ANTOJITOS

CHARRED STREET CORN (GF/VG/VEO)
Smoky chipotle, parmesan & ricotta blend, lime — 7

TORTILLA CRISPS (VE)
House-made corn chips, fresh guacamole & pico de gallo — 13

JALAPENO CHEESE BITES (VG)
Jalapeno, corn, cheese, coriander, chilli citrus mayo — 13

SMOKY MAC & CHEESE CROQUETTES (VG)
Salsa roja & coriander — 13.5

TUNA CEVICHE
Pickled onion, fresh cucumber, coriander, chilli lime citrus mayo, tortilla crisps — 19

FRIED CHICKEN TENDERLOINS (4 PIECES)
Chipotle aioli — 20

FONDA SEASONED CHIPS (VG/VEO)
Chipotle aioli — 7/12

SWEET POTATO CHIPS (VG/VEO)
Chipotle aioli — 8.5/14

CRISPY ZUCCHINI WEDGES (VG/VEO)
Chipotle aioli — 9/15

SUNSET CITRUS PRAWNS
Seasoned fried prawns, pickled onion, cucumber, chilli lime, citrus mayo, tortilla crisps — 16

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 — 23

LOADED NACHOS (VGO/VEO)
The nachos you love, plus your choice of chargrilled chicken, barbacoa beef,
Tasmanian lamb, black beans, tender pork or pulled shiitake mushrooms — 28

TACOS

ON A FRESH CORN TORTILLA

LAMB SHOULDER (GF)
Salsa roja, pickled onion, pico de gallo, coriander & F.U. sauce. — 10

PULLED PORK (GF)
Salsa verde, pineapple & coriander — 9

CRISPY FISH
Smoky chipotle, guacamole, slaw, pickled onion, coriander & lime — 9

CHAREDGRILLED CHICKEN (GF)
Guacamole, salsa roja, onion & coriander — 8.5

PRAWN
Fresh pineapple salsa, slaw, smoky chipotle, guacamole & agave — 10

BARBACOA BEEF (GF)
Chimichurri, guacamole, red onion & corriander — 9.5

SHIITAKE MUSHROOM (GF/VE)
Pulled shiitake, salsa roja, pickled onion, seasoned cucumber & coriander — 9

FEED ME

1 X NACHOS OR UPGRADE TO LOADED!
2 X CHARGRILLED CORN
2 X TACOS (YOUR CHOICE)
1 X QUESADILLA (YOUR CHOICE)
$67 (SERVES 2 PEOPLE)

GRANDE BURRITOS

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

CHARGRILLED CHICKEN (GFO)
Black beans, salsa verde, pico de gallo & slaw — 20.9

BEEF BRISKET (GFO)
Chimichurri, slaw, smoky chipotle, beans & onion jam — 21.9

SHIITAKE MUSHROOM (VG/VEO/GFO)
Black beans, rocket, chimichurri, pickled onion & pico de gallo — 21.9

PULLED PORK SHOULDER (GFO)
Black beans, pineapple salsa, spinach, salsa roja, pico de gallo, pickled onion & coriander — 21.9

CRISPY FISH
Black beans, chipotle, salsa roja, pickled onion & slaw — 21.9

TASMANIAN LAMB DELUXE (GFO)
Salsa roja, pico de gallo, rocket, coriander, chimichurri & pickled onion — 24

ROASTED SWEET POTATO (VG/VEO/GFO)
Black beans, spinach, slaw, smoky chipotle, salsa roja & onion jam — 20

BOWLS

PACIFICO BOWL (GFO)
Chopped kale, slaw, fresh cucumber, pepitas, mint, chilli lime dressing,
crunchy tortilla strips
with Chicken — 21
with Tuna — 23

SANTA FE (GFO/ VGO)
Chargrilled chicken or Shittake mushrooms, slaw, rocket, corn salsa, pico de gallo,
parmesan ricotta blend, crunchy tortilla strips, chilli citrus mayo — 21

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 — 19.5
ADD A PROTEIN — +7-8.5

FIESTA BURRITO BOWL (GFO/VGO/VEO)
Quinoa, brown rice, slaw, black beans, pico de gallo, guacamole, chilli citrus mayo,
salsa roja, and tortilla crisps with your choice of:
Barbacoa beef, chargrilled chicken, tasmanian lamb, crispy sweet potato,
pulled pork shoulder or pulled shiitake mushroom — 23

QUESADILLAS

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

PULLED PORK (GFO)
Pineapple, rocket & salsa verde — 21

CHARGRILLED CHICKEN (GFO) *NEW*
Pico de gallo, citrus mayo, rocket — 20.9

SEASONED PRAWNS *NEW*
Pickled onion, oniom jam, chipotle aioli, spinach — 20.9

SLOW COOKED BEEF (GFO)
Pickled onion, rocket & salsa roja — 21.9

LAMB SHOULDER (GFO)
Chimichurri, rocket & pickled onion — 23

PULLED SHIITAKE MUSHROOM (GFO/VG/VEO)
Spinach & corn salsa — 21.9

ROASTED SWEET POTATO (GFO/VG/VEO)
Chiptotle aioli, spinach & onion jam — 20.5

SWEET TREAT

CHURROS (VG)
Dulce de leche or chocolate sauce — 13

VINO

BUBBLES

	125ML	BTL
SUNNYCLIFF, Brut, Victoria	11	55
ISADORA 'Extra Dry' Prosecco, Italy	14	65

WHITE

	150ML	250ML	BTL
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

ROSÉ

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

HOUSE-MADE SODA (LOW SUGAR)

STRAWBERRY & MINT Strawberry, fresh mint, lime, soda — 7
GINGER & PASSIONFRUIT Ginger, passionfruit, fresh mint, soda — 7
PINEAPPLE & LIME Pineapple, lime, soda — 7
TRADITIONAL LEMONADE Lemon, soda — 6.5
LEMON, LIME & BITTERS Lemonade, lime, bitters — 6.5
CUCUMBER & MINT Cucumber, lime, soda — 7.5

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

THE USUALS

COKE — 5
COKE ZERO SUGAR — 5