

GLOSSARY

ACHIOTE CHICKEN

Marinated chicken slow-cooked with spices, offering peppery, tangy and smoky flavours

NDUJA PORK

Spicy, spreadable salami from Italy made with pork and peppers, adding some heat to dishes

MANGO MOLE

Sweet and spicy sauce blending ripe mangoes with chilli peppers and traditional Mexican spices

JALAPEÑO GRIBICHE

Zesty condiment of jalapeños, mustard, vinegar, oil and spices, delivering heat and flavour

PICO DE GALLO

Fresh salsa made from diced tomatoes, onions, cilantro, and lime juice, perfect for dipping

TAJIN DUST

Flavorful seasoning blend made from ground chilli peppers, lime, and salt, zesty and slightly spicy

OAXACA CHEESE

Creamy, meltable cheese used in Mexican dishes



FOOD MENU

mexicanisms

SHARES

GUACAMOLE  	\$12
Tortilla chips, smoked pepitas, sesame	
TRIO OF DIPS  	\$16
Tortilla chips, salsa roja, refried beans, jalapeño dip	
SEARED SCALLOPS  	\$22
Sweet corn cream, Mexican chorizo salsa	
SMOKEY CORN RIBS   	\$12
Paprika & lime butter, parmesan	
SWEET POTATO WEDGES 	\$12
Mexi seasoning, chipotle aioli, sour cream, agave chilli	
CAULIFLOWER POPCORN  	\$13
Cajun spice rub, romesco sauce	
MEXICAN FRIED CHICKEN 	\$15
Corn chip crusted tenders, achiote marinade, green goddess sauce	
CALAMARI	\$16
Flash fried, spiced flour, tajin dust, lime aioli, chilli, coriander	
SMOKED JALAPEÑO POPPERS	\$16
Smoked jalapeño, pulled pork, cream cheese, oregano, salsa roja - Vegetarian option available	
FNQ CEVICHE  	\$22
Coconut cream, shallots, coriander, chilli, cassava chips	
SALMON TARTARE  	\$23
Tasmanian salmon, guacamole, black bean salsa, yuzu sesame, achiote tulies	


QUESADILLAS

Two 15 cm wheat tortillas

CHEESE & PEPPER	\$18
Roasted capsicums, jalapeño, oaxaca, agave salsa, guacamole, queso dip	
GRILLED CHICKEN	\$18
Achiote marinated chicken, oaxaca, mango mole, queso dip	
PULLED PORK	\$18
Smoked pulled pork, oaxaca, salsa verde, queso dip	











SLIDERS

Each dish comes with three sliders

MUSHROOM 	\$18
Garlic roast mushroom, smoked cheddar, chimichurri, butter lettuce	
FRIED CHICKEN	\$18
Mexi fried chicken, guacamole, salsa roja, slaw, sour cream	
TRUFFLE BEEF	\$18
Angus beef, truffle mustard, smoked cheddar, pickles, butter lettuce, aioli	

TACOS

Two 12.5 cm traditional corn tortillas

BIRRIA BEEF  	\$20
Braised beef, mozzarella, spanish onion, coriander, house consommé	
BLACK BEAN   	\$16
Roast peppers, feta, guacamole, salsa verde, pico de gallo, butter lettuce	
GRILLED CHICKEN 	\$18
Grilled chicken, Mexi marinade, green goddess sauce, sweet corn salsa, slaw, feta	
PULLED PORK  	\$18
Smoked pulled pork, charred pineapple, radish, chipotle aioli, slaw	
PRAWN 	\$20
Tiger prawn, coconut batter, mango & cashew mole, lime aioli, butter lettuce, pico de gallo	
FISH  	\$20
Local reef fish, masa beer battered, tajin salt, sweet jalapeño gribiche, butter lettuce, pico de Gallo	




PIZZAS

12 inch hand stretched pizzas • 8 slices
Gluten free bases +\$4 • Vegan cheese +\$3

CORAL SEA 	\$30
Garlic cream sauce, mozzarella, Reef fish, tiger prawn, calamari, lime dressing	
MARGHERITA 	\$23
Mexi salsa, mozzarella, parmesan, fresh basil	
PEPPERONI	\$25
Tomato concassé, mozzarella, Mexican oregano	
TRUFFLE MUSHROOM 	\$25
Truffle cream, mozzarella, wild mushroom, roast cauliflower, pepitas	
CHICKEN & CHORIZO	\$26
Tomato concassé, mozzarella, grilled chicken, chorizo, grilled pineapple, spanish onion, chimichurri	
CARNIVORE	\$27
Smokey BBQ sauce, mozzarella, braised beef, grilled chicken, pulled pork, onion, aioli	
MORE CHILLI	\$27
Tomato concassé, mozzarella, Nduja pork meatball, roast peppers, jalapeño, coriander pesto	
TROPICAL PRAWN	\$29
Spiced coconut sauce, mozzarella, avocado mousse, lychee, sesame, cashew	

MEXI BOWLS

Aromatic rice, slaw, smoked beans & corn, salsa, feta, pico de gallo, guacamole, pickled onions, coriander, tortilla chips


VEGETARIAN   	\$18
GRILLED CHICKEN Achiote marinade	\$24
PULLED PORK Smoked and spice rubbed	\$24
BRAISED BEEF Slow cooked and shredded	\$24
CALAMARI Flash fried and Tajin dust	\$24


SHARE BOARDS

Serves up to 5 people


TACO BOARD	\$80
10 tacos per board Served with toppings 1 choice per board : pulled pork, grilled chicken or black bean	
QUESADILLA BOARD	\$80
10 quesadillas per board Served with pickled onion and queso dip 1 choice per board : cheese, grilled chicken or pulled pork	
SLIDER BOARD	\$60
10 sliders per board 1 choice per board : mushroom, fried chicken or truffle beef	
TASTING BOARD	\$80
Trio of dips and tortilla chips, Mexi fried chicken, cauliflower popcorn, corn ribs, calamari	
CHEESE BOARD	\$49
A selection of 4 varieties of fine cheeses, charcoal falwasser, lavosh, dried fruits, cashews, grapes, pear, mango & fig chutney	
CHARCUTERIE BOARD	\$49
Chorizo, coppa, sopressa, prosciutto jamon, pickled onions, cornichons, guacamole, roast pepper salsa, garlic flatbread	
DESSERT BOARD (2 PEOPLE) 	\$24
Warm churros with chocolate & macadamia ganache, macarons, butterscotch popcorn, raspberry coulis	


At Mexicairns, we specialise in shared bites and small plates. Please note that as part of our casual dining vibe, dishes may arrive separately. Just let us know if you prefer everything served together!

 Gluten Free

 Dairy Free

 Vegan

 Vegetarian

 Vegan Option

 Signature Dish