

FROZEN COCKTAILS

PIÑA COLADA Sailor Jerrys Rum, Bacardi, lime, pineapple, coconut milk	18
LYCHEE & ELDERFLOWER MARGARITA El Jimador Blanco Tequila, elderflower, lychee, apple	18

MARGARITAS SHAKEN WITH 100% AGAVE TEQUILA

CLASSIC Tequila, Triple Sec, lime, salt rim	21
TOMMY’S Tequila, lime, agave, salt rim	21
SPICY TOMMY’S Tequila, lime, agave, habanero hot sauce, jalapeño, salt rim	21
BLOOD ORANGE Tequila, Triple Sec, Campari, lime, blood orange, orange bitters, tajin rim	21
PINE-JALAPEÑO Tequila, pineapple, ginger, habanero hot sauce, jalapeno, tajin rim	21
COCONUT Tequila, coconut tequila liquor, lemon, coconut	21
CUCUMBER Tequila, lime, cucumber, salt rim	21
WATERMELON Tequila, watermelon, salt rim	21
1800 CRISTALINO Lime, agave, salt rim	28

CLASSICS

APEROL SPRITZ Aperol, prosecco, sparkling water	18
ESPRESSO MARTINI Vodka, Kahlua, Boston Black Espresso	21
GIN BERRY SOUR Gin, Chambord, lemon	20
SANGRIA Tempranillo, Triple Sec, lemon, ginger, tonic	18

COCKTAIL JUGS

SANGRIA Tempranillo, Triple Sec, lemon, ginger, tonic	55
GIN BERRY COLLINS Gin, Chambord, lemon, sparkling water	55

0% COCKTAILS

SPARKLING GUAVA-RITA Aloe vera, guava, lemon, agave, sparkling water	12
VIRGIN ELDERFLOWER PALOMA Grapefruit, elderflower, lime, tonic	12

(GF) GLUTEN FRIENDLY
(GFO) GLUTEN FRIENDLY ON REQUEST
(VGO) VEGETARIAN OPTION
(VG) VEGETARIAN
(VE) VEGAN
(VEO) VEGAN ON REQUEST

PLEASE LET OUR TEAM KNOW OF ANY DIETARIES & ALLERGENS.
WE CANNOT ENSURE OUR GLUTEN FRIENDLY DISHES ARE SUITABLE FOR COELIACS.

ALL DEBIT CARD PAYMENTS AT THE COUNTER ARE FEE FREE. A PORTION OF OUR MERCHANT
FEES (1.5%) WILL APPLY TO ALL OTHER PAYMENTS. PLEASE NOTE A 15% SURCHARGE APPLIES
ON PUBLIC HOLIDAYS.

OPEN
7 DAYS
FOR LUNCH,
DINNER
AND ALL
THE GOSSIP
YOU CAN
CHEW

FUELLED BY
THE SPIRIT OF MEXICO
VIVA
LA
FIESTA

fonda

MI CASA, SU CASA

FONDA
MEXICAN

ANTOJITOS

CHARRED STREET CORN (GF/VG/VEO) Smoky chipotle, parmesan & ricotta blend, lime	6.5
TORTILLA CRISPS (VE) House-made corn chips, fresh guacamole & pico de gallo	12.5
CEVICHE Pickled onion, fresh cucumber, coriander, chilli lime dressing, tortilla crisps with Tuna with Cauliflower (VG)	18.5 16
JALAPENO CHEESE BITES (VG) Jalapeno, corn, cheese, coriander, chilli citrus mayo	13
SMOKY MAC & CHEESE CROQUETTES (VG) Salsa roja & coriander	13
FRIED CHICKEN TENDERLOINS (4 PIECES) Chipotle aioli & lime	15
FONDA SEASONED CHIPS (VG/VEO) Chipotle aioli	6/11
SWEET POTATO CHIPS (VG/VEO) Chipotle aioli	7/12
CRISPY ZUCCHINI WEDGES (VG/VEO) Chipotle aioli	7.5/13

LOS NACHOS

NACHOS (VG/VEO) Tortilla crisps tossed in a house salsa, four cheese blend, topped with the iconic; guacamole, sour cream, pico de gallo & jalapeno	21.5
LOADED NACHOS (VGO/VEO) The nachos you love, plus your choice of chargrilled chicken, barbacoa beef, Tasmanian lamb, tender pork or pulled shiitake mushrooms	25.5

TACOS

ON A LA TORTILLERIA FRESH CORN TORTILLA

LAMB SHOULDER (GF) *NEW* Salsa roja, pickled onion, pico de gallo, coriander & F.U. sauce.	8.5
PULLED PORK (GF) *NEW* Salsa roja, red onion, guacamole, coriander	8.5
SNAPPER Smoky chipotle, guacamole, slaw, pickled onion, coriander & lime	9
CHICKEN ASADO (GF) Guacamole, salsa roja, onion & coriander	8.5
PRAWN Fresh pineapple salsa, smoky chipotle, guacamole & agave	9
BARBACOA BEEF (GF) Chimichurri, guacamole & red onion	8.5
SHIITAKE MUSHROOM (GF/VE) Guacamole, shiitake, chimichurri, onion, corn salsa, coriander & lime	8.5

FEED ME
1 X NACHOS
2 X CHARGRILLED CORN
2 X TACOS (YOUR CHOICE)
1 X QUESADILLA (YOUR CHOICE)
\$62 (SERVES 2 PEOPLE)

BURRITOS

ROLLED IN A FLOUR TORTILLA WITH BROWN RICE, RED QUINOA & TORTILLA STRIPS

ROASTED SWEET POTATO (VG/VEO) *NEW* Smoky chipotle aioli, spinach & caramelised onion, capsicum & salsa roja	18.5
TASMANIAN LAMB *NEW* Salsa roja, pico de gallo, rocket, coriander, chimichurri & pickled onion	19.5
FLAMED GRILLED CHICKEN *NEW* Black beans, salsa verde, pico de gallo & slaw	19.5
SHIITAKE MUSHROOM (VG/VEO) *NEW* Black beans, rocket, chimichurri, pickled onion & pico de gallo	19
BARBACOA BEEF *NEW* Chimichurri, slaw, smoky chipotle, caramelised onion & capsicum	19.5
CRISPY SNAPPER *NEW* Black beans, chipotle, salsa roja, pickled onion & slaw	21
PULLED PORK SHOULDER *NEW* Black beans, pineapple salsa, spinach, salsa roja, pico de gallo, pickled onion & coriander	19.5

BOWLS

PACIFICO BOWL (GFO) Chopped kale, slaw, fresh cucumber, pepitas, mint, chilli lime dressing, crunchy tortilla strips with Tuna Ceviche with Chicken	22.5 19.5
SANTA FE (GFO) Chargrilled chicken, slaw, rocket, corn salsa, pico de gallo, parmesan ricotta blend, crunchy tortilla strips, chilli citrus mayo	19
MEX BIM BAP (GFO/VE) Quinoa & rice, black beans, spinach, guacamole, slaw, sweet potato, fried chickpeas, pico de gallo, pepitas, pickled onion, tortilla strips & tamarind dressing ADD A PROTEIN	17.5 +6
FIESTA BURRITO BOWL *NEW* (GFO/VGO/VEO) Quinoa, brown rice, slaw, black beans, pico de gallo, guacamole, mango crema, salsa roja, and tortilla crisps with your choice of: Barbacoa beef, chargrilled chicken, lamb, crispy sweet potato, or pulled shiitake mushroom	21

QUESADILLAS

TOASTED WITH A BLEND OF CHEDDAR, MONTEREY JACK AND ASADERO. DIPPING SALSA ON THE SIDE

PULLED PORK (GFO) *NEW* Pineapple, rocket & chilli mango crema	19.5
CHARGRILLED CHICKEN (GFO) Sweet corn salsa & spinach	19.5
SLOW COOKED BEEF (GFO) Pickled onion, rocket & salsa roja	19.5
LAMB SHOULDER (GFO) Chimichurri, rocket & pickled onion	19.5
PULLED SHIITAKE MUSHROOM (GFO/VG/VEO) *NEW* Chipotle aioli, spinach & corn salsa	19.5
ROASTED SWEET POTATO (GFO/VG/VEO) Chipotle aioli, spinach, caramelised onion & capsicum	18.5

ORDER WITH US AT THE COUNTER
OR VIA THE QR CODE AT YOUR TABLE

SWEET

CHURROS (VG) Dulce de leche & chocolate sauce	12
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VINO

	125ML	250ML	BTL
BUBBLES			
SUNNYCLIFF, Brut, Victoria			
ISADORA 'Extra Dry' Prosecco, Italy	11		55
	14		65
WHITE			
CA'DI ALTE, Pinot Grigio, Italy	14	23	60
THE PASS, Sauvignon Blanc, New Zealand	13	21	58
KUMEU RIVER 'VILLAGE', Chardonnay, New Zealand	14	23	60
ROSE			
CHATEAU L'ESCARELLE CUVEE 'CHATEAU', France	15	25	60
RED			
SPRING VALE 'MELROSE', Pinot Noir, Tasmania	14	23	60
MESTA TEMPRANILLO, Spain	13	21	58
FINCA LAS MORAS 'ORGANICO', Malbec, Argentina	14	23	60

CERVEZA & CIDER

BALTER CERVEZA LAGER 4%	10
CORONA LAGER 4.5%	11
BALTER XPA 5.0%	12
BALTER CAPTAIN SENSIBLE (MID) 3.5%	9
SOMERSBY APPLE CIDER 4.5%	10
BROOKVALE UNION GINGER BEER 4%	13

AGUAS FRESCA

HORCHATA Rice milk, evaporated milk, vanilla, cinnamon	8.5
WATERMELON Cold-pressed watermelon juice, fresh lime	8.5

MEXICAN ICED COFFEE

HORCHATA with a shot of Boston Black cold brew	9.5
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HOUSE-MADE SODA (LOW SUGAR)

STRAWBERRY & MINT Strawberry, fresh mint, lime, soda	6.5
GINGER & PASSIONFRUIT Ginger, passionfruit, fresh mint, soda	6.5
PINEAPPLE & LIME Pineapple, lime, soda	6.5
TRADITIONAL LEMONADE Lemon, soda	6.5
LEMON, LIME & BITTERS Lemonade, lime, bitters	6.5
CUCUMBER & MINT Cucumber, lime, soda	6.5

SPIKED SODA - Add a house spirit to our sodas	+10
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THE USUALS

COKE	5
COKE ZERO SUGAR	5