




# ANTOJITOS

## Small Bites

- CALAMARI**  \$ 12.95  
Crumbed fried calamari served with our own chilli mayo and mango mayo
- MACHO NACHOS**  \$ 19.00  
Our own chilli con carne with braised beef, black beans, jalapeño chilli, grilled with cheese and served with corn chips
- JALAPEÑOS RELLENOS**  \$ 9.90  
Corn crusted jalapeño chillies filled with a spiced three cheese mix
- SALSA FRESCA**  \$ 10.95  
Made fresh daily with chopped tomatoes, chillies, onions and cilantro; served with corn chips
- GUACAMOLE**  \$ 12.95  
Made fresh daily with avocados, tomatoes, chillies, onions and cilantro; served with corn chips
- CHILLI CON QUESO**  \$ 12.50  
Sizzling spicy cheese dip served with corn chips
- ALITAS MUY PICANTES**  \$ 12.50  
Marinated spiced chicken wings, crusted and fried golden, served with spicy sauce
- HORNEADO EL NACHO**  \$ 16.50  
Corn chips topped with chipotle vegetables baked with chilli cheese; served with tomato salsa, guacamole and sour cream

## Los Tacos

Two corn tacos served with delicious accompanying fillings

- PORK CARNITAS** \$ 17.50  
Pulled grilled pork adobo topped with salsa taquera, salsa verde, onion, coriander, grilled pineapple & lime
- TACOS DE RES**  \$ 16.50  
Pulled beef with adobo sauce, pickle and onion
- TACOS DE PESCADO**  \$ 17.50  
Beer battered fish fillet nestled on salad dressed with citrus mayonnaise and tomato salsa
- TACOS AL CARBON**  \$ 17.50  
Grilled chicken in chipotle chilli, guacamole, poblano cilantro, cheese & ranchera salsa



### Spicy Dishes Measured By Degrees

If you want to be fired up, let your wait staff know

 - mild  - medium  - hot

### Dietary Requirements



Please inform the wait staff if you have any dietary requirements

 - gluten free  - vegetarian



# BOCADOTES

## Enchiladas

- Two rolled flour tortillas filled, baked & topped with our special sauces and your choice of
- HOLE MOLE**  \$ 15.50  
Chicken, salsa verde & baked cheese with poblano mole sauce
  - VEGETAL**  \$ 15.50  
Chipotle vegetables baked with salsa verde




## Mamacita's Burritos

A grilled flour tortilla parcel served with sour cream, salsa guacamole and salad greens with your choice of

- HOT ADOBO BEEF**  \$ 16.95
- SMOKED CHIPOTLE CHICKEN**  \$ 16.95
- SPICY VEGETABLE MEDLEY**  \$ 14.95


## Quesadillas

A folded flour tortilla filled with cheese & one of our fillings, served with rice and salad

- QUESADILLA DE QUESO**  \$ 12.50  
Filled with melted cheese, mild chilli and coriander
- QUESADILLA DE POLLO**  \$ 15.95  
With shredded chicken, cheese and poblano pesto
- QUESADILLA VEGETAL**  \$ 15.95  
Medley of vegetables, cheese and poblano pesto



## Ensaladas

- MARINATED CHICKEN & CORN SALAD**  \$ 15.95  
Tossed greens with garlic & coriander marinated chicken with corn & vegetables topped with avocado and a red chilli mayonnaise, served in a flour tortilla basket

## Big Bites & International Fare

- BIG JACK'S CLASSIC** \$ 19.95  
Beef pattie on toasted bun with fried egg, bacon, lettuce, guacamole & tomato salsa with french fries
- FISH AND CHIPS** \$ 16.95  
Fillet of fish fried in beer batter served with fries, salad and tartar sauce
- SEAFOOD MARINARA** \$ 24.95  
A medley of seafood tossed with linguine & homemade marinara sauce with fresh herbs and parmesan
- KING FISH IN CHIPOTLE GLAZE** \$ 28.50  
Pan fried fillet of walu with chipotle pibil glaze, & herb butter on cajun potato, Mexican veggie stack & fried onion rings
- CHIMICHURRI CHICKEN** \$ 24.50  
Grilled chicken breast with chimichurri & sambal with citrus slaw, onion rings & cajun potato
- GRILLED RIBEYE STEAK Aust. 220g** \$ 55.50  
Chargrilled to your liking with morel butter, creamy truffle oil mash, citrus slaw & fried onion rings



## Flaming Fijian Fajitas

Served on a sizzling skillet with capsicum, cheese onion & soft flour tortillas with your choice of:

- CARNE**  \$ 32.00  
Tender slices of beef
- CAMARONES**  \$ 39.95  
Lime and tequilla marinated prawns
- POLLO**  \$ 32.00  
Tender slices of chicken
- VEGETARIAN**  \$ 29.95  
A medley of spiced vegetables



## PIZZA - 12"

- MARGARITA**  \$ 18.00  
Mexican tomato sauce, cheese and basil pesto
- PRAWN MARGARITA**  \$ 24.00  
Prawn cheese and basil with tasty tomato sauce
- PANCHO VILLA** \$ 21.00  
Pepperoni, ham, bacon, macho nacho and cheese with tasty tomato sauce and barbecue sauce
- VEGGIE ZAPATTA**  \$ 19.95  
Mushroom, capsicum, zucchini, black olives, onion & cheese
- GALLO GIRO** \$ 19.95  
Pepperoni, black olive and cheese
- POLLO LOCCO**  \$ 19.95  
The crazy chicken
- SPEEDY GONZALES**  \$ 19.95  
Ham, cheese and pineapple
- PAN DE AJO**  \$ 18.00  
Cheesy garlic bread



## PARA ACOMPAÑAR: Add on

- FLOUR TORTILLA** \$ 5    **SIDE SALAD** \$ 5.50    **TOMATO SALSA** \$ 7.50
- MEXICAN RICE | REFRIED BEANS | SALSA VERDE** \$ 5.50 Each
- CORN CHIPS | GUACAMOLE** \$ 9 Each    **JALAPEÑOS | SOUR CREAM** \$ 6 Each

## ALGO DULCE

### Desserts

- BANANA CHIMICHANGAS** \$ 14.50  
Banana wrapped in a tortilla, fried with cinnamon and sugar, served with vanilla ice cream
- CHURROS** \$ 14.50  
Mexican style donut strips with dipping sauces and cream
- CHEESE CAKE** \$ 14.50  
Baked cheese cake topped with tequila berry sauce and whipped vanilla cream



## MARGARITAS

### PORSHE MARGARITA

Patron Anejo, cointreau, sour mix, syrup, Lime and shaken with a float of jagermeister  
Glass \$26.00

### MARGARITA GRANDE

Patron Reposado, cointreau, sour mix, syrup, Lime and shaken  
Glass \$26.00

### CADILLAC MARGARITA

Jose Cuervo, triple sec, sour mix, syrup, Lime, shaken with a float of grand marnier  
Glass \$26.00

### CLASSIC WELL SHAKEN MARGARITA

Jose Cuervo, triple sec, sour mix syrup lime and shaken  
Pitcher 1ltr \$48.00  
Pitcher 500ml \$24.00  
Glass \$12.00

### FROZEN HOUSE MARGARITA

Pepe Lopez silver tequila, triple sec, sour mix and lime  
Pitcher 1ltr \$44.00  
Pitcher 500ml \$20.00  
Glass \$11.00

### FROZEN DAILY FRUIT HOUSE MARGARITA

Pepe Lopez silver tequila, triple sec, sour mix and lime  
Pitcher 1ltr \$48.00  
Pitcher 500ml \$24.00  
Glass \$12.00

## MOCKTAILS

### FRUIT PUNCH \$7.00

Blended fresh tropical fruits with a dash of grenadine

### ATHLETE REVIVER \$7.50

Blended fresh pineapple & banana, topped with colaça mix with a dash of grenadine

### VIRGIN MARGARITA \$8.00

Shaken margarita mixers with muddle lime and syrup

### COLADA \$8.50

Blended fresh pineapple with colaça mix

### VIRGIN BLOODY MARY \$8.00

Spiced tomato juice with lime, salt and pepper on ice.

## FRESH JUICES

### FRESH PINEAPPLE \$7.50

### FRESH WATERMELON \$7.50

### FRESH CARROT \$7.50

### FRESH ORANGE \$7.50

### FRESH MIX FRUIT JUICE \$7.50

Your Choice From Above

### FRESH COCONUT \$7.50

## COCKTAILS

### MOJITO \$10.00

Muddled lime topped with white Rum and a splash of sour mix and mint

### SUENO \$18.95

Tequila, Triple sec, Apple juice, lime and mango puree

### TEQUILA SUNRISE \$13.50

Jose Cuervo topped with orange juice with a dash of grenadine

### LONG ISLAND ICE TEA \$18.95

Jose Cuervo, Triple sec, white rum, vodka, gin, sour mix topped with coke

### CAIPRIOSKA \$13.95

Muddled lime with brown sugar, sour mix, topped with vodka and a splash of soda

### BLOODY MARY \$13.95

Vodka, tomato juice, lime, tabasco, worcester-shire, salt & pepper

### PINACOLADA \$16.95

White rum, Malibu, colaça mix and fresh pineapple

### MAITAI \$15.95

White rum, Triple sec, pineapple juice, orange juice, lime, grenadine and float of dark rum

### MANGO DAIQUIRI \$15.95

White rum, Cointreau, lime, syrup, sour mix and mango puree

### STRAWBERRY DAIQUIRI \$18.95

White rum, Cointreau, lime, syrup, sour mix and strawberry puree

### TOBLERONE \$18.95

Frangelico, Baileys, Creme de cacao, cream, chocolate ice cream and honey

### SANGRIA \$36.50

Triple sec, sour mix, syrup, apple juice topped up with red wine

### Pitcher 1ltr \$9.50

### Glass \$9.50

## SOFTDRINKS / JUICE

### SOFT DRINKS - CAN \$3.50

Coke, Coke Zero, Diet Coke, Sprite, Fanta

### GINGER ALE BTL, SODA WATER BTL, TONIC WATER BTL \$6.00

### WATER \$4.00

Fiji Water 500ml \$4.00

Fiji Water 1.5L \$6.50

Santa Vittoria Sparkling 500ml \$9.00

### CHILLED JUICES \$4.50

Orange Juice, Pineapple Juice, Mango Juice, Apple Juice

Cranberry Juice, Tomato Juice

### LEMON LIME BITTERS, LEMON SQUASH, SHIRLEY TEMPLE \$5.00

## SPIRITS

### APERITIF \$11.00

Pimms \$11.00

Cinzanno Extra Dry \$9.50

### VODKA \$9.50

Smirnoff Red \$9.50

Ciroc Vodka \$9.50

Absolut \$9.50

Czarina Vodka \$6.50

### GIN \$9.50

Gordons \$9.50

Tanqueray \$9.50

Bombay Sapphire \$9.50

Regal Gin \$6.50

### RUM \$9.50

Captain Morgan \$9.50

Bundaberg \$9.50

Barcaði \$9.50

Bounty Light \$6.50

Bounty Dark \$6.50

### WHISKEY \$9.50

Johnnie Walker Red Label \$9.50

Johnnie Walker Black Label \$9.50

Johnnie Walker Gold Label \$9.50

Chivas Regal \$9.50

Jack Daniels \$9.50

Southern Comfort \$9.50

Jim Beam \$9.50

Regal Whiskey \$6.50

### LIQUOR \$9.50

Baileys \$9.50

Midori \$9.50

Grand Marnier \$9.50

Drambuie \$9.50

Kahlua \$9.50

Sambuca black \$9.50

Sambuca White \$9.50

Galliano \$9.50

Malibu \$9.50

Tia Maria \$9.50

Frangelico \$9.50

### COGNACS \$12.00

Hennessy v.s.o.p \$12.00

## BEERS

### FIJI BITTER Btl \$5.50

### FIJI GOLD Btl \$5.50

### VONU Btl \$7.00

### HEINEKEN Btl \$9.00

### CORONA Btl \$9.00

### SHANDY \$6.00

## TEQUILA SHOTS

Don Julio Blanco \$15.00

Don Julio Reposado \$15.00

Don Julio 1942 Anejo \$15.00

Patron Blanco \$15.00

Patron Reposado \$15.00

Patron Anejo \$15.00

Patron XO Café \$15.00

Jose Cuervo Gold Tequila \$14.00

Jose Cuervo silver tequila \$14.00

Sauza Gold tequila \$14.00

Pepe Lopez Silver \$9.50

Pepe Lopez Gold \$9.50

## COFFEE

### SHORT BLACK \$5.50

A pure espresso, a short intense coffee with a thick layer of caramel coloured crema

### LONG BLACK \$5.50

A double shot of espresso extracted on top of hot water

### MACCHIATO -short or long \$5.50

A single or double espresso shot stained with creamy, dense foam

### CAPPUCCINO \$5.50

A shot of espresso topped with creamy, textured milk and dense foam dressed with Chocolate powder

### CAFE LATTE \$5.50

A shot of espresso topped with textured milk and a layer of dense foam

### FLAT WHITE \$5.50

A shot of espresso with textured milk

### HOT CHOCOLATE \$7.50

Chocolate Powder combined with textured milk topped with dense foam dusted with chocolate powder

### MOCHACCINO \$5.50

A shot of espresso combined with chocolate powder and textured milk topped with dense foam dusted with chocolate powder

### ICED DRINKS \$7.00

Iced Chocolate \$7.00

Iced Coffee \$7.00

Iced Mocha \$7.00

Milk Shakes \$7.00

Thick Shakes \$7.50

### SMOOTHIE \$7.50

Banana, Mango, Strawberry

## TEAS

English Breakfast \$4.00

Earl Grey \$4.00

Green Tea \$4.00

Chai Latte \$4.00