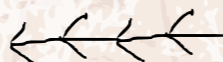




Pica de gallo = tomatoes, onions, coriander  
 Salsa verde = green sauce - spicy  
 Salsa rojo = red sauce - mild  
 Chipotle = smokey dried peppers  
 Carnitas = pork  
 Hortalizas = vegetables  
 Achiote paste = cumin, peppers, cloves  
 coriander & garlic

## ENTRADA



- The Three Amigos**  
 Salsa Verde, house red salsa & guacamole with corn chips  
 V, GF,DF \$9.90
- Jalapeno Poppers**  
 (3) Jalapeno stuffed with cream cheese, coriander & lime, wrapped  
 in maple bacon GF \$16.00 Add extra popper \$6.00
- “ Elote” Grilled Street Corn**  
 Grilled corn served with coriander, sour cream, popcorn, smoked  
 paprika & lime V, GF \$12.00
- Grilled Prawns**  
 Al Pastor marinated prawns served with Mexican rice, sour cream &  
 coriander GF \$19.00
- Guacamole**  
 Bowl of traditional avocado dip with onion, jalapeno & coriander  
 Served with corn chips GF, DF, V \$10.00
- Chimichangas**  
 Ask our staff about the “Chimi of the Day”. Mini deep fried burri-  
 tos using our chefs selection of the finest local ingredients \$18.00
- Quesadillas**  
 Grilled flour tortillas filled with cheese, onion, capsicum. Served  
 with sour cream & pico de gallo V \$18.00 Add pulled pork \$4.00  
 Add chicken \$4.00
- Nacho Mommas Nachos**  
 Grilled corn chips with beans, cheese, sour cream, guacamole & pico  
 de gallo V \$16.00 Add beef chili con carne \$4.00  
 Add chicken \$4.00  
 Add pulled pork \$4.00

## TACOS



- 2 Tacos served with soft flour tortilla, pickled Jalapenos  
 & lime**
- Taco las Hortalizas**  
 Fried cauliflower, black beans, pickled onion, pico de gallo &  
 pineapple salsa V \$15.00
- Taco con Pollo**  
 Grilled chicken marinated in fresh lemon/lime, pico de gallo,  
 guacamole, lettuce, sour cream & grilled onions GF \$15.00
- Chipotle Taco**  
 Grilled steak in a smoked chipotle marinade, cheese, grilled  
 onions, pico de gallo & salsa verde GF \$18.00
- Carnitas Taco**  
 Seasoned pulled pork, corn, pickled onion, slaw & spicy sour  
 cream GF \$15.00
- Taco Bonito**  
 Fried coral trout, guacamole, corn, pickled onion, slaw & spicy  
 sour cream \$18.00

GF & DF options available for the tacos' - Please advise our lovely staff

## RIBS + WINGS

All served with slaw & corn

- Ribs** - This little Piggy GF 1/2 kg \$39.00 1kg \$69.00  
 Slow cooked dry rub pork ribs glazed with house made BBQ sauce
- Wings Your Way** - Fried wings 1/2 kg \$17.00 1kg \$32.00  
 BBQ - House made BBQ sauce  
 El Diablo - spicy hot sauce  
 Salt & Pepper - seasoned with sea salt & pepper

## FAJITA



Sizzle plates served with flour tortillas, guacamole,  
 cheese, salsa rojo, sour cream, lettuce, lime & coriander

- Chicken Fajitas**  
 Sizzling chicken, onions, capsicum \$27.00
- Steak Fajitas**  
 Sizzling marinated steak, onions, capsicum \$29.00
- Prawn Fajitas**  
 Sizzling marinated prawns, onions, capsicum \$34.00
- Vegetarian Fajitas**  
 Sizzling black bean & cauliflower, onions, capsicum \$26.00

GF & DF options available

## ENSALADA



- Tequila Lime Poke Bowl**  
 Fresh greens, avocado, red onion, cauliflower, tomato, black  
 beans shredded Mexican cheese, roasted corn, salsa verde,  
 pickled jalapenos & corn tortilla strips. Served with a tequila  
 lime vinaigrette GF, V \$23.00  
 Add Chicken \$6.00  
 Add coral trout \$10.00
- Mexican Chopped Salad**  
 Mixed greens, fresh corn, apple, capsicum, red onion, carrot,  
 celery & lime dressing GF, V, DF \$19.00  
 Add Chicken \$6.00  
 Add coral trout \$10.00

## DESSERTS

- Flan**  
 Traditional Mexican dessert - baked custard topped with crème  
 caramel \$15.00
- Tres Leche**  
 Traditional 3 milk cake, used in times of celebration \$15.00
- Churros (5)**  
 Fried Mexican doughnut covered in sugar & cinnamon with  
 chocolate & caramel sauce \$10.00

## MUCHACHO MENU

kids 12yrs + under

- Kids Nachos**  
 Grilled corn chips, cheese, red salsa & served with guacamole  
 & sour cream GF NF DF/o \$8.00 Add chicken \$4.00
- Cheese Quesadilla**  
 Grilled flour tortilla filled with cheese & served with sour  
 cream & guacamole NF \$8.00 Add Chicken \$4.00
- Kids Guacamole**  
 House made guacamole served with tortilla chips GF DF NF \$6.00
- Niño Taco**  
 1 Taco with grilled chicken, cheese & lettuce served with sour  
 cream GF/o DF/o NF \$8.00

## DESSERTS

- Baby Churros**  
 2 fried donut sticks served with chocolate sauce NF \$5.00
- Uno Gelato**  
 1 scoop of vanilla ice-cream with chocolate or caramel sauce  
 GF NF \$3.50

## SIDES

- Guacamole \$4.00  
 Pica de gallo \$3.00  
 Sour cream \$3.00  
 Salsa verde (green salsa) \$3.00  
 Salsa rojo (red salsa) \$3.00  
 Pineapple salsa \$4.00  
 Corn tortilla (2) \$3.00  
 Flour tortilla (2) \$3.00  
 Mexican flag:  
 (guacamole/sour cream/pico de gallo) \$8.00  
 Chilli Con Carne \$7.00  
 Pickled Jalapenos 0.50  
 Mexican Rice \$5.00

# DRINKS



## COCKTAILS

**COCKTAIL SPECIAL** Please ask our friendly staff

### →→→ SIGNATURE FROZEN MARGARITAS

#### ALL \$15.00

**Classic** - Tequila, Triple Sec, Fresh Lime & Lemon, Agave

**Joe's Choice** - Tequila, Triple Sec, Fresh Lime & Lemon, Agave, Flavour of the day

**Passionfruit & Mandarin** - Tequila, Triple Sec, Fresh Lime & Lemon, Passionfruit Puree, Mandarin Sorbet

### MARGARITAS ←←←

**Classic** - Tequila, Triple Sec, Fresh Lime & Lemon, Agave, Salt Rim \$18.00

Make it Spicy or Make it On The Rocks

**Collins** - Tequila, Triple Sec, Fresh Lime & Lemon, Salt Rim \$18.00

Make it Spicy or Make it On The Rocks

**Spicy Pineapple** - Jalapeno Infused Tequila, Triple Sec, Fresh Lime & Lemon, Fresh Pineapple, Tajin Rim \$20.00

**Blood Orange & Coconut** - Tequila, Triple Sec, Fresh Lime & Lemon, Blood Orange Puree, Coconut Cream \$22.00

**Butterfly Pea** - Butterfly Pea Infused Tequila, Limoncello, Crème De Violet, Dry Vermouth, Lemon Juice, Agave \$22.00

**Mega Margarita** - (serves 3) Tequila, Triple Sec, Fresh Lime & Lemon, Agave \$49.00

### MEXICANO ←←←

**Apple & Guava Paloma** - Tequila, Triple Sec, Grapefruit Liqueur, Grapefruit Juice, Apple Juice, Guava Juice, Soda Water \$22.00

**Blood Orange Paloma** - Tequila, Aperol, Grapefruit Liqueur, Fresh Lime & Lemon, Grapefruit Juice, Soda \$22.00

**Ginger Paloma** - Tequila, Triple Sec, Grapefruit Liqueur, Fresh Lime & Lemon, Grapefruit Juice, Chilli Ginger Beer, Mint \$22.00

**Mango Mezcal** - Mezcal, Mongo Liquer, Fresh Lime & Lemon, Mango Puree, Orange Juice, Tajin, Tamarind \$22.00

**Mexican Mule** - Jalepeno Infused Tequila, Pineapple Juice, Mango Puree, Fresh Lime & Lemon, Ginger Beer \$25.00

**Michelada** - Tomato Juice, Worcestershire Sauce, Soy Sauce, Hot Sauce, Corona, Tajin, Salt & Pepper, Chilli Flakes \$15.00

**Sangria** - Choose from Red, White or Rose, Variety of Fruits, Lemonade, Liqueurs GLASS \$15.00 JUG \$30.00

### →→→ GRINGO

**Espresso Martini** - Vodka, Kahlua, Espresso, Sugar Syrup \$19.00

**Pina Colada** - White Rum, Dark Rum, Pineapple Juice, Coconut Cream, Sugar Syrup \$19.00

**Mojito** - White Rum, Lime, Mint, Soda Sugar Syrup \$19.00

**Pink Stiletto** - Vodka, Strawberry Liquer, Triple Sec, Strawberry Puree, Watermelon, Orange Juice \$19.00

**Southside** - Gin, Lime, Mint, Soda, Sugar Syrup \$19.00



## BEERS

### GRINGO BEERS

Great Nth Original 4.2% \$10.00

Great Nth Crisp \$9.50

Great Nth 0% \$9.00

Pirate Life IPA \$13.00

Burleigh Big Head No Carb Beer \$12.00

Stone & Wood Pacific Ale \$13.00

Orchard Crush Apple Cider \$10.00

Matoes Ginger Beer \$11.00

(served with ice & Lime)

### MEXICANO BEERS

Corona 4.5% \$10.00

Pacifico \$12.00

Tecate \$11.00

XX Dos Equis \$11.00

## WINES

### SPARKLING

Dal Zatto Pucino Prosecco King valley - VIC Glass \$12.00 Bottle \$58.00

Whistler Fruit Tingle Moscato, Barossa Valley - SA Glass \$9.90 Bottle \$35.00

### WHITE WINE

Frankie Sav Blanc - SA Glass \$9.90 Bottle \$35.00

Azahara Pinot Grigio - VIC Glass \$10.00 Bottle \$42.00

The other wine Co - Pinot Gris, Adelaide Hills - SA Glass \$65.00 Bottle \$69.00

Abelio Albarino - Rias Baixas, SPAIN Glass \$69.00 Bottle \$69.00

In Dreams Chardonnay - Yarra Valley - VIC Glass \$69.00 Bottle \$69.00

### ROSE'

Reverie Rose - FRANCE Glass \$11.00 Bottle \$49.00

La Linea Tempranillo Rose, Adelaide Hills - SA Glass \$59.00 Bottle \$59.00

### RED

Frankie Shiraz - SA Glass \$9.90 Bottle \$39.00

The Pawn Pinot Noir, Adelaide Hills - SA Glass \$13.00 Bottle \$59.00

Tar & Rozes Heathcote Shiraz, Heathcote - VIC Glass \$59.00 Bottle \$59.00

Dal Zotto Barbera, King Valley - VIC Glass \$69.00 Bottle \$69.00

Penny Hill Edward Road Cab Sav, McLaren Vale - VIC Glass \$79.00 Bottle \$79.00

## MOCKTAILS

### ALL \$11.00

**Pink Paloma** - A refreshing citrus kick consisting of grapefruit juice, lime juice & agave nectar topped with soda

**Mexican Punch** - A mixture of juices that pack a punch: orange, apple, lime & passionfruit with raspberry cordial to sweeten you up

## JUICES

### ALL \$5.00

Orange  
Cranberry  
Apple  
Pineapple

## SOFT DRINKS

### ALL \$5.00

Pepsi  
Pepsi Max  
Lemonade  
Solo  
Dry Ginger Ale  
Tonic  
Soda  
  
Lemon lime & Bitters \$6.00  
Bundaberg Ginger Beer \$7.00

