

FOOD MENU

Entrées

All entrees are garnished w corn salsa, spring onion, red cabbage & coriander

MEXI MEXI CHIPS (VEG) \$10

Fried beer battered chips seasoned w Mexican herbs & oregano. Served w garlic aioli / black smoked chipotle aioli. Try both for + \$1.50

ONION RINGS (VEG) \$11

Fried beer battered onion rings seasoned with Mexican herbs & oregano. Served w garlic aioli / black smoked chipotle aioli. Try both for + \$1.50

HABANERO CHICKEN WINGS \$11

Juicy chicken wings marinated overnight in buttermilk & secret Mexican herbs & spices. Deep-fried and tossed with smoky chipotle & bbq salsa

CORN CHIPS WITH SALSA & GUACAMOLE (VEG) (VGO) \$12

White corn chips with home-made tomatillo salsa (mild) & fresh home-made guacamole
• add melted cheese & sour cream +\$3
• add pulled pork / shredded beef / grilled chicken / pan-fried veggies / pan-tossed chorizo / chilli con carne +\$3

CHILLI FRIES OR VEGGIE FRIES 🌶️ \$14.50

Fried beer battered chips w melted cheese and your choice of:
• Chilli con carne & jalapeño garlic aioli
• Veggie chilli con carne & jalapeño garlic aioli (vegetarian)

SMOKED STUFFED JALAPEÑOS 🌶️ (GF) (VEG)

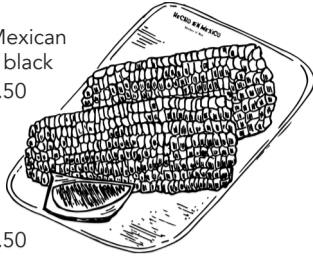
\$7 (2PCS) / \$13 (4PCS)
Flame grilled jalapeños stuffed w creamy cheese & tomatillo salsa

STREET-STYLE CORN *CHEF'S FAV!* (GF) (VEG) (VGO) \$8 (1PC) / \$14 (2PCS)

Coal-grilled fresh corn, black smoked chipotle aioli, ricotta salata cheese, tajin seasoning & lime

TAQUITOS \$9.50 (2PCS) / \$15 (4PCS)

Rolled, deep fried tortillas seasoned with Mexican herbs, salsa fresca & sour cream + your choice of filling: shredded beef (+\$1) / grilled chicken / pan fried veggies / pan tossed chorizo / pulled pork (+\$1)



★ Tacos ★

GET ANY THREE TACOS FOR \$21

All tacos are garnished w corn salsa, spring onion, red cabbage & coriander

JALISCO STYLE BIRRIA TACOS \$17

Two juicy chicken (or veggie chilli con carne) birria tacos on hand pressed tortillas with Oaxaca cheese, fried and soaked in birria consomé, sprinkled with pickled onion, corn salsa & coriander. Served with a side of consomé

FISH TACO 🐟 \$8

Hand pressed corn tortilla w beer battered fried Hoki fish seasoned w Mexican herbs & Tajin, topped w green papaya & carrot slaw, pickled onion, garlic jalapeño aioli & ricotta salata cheese

PRAWN TACO 🦐 \$8

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

PORK TACO (GF) \$8

Hand pressed white corn tortilla, Achote marinated & orange infused pulled pork shoulder cooked overnight. Topped w pineapple, corn salsa, jalapeño agave salsa & ricotta salata cheese

CHICKEN TACO 🐔 (GF) \$8

Hand pressed white corn tortilla, Adobo marinated free range chicken, black turtle beans, pico de gallo, tomatillo salsa, creamy black smoked chipotle aioli & ricotta salata cheese

BEEF TACO (GF) \$8

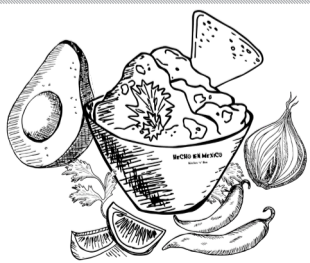
Hand pressed corn tortilla, 12-hour slow cooked braised beef, salsa verde, topped w smoked Mexican slaw, mango corn salsa & ricotta salata cheese

CHORIZO TACO (GF) \$8

Hand pressed corn tortilla, Spanish chorizo, sauteed potatoes, pickled onion, black smoked chipotle aioli, smoked Mexican slaw, corn salsa & ricotta salata cheese

VEGGIE TACO 🌱 (GF) (VEG) (VGO) \$8

Hand pressed corn tortilla, veggie chilli con carne, black smoked chipotle aioli, guacamole & ricotta salata cheese



Add fresh home-made Guacamole

Avocado, fresh lime, onion, coriander, Mexican herbs and spices and lots of love (\$3)

BURRITOS

CHOICE OF FILLING: grilled chicken / shredded beef

(+\$1.50) / pan fried veggies / pan tossed chorizo / chilli con carne (+\$1.50) / pulled pork (+\$1.50) CHOICE OF SALSA FRESCA: **Tomatillo (mild):** Roasted tomatoes, onion, capsicum, garlic, paprika, cilantro, Mexican herbs, fresh lime, jalapeño // **Verde (medium):** Mix of green tomatillo, jalapeño, poblano chilli, coriander, mango & lime juice // **Chipotle habanero (hot):** Smoked-dried jalapeños, green habanero, chipotle

All burritos are garnished w corn salsa, spring onion, red cabbage & coriander

CLASSIC BURRITO (VGO) \$19.50

Warm tortilla w seasoned black turtle beans, Mexican rice, cheese, lettuce, pico de gallo, mint cream & black smoked chipotle aioli + your choice of filling & salsa fresca

CALIFORNIA BURRITO \$20.50

Classic burrito stuffed w mexi mexi chips & jalapeños + your choice of filling & salsa fresca

FISH BURRITO \$20

Your choice of grilled or beer battered fish rolled in a tortilla w Mexican rice, black beans, shredded cheese, pico de gallo, lettuce, garlic jalapeño aioli, green papaya & carrot slaw

Mains / Platos Principales

CHOICE OF FILLING: grilled chicken / shredded beef (+\$1.50) / pan fried veggies / pan tossed chorizo / chilli con carne (+\$1.50) / pulled pork (+\$1.50)

CHOICE OF SALSA FRESCA: **Tomatillo (mild):** Roasted tomatoes, onion, capsicum, garlic, paprika, cilantro, Mexican herbs, fresh lime, jalapeño // **Verde (medium):** Mix of green tomatillo, jalapeño, poblano chilli, coriander, mango & lime juice // **Chipotle habanero (hot):** Smoked-dried jalapeños, green habanero, chipotle

All meals are garnished w corn salsa, spring onion, red cabbage & coriander

QUESADILLAS \$21.50

Mexican style soft flour tortilla pressed w Oaxaca cheese, black smoked chipotle aioli, pineapple corn salsa, + your choice of filling & salsa fresca

MUSHROOM QUESADILLAS \$22.50

Mexican style soft flour tortilla pressed w Oaxaca cheese, butter garlic mushrooms, black smoked chipotle aioli, Mexican smoked slaw, pineapple corn salsa + your choice of salsa fresca

NACHOS (GF) (VGO) *CHEF'S FAV!* \$21

White corn chips w melted cheese, pico de gallo, mint cream, jalapeños, Mexican black beans & black smoked chipotle aioli + your choice of filling & salsa fresca

CHIMICHANGA \$22

Deep fried burrito served w a side of Mexican rice, pico de gallo, mint cream & black smoked chipotle aioli + your choice of filling & salsa fresca

ENCHILADAS *CHEF'S FAV!* \$22

Warm flour tortilla oven baked stuffed w mild enchilada salsa, cheese + your choice of filling & salsa fresca. Served w a side of Mexican rice, beans, pico de gallo, mint cream & black smoked chipotle aioli

SPANISH PAELLA (VGO) \$27

Sizzling platter w rich Mexican rice cooked w Tajin, garlic, white wine & tomatillo salsa. Pan-tossed w onion, carrot, mushroom & capsicum + your choice of fillings: chorizo & chicken / chicken & prawns / prawns & chorizo / tofu / or have them all for +\$3

FAJITA (GF) (VGO) \$27

Sizzling platter w your choice of steak / tofu / fish +\$1/ chicken fillet. Sauteed w onion, capsicum, mushrooms, mild tomatillo salsa & Tajin seasoning. Served w side of Mexican rice, corn tortillas, black beans, pico de gallo & mint cream

ENSALADA (GF) (VGO) \$21

Fresh green mix w seasoned black turtle beans, Mexican rice, pico de gallo, ricotta salata cheese, quinoa, sour cream & black smoked chipotle aioli + your choice of filling & salsa fresca

Hamburguesas

All burgers come in a soft brioche bun with olive spread & fresh home-made guacamole and are topped w cheese & onion rings, layered with garlic jalapeño aioli, lettuce, beetroot & jalapeños

BEEF BURGER + CHIPS \$23

Beef patty grilled to order w Mexican seasoning

CHICKEN BURGER + CHIPS \$23

Chipotle marinated chicken fillet w Mexican seasoning

VEGGIE BURGER + CHIPS (VEG) \$23

Spicy bean & quinoa patty w Mexican seasoning

kids / niños

CHICKEN CHIQUITO NACHOS (GF) \$11.50

Corn chips, cheese, chicken & sour cream

CHEESE QUESADILLA (VEG) \$11.50

Mexican style soft flour tortilla pressed w Oaxaca cheese. add grilled chicken / shredded beef / pulled pork +\$3

CHICKEN TACO + CHIPS \$11.50

Corn tortilla, chicken, cheese, lettuce & sour cream

FISH AND CHIPS \$11.50

ORANGE/ PINEAPPLE JUICE \$7

VEGAN MENU

All meals are garnished w corn salsa, spring onion, red cabbage & coriander

ENTRÉES

CORN CHIPS WITH SALSA & FRESH HOME-MADE GUACAMOLE \$12

White corn chips with home-made tomatillo salsa (mild) & fresh home-made guacamole
• Add vegan chili con carne / pulled jackfruit / pan-fried veggies +\$3

VEGAN STREET-STYLE CORN (GF) *CHEF'S FAV!* \$8 (1PC) / \$14 (2PCS)

Coal-grilled fresh corn with vegan aioli and fresh lime

TACOS Get any three for \$21

JACKFRUIT TACO (GF) \$8

Hand pressed corn tortilla w pulled jackfruit, vegan aioli, black beans, pico de gallo, pickled jalapeños & corn salsa

VEGAN CHILLI CON CARNE TACO 🌶️ (GF) \$8

Hand pressed corn tortilla w vegan chilli con carne, vegan habanero aioli, pickled onions, pico de gallo, corn salsa & vegan aioli

PLATOS PRINCIPALES / MAIN MEALS

CHOICE OF VEGAN FILLING: pulled jackfruit / vegan chili con carne / pan-fried veggies

CHOICE OF SALSA FRESCA: **Tomatillo (mild):** Roasted tomatoes, onion, capsicum, garlic, paprika, cilantro, Mexican herbs, fresh lime, jalapeños // **Verde (medium):** Mix of green tomatillo, jalapeños, poblano chilli, coriander, mango & lime juice // **Chipotle habanero (hot):** Mix of smoked-dried jalapeños, green habanero, & chile chipotle

HECHO'S FAMOUS NACHOS (GF) *CHEF'S FAV!* \$21

White corn chips, pico de gallo, jalapeños, black beans, corn salsa, vegan cheese & habanero vegan aioli + your choice of filling & salsa fresca

VEGAN CLASSIC BURRITO \$19.50

Warm tortilla with seasoned black turtle beans, Mexican rice, vegan cheese, lettuce, pico de gallo, vegan aioli + your choice of filling & salsa fresca

VEGAN ENCHILADA \$22

Warm tortilla wrap oven baked with mild chilli pepper salsa & vegan cheese with Mexican rice, black beans, pico de gallo + your choice of filling & salsa fresca

SPANISH PAELLA WITH TOFU (GF) \$27

Rich Mexican rice cooked with Tajin seasoning, garlic & salsa and pan-tossed with tofu, tomato, carrot, mushroom, onion, capsicum & shallot

TOFU FAJITAS (GF) \$27

Tofu sautéed with Mexican seasoning and mild salsa with onion, capsicum & mushroom Served with a side plate of Mexican rice, black beans, warm tortillas, & pico de gallo



DESSERTS

CINNAMON NACHOS \$12

Fried tortilla chips sprinkled w cinnamon sugar & warm chocolate, served w strawberries & ice cream

MEXICAN WARM CHURROS \$10

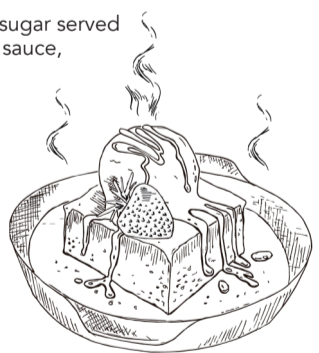
Dough fried pastry tossed w cinnamon sugar served w delicious home-made milk chocolate sauce, ice cream & strawberries

NUTELLA BURRITO \$12

Deep fried tortilla stuffed w Nutella & served w ice cream & strawberries

SIZZLING BROWNIE \$12.50

CHEF'S FAV!
Chocolate brownie served on a hot sizzling platter w melted chocolate, ice cream & strawberries



PLEASE ASK OUR FRIENDLY STAFF TO ASSIST YOU WITH DIETARY AND ALLERGEN REQUIREMENTS

We have gluten-free ingredients and vegan options
GF - Gluten free | VEG - Vegetarian | VGO - Vegan option
🌶️ - Just a bit spicy | 🌶️🌶️ - Super spicy!

5% surcharge on weekends // 15% surcharge on public holidays

NO SPLIT BILLS

DRINKS MENU

MARGARITAS

PATRÓN CLASSIC MARGARITA
\$21 / JUG \$68 (SERVES 4)

Patrón Silver, Cointreau, fresh lime, agave, Tajín salt rim (on the rocks)

FEELING FANCY?
\$22 / JUG \$70 (SERVES 4)

Add a flavour:

- Chilli Lime Cilantro (on the rocks)
- Mango (frozen)
- Watermelon (frozen)

MARGARITA DE STRAWBERRY MINT \$22 / JUG \$70 (SERVES 4)

Patrón Silver, Cointreau, fresh strawberries, fresh mint, fresh lime (frozen)

PASSIONFRUIT MARGARITA \$22 / JUG \$70 (SERVES 4)

Patrón Silver, Cointreau, fresh lime, passionfruit, cinnamon sugar rim (on the rocks)

JALISCO'S COCONUT LYCHEE \$22 / JUG \$70 (SERVES 4)

Coconut tequila, Cointreau, lychee, fresh lime, cinnamon sugar rim (frozen)

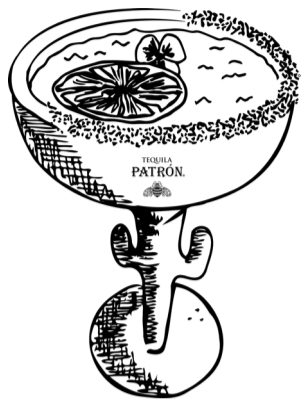
BEACH WAVES MEZCALITA \$22 / JUG \$70 (SERVES 4)

Bartender's Fav Smoky Mezcal, Blue Curaçao, fresh lime, agave, black lava salt rim (on the rocks)

CORONORITA (MARGARITA QUEEN) 🍹 \$24.50

Beer in a Margarita? Yes please!

Bottle of Coronita submerged in our classic margarita



CERVEZA

TECATE CAN \$6.50

CORONA \$9

DOS EQUIS \$9.50

NEGRA MODELO \$9.50

PACIFICO \$9.50

SOL \$9.50

TWO BIRDS TACO BEER \$9.50

MOON DOG OLD MATE PALE ALE \$9.50

STONE & WOOD PACIFIC ALE \$10

COLDSTREAM APPLE CIDER (GF/VG) \$10

BEER BUCKET \$47

Enjoy our selection of 6 of the best Mexican beers!

Vino tinto / red

17 TREES SHIRAZ \$12 / \$48

Heathcote VIC | Vegan and sustainably produced. Every 6 bottles of 17 TREES purchased will go towards planting 1 tree in Australia

THE GRAZLING PINOT NOIR \$13 / \$53

Waipara Valley NZ

VILLAGES TEMPRANILLO TOURIGA \$12 / \$52

Heathcote VIC

FIFTH LEG CABERNET MERLOT \$13 / \$53

Margaret River WA

Vino blanco / white

3 TALES SAUVIGNON BLANC \$12 / \$48

Vegan | Marlborough NZ

BLACKWOOD PARK RIESLING \$12.50 / \$53

Central Victoria

PREECE CHARDONNAY \$12 / 48

Yarra Valley, VIC

Rosé

THE BEND ROSÉ \$12.50 / \$53

King Valley VIC

Sparkling

YARRA BURN BRUT PICCOLO \$11

Yarra Valley, VIC

MOCKTAILS

LEMON LIME BITTERS \$8

HORCHATA (OR-CHAH-TAH) \$9

Delicious rice-based drink w vanilla & cinnamon. A true Mexican classic!

Make it dirty:

- Add spiced rum +\$6
- Or try our Horchata Liqueur! 45 ml shot \$13

MEXICOLADA \$9

Pineapple, coconut, fresh lime

Make it dirty:

- Add a shot of Patrón Silver +\$7

VIRGIN MOJITO \$9

Fresh lime, mint leaves, lemonade

JAMAICA \$8

Hibiscus flower & fresh lime

Make it dirty:

- Add a shot of Patrón Silver +\$7

TEQUILA FLIGHTS

3x20ml shots of different regions/age.

Take a trip around Mexico!

PATRÓN FLIGHT \$35

(Atotonilco, Jalisco)

HERRADURA FLIGHT \$35

(Amatitlán, Jalisco)

1800 FLIGHT \$36

(Zapotlanejo, Jalisco)

TROMBA FLIGHT \$36

(Los Altos, Jalisco)

DON JULIO FLIGHT \$36

(Los Altos, Jalisco)



INDIVIDUAL SHOTS AVAILABLE - 30 ml

MEZCAL

MEZCAL FLIGHT \$35

(Oaxaca Region)

INDIVIDUAL SHOTS - 30 ml

DEL MAGUEY VIDA \$12

400 CONEJOS \$13

DON JUAN ESCOBAR \$13

ESCORPIÓN \$12

Cocktails



LA PALOMA \$22
(MEXICO'S FAV) 🇲🇽

Fresh lime, grapefruit, black lava salt rim & your choice of:

- Del Maguey Vida Mezcal
- Patrón Reposado Tequila

TOMMY'S \$22 / JUG \$70

Herradura Plata, fresh lime, Herradura agave, Tajín salt rim

MEXICAN BOILERMAKER \$19

Sol beer served with a shot of Patrón Añejo

STRAWBERRY MOJITO *NEW!* \$21.50

Plantation white rum, fresh lime, fresh mint, fresh strawberries, lemonade, cinnamon sugar rim

EL MOJITO ORIGINAL \$19.50

Plantation white rum, fresh lime, fresh mint, lemonade, cinnamon sugar rim

- Spice things up a bit by changing to Spiced Rum

MICHELADA \$19

It's like a Mexican Bloody Mary! Sol beer, Clamato, Patrón Silver, spices, habanero, fresh lime, Tajín salt rim

ESPRESSO MARTINEZ \$20

Vodka, Kahlúa, coffee, chocolate

- Add Salted Caramel +\$1

LONG ISLAND \$24.50

Vodka, gin, white rum, cointreau, tequila blanco, orange & cola

Sangria

RED SANGRIA \$11 / JUG \$35

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

SANGRIA BLANCO \$11 / JUG \$35

House white wine, pineapple juice, lemonade, fresh mint leaves & fresh fruit

AGAVE SANGRIA \$12.50 / JUG \$38

House red/white wine, Patrón Silver, agave & fresh fruit



SOFTIES

JARRITOS MEXICAN SODAS \$6

Cola, Lime, Pineapple, Mango, Mandarin, Grapefruit, Guava

SOFT DRINKS \$4.50

Coke, Coke Zero, Diet Coke, Fanta, Solo, Sprite

SPARKLING WATER \$5 / \$9



5% surcharge applicable on weekends
15% surcharge on public holidays

NO SPLIT BILLS

DRINK RESPONSIBLY