

Don Pedros

Entrees

- Guacamole** 14
Guacamole - corn chips - Pico de Gallo
- Jalapeño poppers** 10
Breaded and filled with cheese - tangy tomatillo salsa
- Chipotle chicken wings** 16
Spicy chipotle mayo
- Nachos** 11
Freshly cooked tortilla crisps - smoked cheese blend
Pico de Gallo - guacamole - beans - jalapeños
add chicken / beef / pork 4
- Side salad** 10
Shredded iceberg - spanish onion - cherry tomatoes
- Cheese & bean dip** 10
Refried mashed beans - melted blended
Mexican cheese - jalapenos

Raw

- Fish Ceviche** 18
Fish of the day ceviche - lime - coriander -
green chilli corn chips
- Tuna Tostatidas** 17
Albacore tuna - avocado - cucumber - tomato

Sides

- Confetti rice** 12
Mexican long grain - saffron - corn - peas
- Chargrilled corn** 9
Chipotle aioli - queso - lime
- Shoestring potato fries** 10
W. chipotle aioli

TACOS

\$8 each - Made with flour tortillas

- Crispy prawns**
Shredded iceberg - lime mayo - Pico de Gallo
- Mushroom**
Thinly slice mushrooms - slaw - cheese -
coriander chipotle aioli
- Fish**
Fish of the day - pineapple salsa - chipotle mayo
- Soft shell crab**
Shredded iceberg - lime mayo - pineapple salsa
- Pulled pork belly**
Slaw - chipotle mayo
- Lamb shoulder**
Slaw - chimichurri

Build your own taco - platter \$35
8 tortillas - shredded iceberg lettuce - guacamole -
mashed beans - Pico De Gallo - salsa - shredded cheese
Choice of Prawn - Mushroom - Fish - Crab - Pork - Lamb

Quesadillas 2 pcs \$11
Choice of Chicken - Brisket - Mushroom
Mixed Mexican cheese – jalapenos

Baja fish slider \$8
Shredded iceberg – chipotle mayo
– Pico de Gallo

Pork spareribs
Achiote – Pedro Ximenes – citrus rub – confetti
rice \$39

Whole baby barramundi
Grilled – lime – coriander – chilli – French fries
\$35

DESSERT

Churros 12
Dulce de leche

Nutella quesadilla 12
Nutella - strawberries - mint

Macadamia ice cream 5

DRINKS

Wine

	Glass / Bottle
Jean Louis Charles de Frere Brut	10 / 55
Matakana Sav blanc	9 / 51
Le Reim Pinot Grigio	11 / 62
Alkoomi Riesling	14 / 68
Bethany Chardonnay	10 / 56
Jardin Des Charmes Rose	10 / 61
La Vue Pinot Noir	10 / 59
Altozano Tempranillo	9 / 55
Santa Ana Malbec	10 / 59
Billy Goat Cab Merlot	12 / 67
Gang of Two Cab Malbec	9 / 55
Shobers Shiraz	13 / 71

BEER

Tap Beer – Ask your waiter for current selection	9
<u>Bottles</u>	
Corona Lager	10
Pacifico Clara Pilsner	11
Negra Modelo Dark Lager	11
Dos Equis	10
Dos Blockos	12
Young Henrys Newtowner Pale Ale	11
Stone & Wood Pacific Ale	10
Balter XPA	11
Buckets of Corona (4)	30
Weekly mystery beer <i>Ask your waiter</i>	8

COCKTAILS

Chihuahua 20

Reposado Tequila - St Germain -
Cranberry juice

Mamasita 21

Reposado Tequila - Grapefruit
juice - Rosemary syrup

Bonita 22

Reposado Tequila – Lychee liquor – Apple juice

El Jefe 18

Jimador Reposado – Lemon –
sugar - eggwhite

Chicano 21

Mezcal – in house made bitters – agave syrup

Michelada 15

Lager – tomato – lime – chilli

Margaritas All 18

Classic

Reposado tequila – lime - Cointreau

Tommy's

Reposado tequila – lime - agave

Chilli

Chilli infused reposado tequila –
lime – Cointreau – chilli salt

Coconut

Coconut tequila – lime – coconut
syrup – coconut rim

Blood orange & grapefruit

Blanco tequila – Solerno – grapefruit juice