

SNACKS

BOTANAS / SNACKS

CHIPS DE MAÍZ Y House guacamole made served with corn chips (gf) (v)10

CHULETAS DE MAÍZ CON GUACAMOLE, Y SALSA ROJA Mama Margarita mix – Guacamole, salsa roja, sour cream (gf) (v)14

MAÍZ A LA PARILLA Grilled street corn, queso fresco, smoked paprika, chipotle mayo, pepitas (gf) (v)12/2 pcs

COSTILLAS DE POLLO Agave and lime chicken ribs with chipotle sauce (gf)5/16, 10/26

CERDO CRUJIENTE Crispy twice-cooked pork, pickled radishes, tamarind hot sauce (gf)5/16, 10/26

TOSTADAS / BITE SIZE

ATÚN Tuna, marinated in lime and ginger, avocado, coriander and Serrano chillies (gf)4/14

SALMÓN Sashimi salmon, chipotle mayo, soy, ginger, avocado sesame (gf)4/14

CARNE DE VACA Braised beef short rib, coriander, cream, queso, and pico de gallo (gf) (v) 4 pieces 4/14

SETAS Roasted mushrooms, smashed pinto beans and chimmichurri (gf) (v)4/12

DRINKS
MENU OTHER
SIDE



(v)
VEGETARIAN
(gf)
GLUTEN FREE

MAINS

QUESADILLAS

All our quesadillas are made on flour tortillas

CHORIZO Chorizo, chargrilled corn and free-range chicken, Monterey Jack cheese and salsa roja18

QUESO Mexican corn truffle, zucchini, three cheeses, pico de gallo (v)17

TACO BAR 2/17

CARNITAS Slow cooked pork, with jalapeños, salsa de pina, (pineapple salsa), slaw and crema (gf)

PESCADO Fried market fish, slaw, coriander mayo, pickled radish (gf)

CARNE DE VACA 17 hour Wagyu brisket with mole, pickled red onions, tomatillo salsa and coriander (gf)

VEGETAL Spice roasted cauliflower, chilli, lime slaw, avocado, chipotle (gf)

POLLO Southern fried chicken, slaw, avocado, salsa roja (gf)

ENSALADAS / SALADS

QUINUA Y QUESO Cos hearts, charred corn, tomato, queso fresco, quinoa, jalapeño dressing (gf) (v)10

PATATAS BRAVAS Roasted potatoes, salsa roja, crema and coriander (gf) (v)10

DESSERT

POSTRE / DESSERT 10

CHURROS House made churros, chocolate, caramel dipping sauce (v)

HELADO Mama Sita inspired sweet corn parfait in a cone with salted caramel popcorn. A crowd favourite! (v)

NIÑOS / CHILDREN 10

Served with chocolate chip ice cream for dessert

QUESADILLAS CON QUESO Three cheese sandwich with fries (v)

TACOS DE POLLO Chicken taco, slaw, mayo, with fries (gf)

SET MENUS

available for groups of 6 or more

PEQUEÑAS35PP

- ❖ Corn chips with guacamole and salsa
- ❖ Street-style corn
- ❖ Selection of three tacos
- ❖ Carne de Vaca (meat) / Pescado (seafood) / Vegetal (cauliflower)
- ❖ Cos salad

MEDIANAS45PP

- ❖ Corn chips with guacamole and salsa
- ❖ Street-style corn
- ❖ Selection of quesadillas
- ❖ Selection of 3 tacos: Carne de Vaca (meat) / Pescado (seafood) / Vegetal (cauliflower)
- ❖ Cos hearts, charred corn, tomato, queso fresco, quinoa, jalapeño dressing
- ❖ House made churros, chocolate, caramel dipping sauce

WINE & BEER

ROSE

2015 HOWARDS LANE Southern Highlands9/45

RED

2015 KENNERTON GREEN CABERNET, MERLOT, PETIT VERDOT
Southern Highlands8/39

2013 HOWARDS LANE SHIRAZ
Southern Highlands9/48

HOWARDS LANE MERLOT
Southern Highlands9/45

2014 JOHN DUVAL 'PLEXUS' SHIRAZ, GRENACHE, MOUVEDRE
Barossa Valley (bottle only)70

2016 ARTEMIS PINOT NOIR
Southern Highlands12/55

WHITE

2015 HOWARDS LANE CHARDONNAY
Southern Highlands9/45

2017 ARTEMIS SAUVIGNON BLANC
Southern Highlands11/45

2015 BARRING WOOD PINOT GRIS Tasmania11/47

2015 TERTINI ARNEIS Southern Highlands11/55

2016 CENTENNIAL RIESLING Southern Highlands11/45

SPARKLING

CENTENNIAL PINOT NOIR CHARDONNAY
Southern Highlands12/42

VEUVE CLICQUOT France22/115

BEER

TECATE Mexico6.5 or Bucket 26

CORONA Mexico8 or Bucket 28

PACIFICO PILSNER STYLE8 or Bucket 31

SOL PALE LAGER Mexico7.5 or Bucket 28

JAMES BOAGS LIGHT Australia7

SHBC NAKED HARVEST Southern Highlands8.5

STONE & WOOD PACIFIC ALE Byron Bay9

CIDER

SUNSHACK APPLE 500 ml Southern Highlands9

COCKTAILS

CLASSIC MARGARITAS

Our Classic Margaritas are shaken with 100% Agave Tequila. Shaken on the rocks with love, lime, Tequila, Cointreau, with a black salt rim.

- ❖ **BLANCO** - Aged for up to 59 days, but most aren't aged at all. Almost perfectly clear, and most blancos have strong tastes of spiced agave.
- ❖ **REPOSADO** - Aged for 6 months in American oak. More flavors from the ageing process. The flavor mellows and becomes smoother than their blanco cousins.
- ❖ **AÑEJO** - Aged from between one and four years. The flavors imparted will have touches, of caramel, spice and smoke. The type of oak used has a huge impact on the flavors imparted.

MAMA CLASSIC BLANCO Espolon Blanco - double distilled for a zesty, fresh & crisp flavor with citrus notes15

MAMA CLASSIC REPOSADO Espolon Reposado - hints of caramel, spices and brown sugar16

MAMA CLASSIC AÑEJO Espolon Anejo - Finished for 12 months in Wild Turkey Bourbon barrels, hints of dried fruit and butterscotch18

FLAVORED MARGARITAS

COCONUT 1800
Coconut Tequila, Cointreau, lime, coconut cream, coconut rim16

STRAWBERRY BASIL DREAM Espolon blanco, muddled strawberries, Cointreau, basil, raspberry rim16

GRILLED PINEAPPLE & JALAPEÑO Espolon blanco, mezcal, pineapple juice, lime juice, agave, salt rim16

CLASSIC COCKTAILS

MOJITO Bacardi rum, lime, mint, soda15

PASSION FRUIT CAPRIOSKA Absolut citrus, passion fruit, fresh limes, short glass over ice16

ELDERFLOWER & APPLE MARTINI Bombay gin, St Germain, lime, fresh apple juice, raspberry16

MOCKTAILS

WATERMELON REFRESHER Watermelon, strawberry & mint, shaken on ice8

VIRGIN GINGERBOY Ginger beer, muddled lime, coriander8

RANGA Fresh orange juice, passion fruit, pineapple, & soda8

JARRITOS MEXICAN SODA Cola or Lime6

TEQUILA

30 MLs SERVED w SANGRITA

Contrary to belief, tequila is not something you should gulp from a shot glass, with salt and lime and pay heavily for the next day. Like a good whiskey, it's something to be sipped and savored. All good tequila will be made from 100% Agave. All tequilas are not created equal. We are pleased to offer you our favourites after what we remembered (sorry, learnt) from our tequila tasting sessions.

HOW IS TEQUILA SERVED - Sangrita (pronounced just like it looks) is a traditional Mexican drink served as a chaser to high-end tequilas. It does not contain alcohol, but rather it is a simple mix of juices and spices that is designed to be consumed alongside your tequila, alternating sips and cleansing and brightening the palate as you drink - neither should be "shot" in one gulp. It's sweet, spicy, and savory all in one little pony glass, and with tequila, the effect can be divine.

- ❖ **ESPOLON BLANCO** - Aged for up to 59 days, but most aren't aged at all. Almost perfectly clear, and most blancos have strong tastes of spiced agave.8
- ❖ **ESPOLON REPOSADO** - Aged for 6 months in American oak. More flavors from the ageing process. The flavor mellows and becomes smoother than their blanco cousins.10
- ❖ **ESPOLON AÑEJO** - Aged from between one and four years. The flavors imparted will have touches, of caramel, spice and smoke. The type of oak used has a huge impact on the flavors imparted.14
- ❖ **1800 SILVER** - Made with 100% Weber Blue Agave. Aged for 8-12 years. A premium tequila with hints of sweet fruit and pepper.12
- ❖ **CASAMIGOS AÑEJO** - George Clooneys brand. Aged for 14 months. Beautifully pure aroma with soft caramel and vanilla notes. Layered nicely with subtle hints of oak and spice.20
- ❖ **1800 COCONUT** - Double distilled, infused with natural ripe coconut. Served on the rocks.10
- ❖ **PATRON XO CAFÉ** - An extraordinary blend of ultra premium Patron Silver Tequila and the pure essence of fine coffee. Served on the rocks.10
- ❖ **PATRON XO CAFÉ INCENDIO** - A perfect combination of Mexican Arbol Chile, with rich decadent essence of Criollo chocolate and tequila. Hand crafted with great attention to detail and quality. Served on the rocks.12

TEQUILA TASTING FLIGHTS - a great way to sample a variety of quality Mexican tequila. 15 ml per type.3/25

- ❖ **TEQUILA** - Espolon Reposado, 1800 Silver, Casamigos Añejo. Served with sangrita.
- ❖ **SWEET TOOTH** - Patron XO Café Incendio, 1800 Coconut, é Patron XO Café. Served on the rocks.

HAPPY HOURS

EVERY FRI & SAT 5pm-7pm

\$10 CLASSIC MARGARITAS

\$10 CLASSIC MOJITO

\$5 TECATE