



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?



PARA EMPEZAR | TO START

◆ CRUDO | RAW ◆

Sydney Rock Oyster hibiscus mignonette, eschalot, cucumber 3pc df/gf/nf (A)	6ea
Beef Tartare pinnacle MB2+, eschalot, pickled chilli, capers, salsa macha, aioli, tostadas df/gf	25
Salmon Crudo Tostada avocado salsa, aji verde, salmon roe, baby shiso - 3pc df/gf (A) (contains nuts)	27
Snapper & Blood Orange Aguachile red chili oil, elk herbs df/gf/nf (I)	27

◆ ANTOJITOS | LITTLE CRAVINGS ◆

Guacamole salsa macha, totopos vg/gf	20
Stuffed Squash Flower queso fresco, lemon verbena, salsa roja - 3pc gf/v	21
Smoked Chicken Wings coriander crema, pickled chilli gf	22
Calamari Frito chipotle mayo, lime df/gf (I).....	26
Grilled King Prawns guajillo chilli butter, lemon, baby coriander - 3pc gf (A)	27
Watermelon Salad fresh watermelon, feta cheese, redwood sorrel, mint leaves, hibiscus vinaigrette gf/v	19
Paella Rice prawns, black mussels, bomba rice, chorizo oil gf/nf	32
Grilled Octopus chorizo, almond sauce, lime, paprika gf/df	30
Tuna Ceviche Salad diced tuna, cherry tomatoes, avocado, cucumber, hibiscus dressing, crispy corn kernels, chili oil gf/nf/dfv	32



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A - Australian Seafood | I - Imported Seafood*

PLATO FUERTE | SUBSTANTIALS

Slow Cooked Lamb Shank morita adobo, chickpea purée, crispy chickpeas, lamb jus df/gf	28
300g Pinnacle Rump MB2+ Chimmi churri, beef jus, roast potatoes gf/nf	45
Catch of the Day romesco sauce, baby gem hearts, agave & lemon vinaigrette df/gf (A) (contains nuts)	36
Grilled Eggplant greek yoghurt and tahini sauce, herbs, pepita brittle, lemon dressing gf/vg/nf	27
Sweet Potato Gnocchi red salsa, guajillo butter, manchego, sage nf	27
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

COMPLMENTOS | SIDES

Chilli Fries smoked salt, lime aioli v/gf/df	14
Garden Salad cos, fennel, radish, lemon thyme vg/gf/df/nf	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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CLASICOS | CLASSICS

◆ **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 pinnacle MB2+, pico de gallo, guacamole **df/gf***29

◆ QUESADILLAS ◆

Manchego cheese, pico de gallo, ricotta salata, quindilla chilli

Smoked Beef Cheek 3pc24

Barbacoa Chicken 3pc24

Jackfruit & Black Beans 3pc **v**23

◆ TORTAS | SANDWICHES ◆ served with fries

Chicken Cemita fried chicken, guajillo butter, pickled onion, monterey jack cheese, guacamole salsa, baby gem, coriander crema, ciabatta26

Birria Beef slow cooked beef cheek, Swiss cheese, special sauce, pickles, ciabatta26



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DULCE | SWEET

Churros cinnamon sugar, dark chocolate **v**20

Add Dulce de leche4

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



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◆ TEQUILA COCKTAILS ◆

SIGNATURE



Azteca Sunrise blanco, peach liqueur, orange juice, passionfruit syrup, raspberry cordial **24**



Coconut Margarita 1800 coconut, triple sec, lime, agave **25**



Mocha Espresso Martini sesion mocha, coffee liqueur, agave, espresso **24**



Sweet Vendetta chilli & vanilla infused mezcal, triple sec, pineapple syrup, lime **25**



Cafe de Puebla coffee infused blanco, disaronno, chocolate bitters, agave **25**



Blue St. Blues orange infused rum, aperol, lime, orange bitters, soda **25**



El Mariachi spicy tequila, lychee liqueur, lavender syrup, lime, agave **25**

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

21



Espresso Martini

vodka, coffee liqueur, fresh espresso

24



Negroni

gin, campari, sweet vermouth

25



Old Fashioned

bourbon, bitters, sugar

25



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

◆ TEQUILA ◆

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
	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
Don Julio 1942	rich caramel, chocolate, oak, agave	37

MEZCAL

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

Served your way

Neat | On The Rocks | Mixer

◆ BEER ◆

			
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		13
	Corona		14
	Single Fin Summer Ale		13
CANS	Young Henrys Ginger Beer		14
	Hard Fizz Watermelon & Berry Seltzer		14.5
	Hard Fizz Passionfruit & Guava		14.5
	Sydney Brewery Zero Carb		14

◆ OTHER SPIRITS ◆

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

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

WHISK(EY)

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
Balvenie Double Wood 12YO	17

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

◆ WINE ◆

CHAMPAGNE & SPARKLING

	 Reg	 Btl
BTW Sparkling NV Murray Darling, NSW	11	53
Cantina Trevigiana Prosecco NV Veneto, ITA	15.5	70
Mumm Cordon Rouge Brut Champagne NV Reims, FRA		130
Rotari Reserva Sparkling Rose NV Trentino, ITA		95
Veuve Cliquot Yellow Label NV Reims, FRA		180

WHITE WINES

	 Reg	 Lrg	 Btl
Harewood Great Southern Riesling 2024 Great Southern, WA	15	23	69
Forest Riesling 2023 Marlborough, NZ			76
Vidal Sauvignon Blanc 2024 Marlborough, NZ	14.5	22	66
Mezzacarona Pinot Gris vg 2024 Veneto, ITA	15	23	69
BTW Pinot Grigio 2025 Orange	12	17.5	54
Yerring Station "Elevation" Chardonnay 2025 Yarra Valley	15	23	69
Apricus Hill Chardonnay 2021 Denmark, WA			90
Mesta Organic Verdejo 2025 Yarra Valley	14.5	22	66

ROSÉ WINES



Reg



Lrg



Btl

BTW Rosé

2025 | Murray Darling, VIC

12

17.5

54

Lorgerill Cinsault & Grenache Rosé

2022 | Languedoc Roussillon, FR

16

25

74



Reg



Lrg



Btl

RED WINES

Yering Station "Elevation" Pinot Noir

2024 | Murray Darling, VIC

15

23

69

Radio Boka Tempranillo vg

2024 | Castile-La Mancha, SPA

15

23

69

Astrale Chianti

2020 | Tuscany, ITA

76

Mr. Mick Malbec

2024 | Clare Valley, SA

14.5

23.5

70

Abbotts et Delaunay Pinot Noir 'Le Village'

2023 | Languedoc Roussillon, FR

86

Geoff Merrill Pimpala Road Shiraz vg

2023 | McLaren Vale, SA

14.5

21

66

Paisley Boombox Shiraz

2023 | Barossa Valley, SA

16.5

23

76

BTW Cabernet Merlot

2025 | Yarra Valley

12

17.5

54

vg = vegan | o = organic

Vintage may vary without notice.