





# FOUR HUNDRED

MEXICAN BAR & KITCHEN

WiFi Password: spicymarg

Please note: a surcharge applies to all card transactions.

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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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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 ◆

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

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## ◆ ANTOJITOS | LITTLE CRAVINGS ◆

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

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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** scotch fillet steak, 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, ciabatta .....25

**Chicken Cemita** fried chicken, guajillo butter, pickled onion, monterey jack cheese, guacamole salsa, baby gem, coriander crema, ciabatta .....25

**Birria Beef** slow cooked beef cheek, Swiss cheese, special sauce, pickles, ciabatta .....25

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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 Scotch Fillet Steak** Chimmi churri, beef jus,  
roast potatoes **gf/nf**.....46

**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 Pork .....7

Asada Beef .....8

## ◆ 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 **v** ..... **19**

**Add Dulce de leche** ..... **4**

**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, lavender 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**

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## ◆ CARAFES ◆ (serves 4)



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

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

## TASTING NOTES

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### TEQUILA BLANCO

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

### TEQUILA REPOSADO

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

### Served your way

Neat | On The Rocks | Mixer

## TASTING NOTES

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

Served your way

Neat | On The Rocks | Mixer

**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**

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

**VODKA**

<b>Fellow</b>	<b>13</b>
<b>Belvedere</b>	<b>15</b>
<b>Grey Goose</b>	<b>15</b>

**BOURBON / RYE / CANADIAN**

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

**WHISK(E)Y**

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

<b>LIQUEUR</b>	Frangelico	11.5
	Disaronno	12.5
	Barsol Pisco Quebranta	13.5
	Baileys	12.5
	Midori	12.5
<b>AMARO/ APERTIF</b>	Amaro Montenegro	11
	Campari	11
<b>BRANDY/ COGNAC</b>	St Agnes VS	14
	Hennessy VS	15




## ◆ NON-ALCOHOLIC ◆

<b>BEER</b>	Heaps Normal Half Day Hazy	12	
	Heaps Normal Third IPA	12	
	Heaps Normal Quiet XPA	12	
<b>MOCKTAILS</b>	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
<b>BTW Sparkling</b> NV Murray Darling, NSW	11	53
<b>Cantina Trevigiana Prosecco</b> NV Veneto, ITA	14.5	70
<b>Mumm Cordon Rouge Brut Champagne</b> NV Reims, FRA		130
<b>Rotari Reserva Sparkling Rosé</b> NV Trentino, ITA		95
<b>Veuve Clicquot Yellow Label</b> NV Reims, FRA		180

## WHITE WINES

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

## ROSÉ WINES



<b>BTW Rosé</b> 2025   Murray Darling, VIC	11	16.5	53
<b>Lorgeril Cinsault &amp; Grenache Rosé</b> 2022   Languedoc Roussillon, FR	15	24	73

## RED WINES



<b>Yering Station “Elevation” Pinot Noir</b> 2024   Murray Darling, VIC	14	22	68
<b>Radio Boka Tempranillo</b> vg 2024   Castile-La Mancha, SPA	14	22	68
<b>Astrale Chianti</b> 2020   Tuscany, ITA			75
<b>Argento Malbec</b> vg,o 2023   Mendoza, AR	14.5	23.5	70
<b>Abbotts et Delaunay Pinot Noir ‘Le Village’</b> 2023   Languedoc Roussillon, FR			85
<b>Geoff Merrill Pimpala Road Shiraz</b> vg 2023   McLaren Vale SA	13.5	20	65
<b>Paisley Boombox Shiraz</b> 2023   Barossa Valley, SA	15.5	22	75
<b>BTW Cabernet Merlot</b> 2024   Murray Darling, NSW	11	16.5	53

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