

## ENTREE

<b>Tortilla chips &amp; guacamole</b>	<b>\$11.99</b>	<span>V</span> <span>GF</span>
<b>Pork cracklings &amp; guacamole</b>	<b>\$14.99</b>	
<b>Little Snack Pack</b>	<b>\$15.99</b>	
Crumbed calamari rings and prawn cutlets. Served with sweet chilli sauce and sour cream.		
<b>Sweet Potato Chips</b>	<b>\$16.99</b>	<span>V</span>
Served with sweet chilli sauce and sour cream.		
<b>Jalapeno Poppers</b>	<b>\$17.99</b>	<span>V</span>
Whole jalapeno stuffed with cream cheese, crumbed. Served with lime aioli.		
<b>Grilled Baby Octopus</b>	<b>\$19.99</b>	<span>GF</span>
with Mexican spice.		
<b>Salt &amp; Pepper Squid</b>	<b>\$19.99</b>	
Served with lime aioli.		
<b>Prawn Tostadas</b>	<b>\$19.99</b>	<span>GF</span>
Fried corn tortilla topped with sour cream, guacamole, Pico de gallo, corn Kernel and grilled prawn..		

## PLATOS FUERTES - FAJITAS

All fajitas are served on hot skillet with capsicums, onions & roasted carrots. Accompanied with flour tortillas (4), pico de gallo, house-made guacamole, cheese, jalapeno & sour cream.

<b>Beef</b>	<b>\$34.99</b>	<span>V</span>	<b>Chicken</b>	<b>\$34.99</b>
Finely sliced beef tenderloin.			Finely sliced chicken breast.	
<b>Vegetarian</b>	<b>\$34.99</b>		<b>Tuna</b>	<b>\$36.99</b>
Grilled halumi, corn kernels & eggplant.			Marinated tuna fillet.	
<b>Prawns</b>	<b>\$36.99</b>		<b>Octopus</b>	<b>\$36.99</b>
Marinated prawns.			Marinated baby octopus.	
<b>Combo</b>	<b>\$38.99</b>		<b>Seafood Mix</b>	<b>\$40.99</b>
A mix of 2 of the above.			Tuna, prawns and baby octopus.	

All our fajitas can be served with gluten free tortillas add \$2.50 GF

## SALADS

<b>Grilled Chicken Salad</b>	<b>\$19.99</b>	<span>GF</span>
Grilled chicken breast, chorizo, pumpkin seeds, red onion & house dressing.		
<b>Mexican Street Salad</b>	<b>\$24.99</b>	<span>GF</span>
Crispy pork belly pieces, cabbage, radish, coriander, jalapenos, red onion, carrot & tomatillo sauce.		
<b>Grilled Prawn Salad</b>	<b>\$24.99</b>	<span>GF</span>
Grilled prawns with avocado, orange, cucumber, red onion & citrus vinaigrette.		
<b>Grilled Octopus Salad</b>	<b>\$24.99</b>	<span>GF</span>
Grilled baby octopus with avocado, orange, cucumber, red onion & citrus vinaigrette.		

## RIBS

Topped with house-made smoky chipotle BBQ sauce.  
Grilled to order, please allow extra time to be served.

<b>Pork Ribs</b>	<b>\$39.99</b>
Served with fries.	
<b>Pork Ribs Nachos</b>	<b>\$30.99</b>
Corn chips, melted cheese, guacamole, sour cream, pico de gallo and Jalapeno.	
<b>+ \$2 for Extra smoky chipotle BBQ sauce</b>	

## NACHOS

Corn chips with melted cheese, guacamole, sour cream, pico de gallo & jalapenos.

<b>Bean Nachos</b>	<b>\$17.99</b>	<span>V</span> <span>GF</span>
Topped with spicy black beans.		
<b>Chicken Nachos</b>	<b>\$19.99</b>	<span>GF</span>
Topped with pulled achiote marinated chicken.		
<b>Beef Nachos</b>	<b>\$19.99</b>	<span>GF</span>
Topped with minced beef.		
<b>Octopus Nachos</b>	<b>\$23.99</b>	<span>GF</span>
Topped with grilled baby octopus.		
<b>Prawns Nachos</b>	<b>\$23.99</b>	<span>GF</span>
Topped with grilled prawns.		
<b>Seafood mix Nachos</b>	<b>\$25.99</b>	<span>GF</span>
Topped with grilled prawns, octopus & tuna.		

**NACHO FRIES** +\$2.50 to change the corn chips to fries.

## QUESADILLA

Soft flour tortilla, melted cheese, pico de gallo and sour cream with filling of your choice.

<b>Pulled Chicken &amp; Chorizo</b>	<b>\$24.99</b>
<b>Beef Tenderloin &amp; Carrot</b>	<b>\$24.99</b>
<b>Vegetarian</b>	<b>\$24.99</b>
Black beans, capsicums, onions & roasted carrots.	
<b>Add house-made guacamole \$3.50</b>	

## ENCHILADAS

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

<b>Classic Enchilada</b>	<b>\$24.99</b>
Traditionally marinated chicken breast with tomato serrano sauce.	
<b>Vegetarian</b>	<b>\$24.99</b>
Spicy black beans, sauteed capsicums, onions & roasted carrots with tomato-serrano sauce.	
<b>Beef Enchilada</b>	<b>\$24.99</b>
Pulled beef steak, jalapenos & tomatillo salsa.	
<b>Add house-made guacamole \$3.50</b>	

## KIDS

<b>Kid's Nachos</b>	<b>\$11.99</b>	<span>GF</span>
Corn chips smothered in melted cheese. Topped with pulled chicken or beef mince or black beans		
<b>Kid's Burrito</b>	<b>\$11.99</b>	
Pulled chicken or pulled beef or black beans with rice & cheese.		
<b>Kid's Chicken Nuggets &amp; chips</b>	<b>\$11.99</b>	
Chicken nuggets crispy fried.		
<b>Kid's Calamari Rings &amp; chips</b>	<b>\$11.99</b>	
Crumbed calamari rings.		
<b>Kid's Fish &amp; Chips</b>	<b>\$11.99</b>	
Battered fish fillet.		

## BURRITOS

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

<b>Chicken</b>	<b>\$19.99</b>	<b>Vegetarian</b>	<b>\$19.99</b>	<span>V</span>
Chargrilled & pulled achiote marinated chicken.		Capsicums, onions & roasted carrots. Served with guacamole.		
<b>Beef</b>	<b>\$19.99</b>	<b>Octopus</b>	<b>\$20.99</b>	
Pulled beef steak.		Grilled baby octopus.		
<b>Fish</b>	<b>\$20.99</b>	<b>Prawn</b>	<b>\$20.99</b>	
Beer battered hoki fillet.		Crumbed prawn cutlets.		
<b>Pork</b>	<b>\$19.99</b>	<b>Pork Ribs</b>	<b>\$23.99</b>	
Pork belly braised & crispy fried. Served without cheese.		Grilled pork ribs with smoky chipotle BBQ sauce.		

**Add-on:**

<b>Guacamole</b>	<b>\$3.50</b>
<b>Chipotle Aioli</b>	<b>\$2.50</b>
<b>Smoky Chipotle</b>	
<b>BBQ sauce</b>	<b>\$2.50</b>
<b>Jalapenos</b>	<b>\$2.50</b>

### CALIFORNIAN BURRITO

All the delicious ingredients of our normal burrito, served with fries instead of rice.

### NAKED BURRITO GF

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

## SIDES

<b>Flour Totillas (2)</b>	<b>\$2.99</b>	<b>Corn Totillas (2)</b>	<b>\$3.99</b>
<b>Corn Chips</b>	<b>\$4.99</b>	<b>Black Bean</b>	<b>\$4.50</b>
<b>Guacamole</b>	<b>\$4.99</b>	<b>Salsa</b>	<b>\$4.99</b>
<b>Rice</b>	<b>\$4.50</b>	<b>Sour Cream</b>	<b>\$2.50</b>
<b>Jalapeno</b>	<b>\$2.59</b>	<b>Chipotle BBQ</b>	<b>\$4.50</b>
<b>Chipotle Aioli</b>	<b>\$2.59</b>	<b>Lime Aioli</b>	<b>\$2.50</b>

## TACOS

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

<b>Chicken</b>	<b>\$7</b>	<span>GF</span>	<b>Beef</b>	<b>\$7</b>	<span>GF</span>
Chargrilled & pulled achiote marinated chicken, guacamole, pineapple salsa.			Pulled beef steak, guacamole, pico de gallo.		
<b>Pork</b>	<b>\$7</b>	<span>GF</span>	<b>Vegetarian</b>	<b>\$7</b>	<span>V</span> <span>GF</span>
Pork belly braised & crispy fried, guacamole, radish, tomatillo salsa.			Sauteed capsicums, onions & caarrot, halloumi, guacamole.		
<b>Battered Fish</b>	<b>\$8</b>		<b>Crumbed Prawn</b>	<b>\$8</b>	
Battered fish fillet, cabbage, pico de gallo, chipotle aioli, valentina sauce.			Prawn cutlet, cabbage, pico de gallo, chipotle aioli, valentina sauce.		
<b>Grilled Octopus</b>	<b>\$8</b>	<span>GF</span>	<b>Seared Tuna</b>	<b>\$8</b>	<span>GF</span>
Grilled baby octopus, lettuce, lime aioli, fresh pineapple salsa.			Seared yellowfin tuna, lettuce, lime aioli, fresh pineapple salsa.		

**Chorizo con Queso \$8** GF

Grilled chorizo sausage & halloumi, guacamole, radish, tomatillo salsa.

## CALIFORNIAN BOWLS

Fries, mixed leaves, radish, house-made guacamole, pico de gallo, corn kernels, tomato-serrano sauce with topping of your choice.

<b>Chicken</b>	<b>\$17.99</b>	<b>Prawns</b>	<b>\$18.99</b>
Pulled achiote marinated chicken.		Grilled prawns.	
<b>Pulled Beef</b>	<b>\$17.99</b>	<b>Octopus</b>	<b>\$18.99</b>
Pulled beef steak.		Grilled baby octopus.	
<b>Beef Mince</b>	<b>\$17.99</b>	<b>Add Jalapenos \$2.50</b>	
Minced beef.			

## MOLLETES

Open toast with homemade bean paste, melted cheese, pico fr gallo and topping of your choice.

<b>Chicken</b>	<b>\$17.99</b>	<b>Pulled Beef</b>	<b>\$17.99</b>
Pulled achiote marinated chicken.		Pulled beef steak.	
<b>Vegetarian</b>	<b>\$17.99</b>	<span>V</span>	<b>Add-on:</b>
Capsicums, onions & roasted carrots.		<b>Guacamole</b>	<b>\$3.50</b>
		<b>Sour Cream</b>	<b>\$2.50</b>

## VEGAN BOWL

**Veggie Bowl** **\$16.99** V GF  
Grilled capsicums, onions, roasted carrots, mixed leaves, black beans, radish, corn kernels, guacamole, pico de gallo, rice and tomato-serrano sauce.

**Add Jalapenos \$2.50**

**GF** - Gluten Friendly

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

**V** - Veggies Friendly

# MEX & CO DRINKS MENU



## WINE

### White

Toorak Estate  
Moscato  
NSW  
\$11 (glass)  
\$40 (bottle)

Potting Shed  
Chardonnay  
SA  
\$11 (glass)  
\$40 (bottle)

One good Turn  
Semillon Sauvignon Blanc  
SA  
\$12 (glass)  
\$45 (bottle)

### Sparkling

Louis Perdrier  
Blanc de Blanc  
France  
\$11 (glass)  
\$40 (bottle)

### Red

Three Horsemen  
Cabernet Sauvignon  
SA  
\$11 (glass)  
\$40 (bottle)

Bleeding Heart  
Shiraz  
SA  
\$12 (glass)  
\$45 (bottle)

Take it to the Grave  
Pinot Noir  
SA  
\$12 (glass)  
\$45 (bottle)

### Rose

The Roxy  
Rose  
NSW  
\$11 (glass)  
\$40 (bottle)

## DRAFT BEER

House Lager \$13  
Nice & crispy larger straight from the tap, 5%  
Serve in a 420ml beer glass.

## TEPACHE

Modus Tepache \$13  
Spiked pineapple infused beverage.  
Gluten free, sugar free, 4%

## DESSERT

Churros \$12.95   
Mexican style donuts dusted in cinnamon sugar,  
served with chocolate sauce.

Tex Mex Lemon Cake \$12.95   
Lemon cake topped with whipped cream and  
coconut flake.

## BEER

Tecate \$10  
Corona \$10  
Dos Equis \$10  
Cooper's Light \$10  
Modus Cerveze \$10  
Modelo \$12

## SPICE UP YOUR BEER!!

**CERVEZE PREPARADA - MICHELADA \$16**  
House lager served with salted rim glass, fresh lime juice, clamato juice and  
valentina sauce. Served on ice.

## AGUA FRESCA

### Organic Fresh Mexican sodas

Agave Limonnada \$7.50  
Agave syrup & fresh lime juice soda

Naranja Y Vainilla \$7.50  
Burnt orange & madagascan vainilla soda

Miel Y Manzana \$7.50  
Spiced honey & apple soda

Granada \$7.50  
Pomegranate & tahitian lime soda

## SOFT DRINKS

Pepsi \$4.50  
Lemonade \$4.50  
Apple Juice \$5.50  
Pink Lemonade \$5.50  
Lemon Lime Bitter \$7.50  
Pepsi Max \$4.50  
Coconut Water \$5.50  
Orange Juice \$5.50  
Ginger Beer \$6.50

## ENERGY DRINKS

Red Bull Energy Drink \$6.50  
The TROPICAL Edition from Red Bull \$6.50  
The RED Edition from Red Bull \$6.50  
The GREEN Edition from Red Bull \$6.50

## MINERAL WATER

Sparkling \$10

## COCKTAILS

Our margaritas can be upgraded  
to any of the following premium tequilas;  
excepts the Jalapeno Margarita & Mezcalita.  
(add \$6)

-Patron Blanco  
-1800 Blanco  
-Don Julio Blanco  
-Herradura Blanco

**Tommy's Margarita \$16.95**  
El jimador tequila, agave syrup, fresh lime juice.

**Jalapeno Margarita \$17.95**  
Jalapeno chilli infused El jimador tequila, triple  
sec, agave syrup, fresh lime juice.

**Strawberry Margarita \$18.95 <sup>MO</sup>**  
El jimador tequila, agave syrup, fresh lime juice,  
strawberry liqueur, strawberry jam.

**Watermelon Margarita \$18.95 <sup>MO</sup>**  
El jimador tequila, agave syrup, fresh lime juice,  
watermelon liqueur, watermelon juice.

**Coconut Margarita \$18.95 <sup>MO</sup>**  
Coconut tequila, fresh lime juice, coconut milk,  
coconut water, agave syrup.

**Ruby Grapefruit Margarita \$18.95 <sup>MO</sup>**  
El jimador tequila, fresh lime juice, ruby grapefruit  
juice, pomegranate & lime syrup.

**Pomegranate Margarita \$18.95 <sup>MO</sup>**  
El jimador tequila, pomegranate juice, fresh lime  
juice, pama pomegranate liqueur.

**Classica Margarita \$16.95**  
El jimador tequila, burnt orange & vanilla syrup, fresh  
lime juice.

**Mezcalita \$17.95**  
Smoky mezcal, burnt orange & vanilla syrup, fresh  
lime juice.

**Ginger Beer Margarita \$18.95**  
El jimador tequila, fresh lime juice, angostura bitter,  
ginger beer.

**Apple Margarita \$18.95 <sup>MO</sup>**  
El jimador tequila, fresh apple juice, spiced honey &  
apple syrup.

**Paloma \$18.95 <sup>MO</sup>**  
El jimador tequila, agave syrup, fresh lime juice, ruby  
grapefruit juice, soda water.

**Bloody Maria \$18.95 <sup>MO</sup>**  
El jimador tequila, fresh lime juice, clamato juice,  
worcestershire, tabasco sauce, black pepper.

**Pina Coladarita \$22.95**  
Coconut tequila, fresh lime juice, coconut milk, agave  
syrup, TAPACHE spiked pineapple hard soda.

**MO - available as mocktail for \$12.95**

## ENERGIZED COCKTAILS

**Classic Red Bull & Vodka \$14.95**  
Served in a tall glass with vodka, fresh lime  
and a full cold can of Red Bull Energy Drink.

**Dragon Fruit Margarita \$21.95**  
Served in a tall glass with El jimador tequila, fresh  
lime juice, pomegranate & lime syrup and the  
SUMMER edition from Red Bull Energy Drink.

**Red Bull Tropical & Gin \$14.95**  
Served in a bulb glass with gin, fresh lime and  
a full cold can of the TROPICAL edition from Red  
Bull Energy Drink.

**Tropical Margarita \$21.95**  
Served in a tall glass with El jimador tequila, fresh  
lime juice, burnt orange & vanilla syrup and the  
TROPICAL edition from Red Bull Energy Drink.

**Watermelon Margarita \$21.95 <sup>MO</sup>**  
Served in a tall glass with El jimador tequila, fresh  
lime juice, agave syrup and the RED edition from  
Red Bull Energy Drink.

**Seasonal Margarita \$22.95**  
Please ask our friendly staff for details.

**MO - available as mocktail for \$14.95**