

SHARES

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

QUESADILLAS

Two 15 cm wheat tortillas

CHEESE & PEPPER V	\$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

3 sliders per serve

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

\$99 MEXI BOTTOMLESS

2 hour package • Minimum 4 people
Thursday to Monday 12PM, 2PM or 4PM

EIGHT DISH DEGUSTATION

Guacamole & House made tortilla chips **V** **GF**
Smokey Corn Ribs **V** **GF**
Cauliflower Popcorn **V** **VG**
Mexican Fried Chicken **DF**
Smoked Jalapeno Poppers
Seared Scallops **GF** 
Cheese & Pepper
Quesadillas Pulled
Pork Quesadillas
Dessert Board **V**

BOOK HERE



TWO HOUR DRINK PACKAGE

FROZEN COCKTAILS

Classic Margarita
Spicy Margarita
Tommy's Margarita
Strawberry Margarita
Coconut Margarita
Mango Margarita
Pink Paloma
Passionfruit Margarita

BEERS

Coral sea session ale, session lager

WINES & SPARKLING

Canti Prosecco
Sauvignon Blanc
Pinot Noir
Mimosas
Rose

NON-ALCOHOLIC

Non-Alcoholic Mojitos
Heaps Normal Beer
NON 1 Rose
Soft Drinks / Juices

MEXI BOWLS

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

VEGETARIAN V GF VGO	\$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

PIZZA

12 inch hand stretched dough
Gluten free bases +\$4 • Vegan cheese +\$3

CORAL SEA 	\$30
Garlic cream sauce, mozzarella, Reef fish, tiger prawn, calamari, lime dressing	
MARGHERITA V VGO	\$23
Mexi salsa, mozzarella, parmesan, fresh basil	
PEPPERONI	\$25
Tomato concassé, mozzarella, Mexican oregano	
TRUFFLE MUSHROOM V	\$25
Truffle cream, mozzarella, wild mushroom, roast cauliflower, pepitas	\$26
CHICKEN & CHORIZO	\$27
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	\$29
Tomato concassé, mozzarella, Nduja pork meatball, roast peppers, jalapeño, coriander pesto	
TROPICAL PRAWN	\$29
Spiced coconut sauce, mozzarella, avocado mousse, lychee, sesame, cashew	

DESSERT

DESSERTBOARDFORTWO V	\$24
Warm churros with chocolate & macadamia ganache, macarons, butterscotch popcorn, raspberry coulis	

GF Gluten free

DF Dairy free

VG Vegan

V Vegetarian

VGO Vegan option

 Signature Dish

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

mexican