

COMIDA



Antojitos / To Start

All garnished with corn salsa, spring onion & coriander

CHILAQUILES (GF, VEG) 🌶️ \$15.50

Mexico's fav! Corn chips sautéed with home-made salsa verde & adobo, topped w sour cream, ricotta salata cheese, onion & corn salsa. Add marinated grilled chicken/frijoles charros \$5 ea

CORN CHIPS WITH SALSA & GUACAMOLE (GF, VEG, VGO) \$13.50

White corn chips with mild salsa & fresh home-made guac

MINI NACHOS (GF, VEG) \$16

White corn chips w melted cheese, sour cream, home-made tomatillo salsa (mild) & fresh home-made guacamole. Add grilled chicken or shredded beef +\$5

JALAPEÑO POPPERS (VEG) 🌶️ \$8 (2 PCS) / \$11.50 (3 PCS)

Jalapeño filled with cheese, rice & salsa fresca, deep-fried to a golden crunch. Served w chipotle aioli & Tabasco chipotle

STREET-STYLE CORN (GF, VEG, VGO) \$8 (1 pc) / \$13.50 (2 PCS)

Coal-grilled fresh corn, chipotle aioli, ricotta salata cheese, Tajín seasoning & fresh lime

TAQUITOS \$10 (2 PCS) / \$15 (4 PCS)

Rolled, seasoned deep fried tortillas, salsa fresca & sour cream + choice of protein: marinated grilled chicken/shredded beef (+\$1)/chorizo & potato/pulled pork (+\$1)/veggie chilli con carne-[contains soy]

MEXI MEXI CHIPS (VEG) \$10.50

Fried beer battered chips seasoned w Mexican herbs & oregano served with garlic aioli or chipotle aioli.

¿Por qué no los dos? Try both \$1.50

MAIN MEALS

All garnished with corn salsa, spring onion & coriander

CHOICE OF SALSA FRESCA: TOMATILLO (MILD)/VERDE (MEDIUM/CHIPOTLE HABANERO (HOT).

CHOICE OF PROTEIN: marinated grilled chicken / frijoles charros (veg) / shredded beef +\$2 / pulled pork +\$2 / chorizo & potato +\$2 / chilli con carne 🌶️ +\$2 / mix of veggies +\$1.5 / veggie chilli con carne 🌶️ [contains soy] / pulled jackfruit

GRINGA DE PASTOR ★CHEF'S FAVI★ \$25.50

Mexican-style soft flour tortilla, melted Oaxaca cheese, al pastor pork, caramelised pineapple, onion, coriander, salsa verde cruda, radish

QUESADILLAS \$25.50

Mexican style soft flour tortilla pressed with Oaxaca cheese, chipotle aioli, caramelised pineapple corn salsa, mint cream + your choice of protein & salsa fresca

CLASSIC BURRITO (VGO) \$23.50

Warm tortilla w frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream & chipotle aioli + your choice of protein & salsa fresca

NACHOS (GF, VGO) ★CHEF'S FAVI★ \$25.50

White corn chips with melted cheese, pico de gallo, mint cream, jalapeños, frijoles charros & chipotle aioli + your choice of protein & salsa fresca

CHIMICHANGA \$25.50

Deep fried burrito with your choice of protein & salsa fresca, served with a side of Mexican green rice, pico de gallo, mint cream & chipotle aioli

ENCHILADA ★CHEF'S FAVI★ (VGO) \$25.50

Warm flour tortilla oven baked with enchilada salsa, stuffed with cheese & your choice of protein. Served with a side of Mexican green rice, frijoles charros, pico de gallo, mint cream, chipotle aioli & your choice of salsa fresca

FAJITAS DE PASTOR (GF) \$29.50

Sizzling platter with al pastor meat, sautéed onion, capsicum & mild salsa. Served with a side of corn tortillas, caramelised pineapple, onion, coriander, salsa verde cruda, radish, green Mexican rice, frijoles charros

STEAK FAJITAS (GF, VGO) \$29.50

Sizzling platter with steak sautéed with onion, capsicum, mushrooms, mild salsa & Tajín seasoning. Served with a side of Mexican green rice, corn tortillas, frijoles charros, pico de gallo, chipotle aioli & mint cream

★Tacos★

All tacos are garnished with corn salsa, spring onion & coriander
Mix and match available

JALISCO'S BIRRIA QUESA-TACOS 🌶️ \$19 (2 PCS) / \$25 (3 PCS)

Hand-pressed flour tortillas, deep-fried & soaked in birria consomé, filled with Oaxaca cheese and your choice of: beef / chicken / veggie chilli con carne-[veg, contains soy]. Topped with pickled onion, ricotta salata cheese & served with a side of birria consomé. {No mix & match available}

TACOS AL PASTOR (GF) \$24 (3 PCS)

Hand pressed corn tortilla, al pastor pork, caramelised pineapple, onion, coriander, salsa verde cruda, radish

FRIED CHICKEN TACO \$24 (3 PCS)

Hand pressed corn tortilla, fried Southern-style chicken tenders, pico de gallo, Mexican smoked slaw, creamy chipotle aioli & ricotta salata cheese

BAJA HOKI TACO 🌶️ \$24 (3 PCS)

Hand pressed white corn tortilla, beer battered deep-fried Hoki fish seasoned with Mexican herbs & Tajín, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli & ricotta salata cheese

TACO DE CAMARÓN 🌶️ \$24 (3 PCS)

Hand pressed white corn tortilla, beer battered fried prawns seasoned with Mexican herbs & Tajín, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli, mango corn salsa & ricotta salata cheese

YUCATÁN-STYLE PORK TACO (GF) \$24 (3 PCS)

Hand pressed white corn tortilla with Achiote & orange pulled pork shoulder cooked overnight. Topped with pineapple, salsa verde & ricotta salata cheese

HIDALGO BEEF TACO (GF) \$24 (3 PCS)

Hand pressed white corn tortilla, 12-hour slow cooked braised beef, salsa verde, topped with smoked Mexican slaw, mango corn salsa & ricotta salata cheese

TACO VEGETARIANO (VEG, VGO) 🌶️ \$24 (3 PCS)

Hand pressed white corn tortilla, veggie chilli con carne, chipotle aioli, fresh home-made guacamole & ricotta salata cheese [contains soy protein]

DESSERTS

All are garnished with dehydrated flowers and icing sugar

SIZZLING BROWNIE ★CHEF'S FAVI★ \$13

Chocolate brownie served on a hot sizzling platter with melted chocolate, vanilla ice cream & strawberry

MEXICAN WARM CHURROS \$12

Crispy deep-fried heart-shaped churros tossed in cinnamon sugar, served with vanilla ice cream, milk chocolate sauce and strawberry

Niños / Kids

CHICKEN CHIQUITO NACHOS \$13

Corn chips, cheese, marinated grilled chicken & sour cream

KIDS TACO + CHIPS \$13

Corn tortilla, cheese, lettuce & sour cream. Choose your protein: chicken / pulled pork / frijoles charros (veg, 🌶️)

CHEESE QUESADILLA (VEG) \$13

Mexican-style soft flour tortilla stuffed with melted Oaxaca cheese. Change to corn tortilla (GF) +\$1.

Add grilled chicken / shredded beef / pulled pork \$3 each

Please ask our friendly staff to assist you with dietary & allergen requirements. Unfortunately we cannot guarantee that our products are strictly free from allergens. We certainly do our best but cross contamination is a possibility as everything is cooked in the same kitchen.

An allergen checklist is available on request. Note: vegetarian/vegan burritos, enchiladas, quesadillas & chimichangas come in a delicious spinach & herb green tortilla. GF - Gluten free friendly | VEG - Vegetarian | VGO - Vegan friendly option | 🌶️ - Just a bit spicy | 🌶️🌶️ - Spicier!

Surcharges apply: 8% weekends, 15% public holidays. Sorry, no split bills

BEBIDAS



MARGARITAS

HECHO'S CLASSIC MARGARITA \$19 / JUG \$65 (SERVES 4)

Teremana Blanco, Cointreau, fresh lime, agave,
Tajín salt rim

GUAVA-RITA \$21 / JUG \$69 (SERVES 4)

Teremana Blanco, fresh lime, agave, guava, Tajín salt rim

MARGARITA DE STRAWBERRY MINT \$21 / JUG \$69 (SERVES 4)

Teremana Blanco, Cointreau, fresh strawberries, fresh
mint, fresh lime (frozen)

PASSIONFRUIT MARGARITA \$21 / JUG \$69 (SERVES 4)

Teremana Blanco, Cointreau, fresh lime, passionfruit,
cinnamon sugar rim

TOMMY'S MARGARITA \$22 / JUG \$72 (SERVES 4)

Teremana Reposado, fresh lime, agave, Tajín salt rim

CORONORITA \$26.50

Beer in a Margarita? Yes please!

Our classic margarita topped with a Corona beer

COCKTAILS

LA PALOMA ★MEXICO'S FAV★ \$21.50

Fresh lime, grapefruit, Tajín salt rim & your choice of:
· 400 Conejos Mezcal · Teremana Reposado

THE SKINNY \$16

Vodka, Mexican lime, Japanese yuzu, lime wedge

LONG ISLAND \$26.50

Vodka, Gin, White Rum, Cointreau, Tequila, orange, cola,
Tajín salt rim

SUMMER PASSION(FRUIT) \$23.50

400 Conejos Mezcal, fresh lime, passionfruit, cinnamon
sugar rim

CLASSIC RED SANGRIA \$13 / \$36

House red wine, cold pressed orange juice, lemonade &
fresh fruit

MOCKTAILS

LEMON LIME BITTERS \$8

HORCHATA (OR-CHAH-TAH) \$10

Delicious rice-based drink with vanilla & cinnamon. A true
Mexican classic! Make it dirty! Add spiced rum +\$6

MEXICOLADA \$10

Pineapple, coconut, fresh lime.

Make it dirty! Add Teremana Blanco +\$7

JAMAICA (HA-MY-KAH) \$8.50

Hibiscus flower & fresh lime.

Make it dirty! Add Teremana Blanco +\$7

VIRGIN MOJITO \$10

Fresh lime, fresh mint, lemonade

OTHER SOFTIES

JARRITOS MEXICAN SODAS \$6.50

Cola, Lime, Piña, Mango, Mandarin, Grapefruit, Guava

SOFT DRINKS \$5 - 330ml glass bottle

Coca-Cola, Coca-Cola Zero, Coca-Cola Diet, Fanta, Sprite

MOUNT FRANKLIN SPARKLING WATER

330ml glass bottle \$5 · 750ml glass bottle \$9.50

VINO

STANDARD POUR 150 ML. UPGRADE TO 250ML GLASS +\$5

TINTO

TEMPUS TWO PINOT NOIR \$12 / \$48

South Australia | Vegan

THE ESTATE VINEYARD CABERNET SAUVIGNON \$14 / \$52

Rutherglen, VIC

RUTHERGLEN ESTATE SHIRAZ \$13 / \$49

Rutherglen, VIC | Vegan

BLANCO

3 TALES SAUVIGNON BLANC \$13 / \$49

Vegan | Marlborough, NZ

ST. HUGO EDEN VALLEY CHARDONNAY \$13 / 49

Eden Valley, SA

ROSE & SPARKLING

BERESFORD CLASSIC ROSÉ \$14 / \$52

McLaren Vale, SA

DE BORTOLI PICCOLO PROSECCO \$12

King Valley, VIC | Vegan | 200 ml

CERVEZAS

SUBJECT TO AVAILABILITY

MAKE IT A CHELADA - \$1.50

Add fresh lime juice and a Tajín rim to any beer. Zesty, salty,
and ultra-refreshing. A simple twist with bold Mexican flavour

TECATE \$10.50

CORONA \$10

DOS EQUIS \$12

NEGRA MODELO \$12

PACIFICO \$12

SOL \$10.50

STONE & WOOD - PACIFIC ALE \$11

BALTER MEXICAN-STYLE LAGER \$11

SOL CLAMATO \$13

The original michelada mix. Tomato juice blended with
spices + Sol beer. It's like a Mexican bloody Mary!

TEQUILA FLIGHTS

3x20ml shots of different regions/age. Single serve available

TEREMANA ★OUR FAV★ \$35

1800 \$36

DON JULIO \$36

GRAN CENTENARIO \$37

HERRADURA \$35

PATRÓN \$36

MAESTRO DOBEL \$39

MEZCAL 30ml each

400 CONEJOS \$13

TRES TRIBUS ENSAMBLE \$14

BURRITO FIESTERO CENIZO \$12

TRES TRIBUS CUISHE \$15.50

PELOTÓN DE LA MUERTE \$13

LOS SIETE MISTERIOS DOBA-YEJ \$12

AGAVE BASED 30ml each

NODO COFFEE TEQUILANA \$13

CAZCABEL COCONUT LICOR \$13

CAZCABEL HONEY LICOR \$14