15
Havana Club 7	15
Ron Zacapa Centenario 23YO	20

LIQUEUR

Frangelico	11.5
Disaronno	12.5
Barsol Pisco Quebranta	13.5
Baileys	12.5
Midori	12.5

**AMARO/
APERTIF**

Amaro Montenegro	11
Campari	11

**BRANDY/
COGNAC**

St Agnes VS	14
Hennessy VS	15

◆ **NON-ALCOHOLIC** ◆

BEER

Heaps Normal Half Day Hazy	12
Heaps Normal Third IPA	12
Heaps Normal Quiet XPA	12

MOCKTAILS

Coco Picante	non-alcoholic mezcal, coconut syrup, pineapple juice, spicy bitters, soda	16
Virgin Italian Margarita	lyre's italian spritz, lime, agave, non-alcoholic sparkling wine	16

CHAMPAGNE & SPARKLING

	 Reg	 Btl
BTW Sparkling NV Murray Darling, NSW	11	53
Cantina Trevigiana Prosecco NV Veneto, ITA	14.5	70
Mumm Cordon Rouge Brut Champagne NV Reims, FRA		130
Rotari Reserva Sparkling Rosé NV Trentino, ITA		95
Veuve Clicquot Yellow Label NV Reims, FRA		180

WHITE WINES

	 Reg	 Lrg	 Btl
Harewood Great Southern Riesling 2024 Great Southern, WA	14	22	68
Forrest Riesling 2023 Marlborough, NZ			75
Vidal Sauvignon Blanc 2024 Marlborough, NZ	13.5	21	65
Mezzacarona Pinot Grigio vg 2024 Veneto, ITA	14	22	68
BTW Pinot Grigio 2025 Orange, NSW	11	16.5	53
Yering Station "Elevation" Chardonnay vg 2025 Yarra Valley, VIC	14	22	68
Apricus Hill Chardonnay 2021 Denmark, WA			90
Mesta Organic Verdejo 2023 Rioja, SP	13.5	21	65

ROSÉ WINES



BTW Rosé

2025 | Murray Darling, VIC

11

16.5

53

Longerill Cinsault & Grenache Rosé

2022 | Languedoc Roussillon, FR

15

24

73

RED WINES



Yering Station “Elevation” Pinot Noir

2024 | Murray Darling, VIC

14

22

68

Radio Boka Tempranillo vg

2024 | Castile-La Mancha, SPA

14

22

68

Astrale Chianti

2020 | Tuscany, ITA

75

Argento Malbec vg, o

2023 | Mendoza, AR

14.5

23.5

70

Abbotts et Delaunay Pinot Noir ‘Le Village’

2023 | Languedoc Roussillon, FR

85

Geoff Merrill Pimpala Road Shiraz vg

2023 | McLaren Vale SA

13.5

20

65

Paisley Boombox Shiraz

2023 | Barossa Valley, SA

15.5

22

75

BTW Cabernet Merlot

2024 | Murray Darling, NSW

11

16.5

53

vg = vegan | o = organic

Vintage may vary without notice.