

MEX & CO MENU

ANTOJITOS (little snacks)

Tortilla chips & guacamole \$11

Tortilla chips & pico de gallo \$11

Chicharones (pork cracklings) & guacamole \$14

Sweet Potato Chips \$14
with sweet chili sauce and sour cream

Potato Wedge \$14
with sweet chili sauce and sour cream

Elote Asado – Grilled Corn \$9

Corn on the cob with lime, coriander & chilli butter. Served with chipotle aioli.

Jalapeno Poppers \$15

Whole jalapeno peppers stuffed with cream cheese, crumbed & fried with lime aioli.

NACHOS

Corn chips with cheese, guacamole, sour cream, tomato salsa & jalapenos.

Nachos de Queso \$14
Plain.

Bean Nachos \$16
Topped with spicy black beans.

Mushroom Nachos \$18
Topped with sauteed mushroom.

Beef Nachos \$18

Topped with mince beef in our tomato - serrano sauce.

Chicken Nachos \$18
Topped with achiote marinated chicken.

Baby Octopus \$20
Topped with grilled baby octopus.

NACHO FRIES

All of the delicious ingredients of our normal nachos, served with potato chips instead of corn chips

TACOS \$6 each

Made using freshly homemade soft corn tortillas & a filling of your choice below.

POLLO (Chicken)
Chargrilled achiote marinated chicken, homemade guacamole, fresh pineapple-chilli & coriander salsa.

BARBACOA (Beef)
Pulled beef steak, braised in traditional mexican style, homemade guacamole, pico de gallo salsa.

MUSHROOM
Sauteed mushroom, grilled halloumi, & homemade guacamole.

CARNITAS (Pork)
Pork belly braised in traditional Oaxaca style with orange, oregano, garlic & spices, then crisp fried, homemade guacamole, fresh radish, coriander, tomatillo salsa.

VEGETARIANO
(vegetarian)
Sauteed capsicums, onions, grilled halloumi, & homemade guacamole.



STREET FOOD

BURRITOS

A soft flour tortilla filled with Mexican rice, black beans, cheese, pico de gallo & a filling of your choice below.

POLLO (Chicken) \$16
Chargrilled achiote marinated chicken.

BARBACOA (Beef) \$16
Pulled beef steak, slow braised in traditional Mexican style with herbs and spices.

MUSHROOM \$16
Sauteed mushroom, guacamole.

VEGETARIANO \$16
(vegetarian)
Sauteed red & green capsicum, onions, guacamole.

CARNITAS (Pork) \$16
Pork belly braised in traditional Oaxaca style with orange, oregano garlic & spices, then crisp fried. Served without cheese.

BABY OCTOPUS \$18
Spicy grilled baby octopus, drizzed with fresh squeezed lemon juice.

SQUID \$18
Spicy grilled squid, drizzed with fresh squeezed lemon juice.

FISH \$18
Beer battered fish fillet, using Hoki fish fillet from New Zealand.

PRAWN \$18
Beer battered prawns.

Add homemade guacamole \$2.50

Add Chipotle Aioli \$2

CALIFORNIAN BURRITO

All of the delicious ingredients of our normal burrito, served with potato chips instead of Mexican rice.

NAKED BURRITO

All of the delicious ingredients of our normal burrito, served in a bowl instead of a tortilla.

SALADS

Grilled Chicken Salad
Chorizo, pumpkin seeds, queso fresco, & house dressing. \$19.90

Mexican Street Salad
Crispy pork belly pieces, cabbage, radish, coriander, jalapenos, red onions, carrots, fresh lime vinaigrette. \$22.90

Grilled Prawn Salad
Grilled spiced prawns with avocado, orange, cucumber & citrus vinaigrette. \$24.90

Grilled Octopus Salad
Grilled spiced baby octopus with avocado, orange, cucumber & citrus vinaigrette. \$24.90

PLATOS FUERTES

FAJITAS

All fajitas are served on a hot skillet with onions and capsicum. Accompanied with flour tortillas (4), tomato salsa, homemade guacamole, jalapenos, cheese & sour cream.

Beef
Finely sliced beef tenderloin. \$31.50

Prawns
Marinated prawns. \$33.50

Chicken
Finely sliced chicken breast. \$31.50

Squid
Marinated squid. \$33.50

Vegetarian
Grilled queso fresco, corn kernels and zucchini. \$29.50

Baby Octopus
Marinated baby octopus. \$33.50

Tuna
Marinated tuna fillet. \$33.50

Combo
A mix of 2 of the above. \$35

ALL our Fajitas can be served with gluten free tortillas add \$2.50

SIDES

Flour Tortillas (2)	\$2.50
Corn Tortillas (2)	\$3.50
Corn chips	\$3.50
Guacamole	\$4.50
Salsa	\$4
Black beans	\$4
Rice	\$4
Sour cream	\$2.50
Jalapenos	\$2.50
Chipotle Aioli	\$2
Lime Aioli	\$2

SALAD WRAPS

- **Grilled chicken**, pumpkin seeds, halloumi cheese, fresh coriander, mixed leave ans hoouse dressing \$15.90

- **Crispy pork belly**, cabbage, radish, red onion, tomatillo sauce. \$15.90

- **Grilled capsicum & onion**, fresh , coriander, avocado, cucumber, mixed leaves and house dressing. \$15.90

- **Grilled baby octopus**, avocado, orange, cucumber, mixed leaves and citrus vinaigrette. \$17.90

- **Grilled prawn**, avocado, orange, cucumber, mixed leaves and citrus vinaigrette. \$17.90

Grilled Prawn \$20

Topped with grilled prawn.

Grilled Squid \$20

Topped with grilled squid.



REGIONAL TACOS \$7 each

BAJA CALIFORNIA

- **Battered tiger prawns** or
- **Battered fish fillet**
Served with shredded cabbage, pico de gallo salsa, chipotle aioli & valentina sauce.

- **Seared yellowfin tuna** or
- **Seared baby octopus**
Served with iceberg lettuce, pineapple salsa, lime aioli

QUESADILLAS \$19.90 each
Soft flour tortilla, melted cheese, pico de gallo and cream with your choice of fillings below

- **Achiote Chicken** & chorizo sausage.

- **Grilled beef tenderloin** & roasted carrot.

- **Vegetarian** with spiced black , beans, capsicums & onions.

- **Sauteed mushroom.**

Add homemade guacamole \$2.50

SONORA & MEXICO CITY

- **Cachete: Beef cheeks**
Traditionally braised in mexican herbs and spices & homemade guacamole, fresh radish.

TOLUCA

- **Chorizo con queso**
Grilled chorizo sausage & halloumi with tomatillo salsa, guacamole & fresh radish.

NIÑOS (kids)

Available for children under 12 years old.

Kids Nachos \$6
Corn tortilla chips smothered in melted cheese.
With chicken or beef add \$4

Cheese Quesadillas \$6
Grilled soft flour tortillas (2) with melted cheese.
With chicken or beef add \$4

Kids Burritos \$9
Chicken or pulled beef with rice & cheese

ENCHILADAS

Soft flour tortillas (3), wrapped, baked and topped with cheese & sour cream.

Classic Enchilada \$22
Traditionally marinated chicken breast w/ tomato serrano sauce.

Beef Enchilada \$24
Beef steak, slowly braised in tradional Mexican style, served with jalapenos w/ tomatillo sauce

Vegetarian \$18
Spicy black beans, sauteed capsicum & onion. w/ tomato serrano sauce.

DESSERTS

Churros \$9
Mexican style donuts dusted in cinnamon sugar served with chocolate sauce.

Ice Cream Tacos \$9
Hard shell taco with ice cream inside, topped with whip cream.

- gluten friendly

Although every possible care has been taken to ensure that these items are allergy free, certain items may still contain traces of allergic ingredients as they are prepared in an environment that may contain allergic ingredients.

- suitable for veggies

MEX & CO DRINKS MENU

WINE

Sparkling

**Markview
Brut Reserve**
NSW
\$9 (glass)
\$40 (bottle)

**Dogarina
Prosecco**
Veneto,
Italy
\$12 (glass)
\$56 (bottle)

Whites

**Markview
Moscato**
NSW
\$8 (glass)
\$38 (bottle)

**Toorak
Chardonnay**
Riverina,
NSW
\$9 (glass)
\$42 (bottle)

**Tempus Two
Silver Series
Sauvignon
Blanc**
Hunter Region,
NSW
\$9 (glass)
\$42 (bottle)

**Savee Sea
Pinot Gris**
Marlborough,
NZ
\$10 (glass)
\$45 (bottle)

Rosé

**Howling Wolf
Pink Cub Rosé**
Margaret River
SA
\$9 (glass)
\$42 (bottle)

**Villa Parini
Blush IGT**
Veneto,
Italy
\$10 (glass)
\$45 (bottle)

Reds

**Katherine Hills
Cabernet Sauvignon**
NSW
\$8 (glass)
\$36 (bottle)

**Bats Blood
Melot**
Minis,
Romania
\$9 (glass)
\$42 (bottle)

**Zeppelin 'Big Bertha'
Shiraz**
Barossa Valley,
SA
\$10 (glass)
\$45 (bottle)

**Melodias
Malbec**
Mendoza,
Argentina
\$12 (glass)
\$56 (bottle)

BEER

Tecate \$7

Sol \$8

Corona \$8

Pacifico \$9

Coopers Light \$7

Dos Equis \$8

Three Oaks Cider \$8

Negra Modelo \$9

SPICE UP YOUR BEER!!

CERVEZA PREPARADA - MICHELADA
Corona served with salted rim glass, fresh lime juice, clamato juice, valentina sauce, served on ice. **\$12**

AGUA FRESCA

Organic Fresh Mexican sodas

Agave Limonada \$5.90
Agave syrup & fresh lime juice soda

Naranja Y Vainilla \$5.90
Burnt orange & madagascan vainilla soda

Miel Y Manzana \$5.90
Spiced honey & apple soda

Granada \$5.90
Pomegranate & tahitian lime soda

SOFT DRINKS

Pepsi \$3.90

Lemonade \$3.90

Orange Juice \$4.90

Ginger Ale \$4.90

Lemon Lime Bitter \$5.90

Pepsi Max \$3.90

Solo \$3.90

Apple Juice \$4.90

Pink Lemonade \$4.90

MINERAL WATER

Sparkling **\$7.90**

COCKTAILS

All our margaritas can be upgraded to any of the following premium tequilas; (add \$5)

- Patron Blanco
- 1800 Blanco

- Don Julio Blanco
- Herradura Blanco

Tommy's Margarita \$16
El jimador tequila, agave syrup, fresh lime juice

Classica Margarita \$16
El jimador tequila, burnt orange & vanilla syrup, fresh lime juice

Jalapeno Margarita \$16.50
Jalapeno chilli infused blanco tequila, triple sec, fresh lime juice, organic agave syrup

MO Watermelon & Lime Margarita \$17
El jimador tequila, organic agave syrup, fresh lime, watermelon juice

MO Coconut Margarita \$16.50
El jimador tequila, coconut milk, agave nectar, fresh lime juice

MO Apple Margarita \$16.50
El jimador tequila, fresh apple juice, spiced honey & apple syrup, fresh lime

MO Berry Margarita \$16.50
El jimador tequila, blackberry liqueur, agave nectar, fresh lime juice

MO Pomegranate Margarita \$16.50
El jimador tequila, pama pomegranate liqueur, fresh lime, pomegranate juice

Espresso Margarita \$16.50
El jimador tequila, kahlua, agave syrup, espresso coffee, xocolatl mole bitters

Mezcalita \$16
Smokey mezcal, orange & vanilla syrup, fresh lime juice

Lagerita \$18
Our classica margarita topped with, coronita, fresh lime

MO - available as mocktail for \$8.9



**HOLA
MANLY!**