ENTRADAS / APPETIZERS

Chips and Salsa

Crispy corn tortilla chips with Mexican spicy salsa

Chili Con Queso

Melted cheddar and Monterey Jack Cheese with onion, jalapeno and tomato served with crispy corn tortillas

Guacamole

Mashed avocado mixed with onion, tomato, cilantro and jalapeno, served with crispy corn tortillas

Little Devil

Jalapeno stuffed with cream cheese, served with sour cream and guacamole on the side

Cascara De Papa

Potato skins, chili con corne, melted cheese, jalapeno and sour cream

Cheesy Scallop

Oven baked scallop with melted cheese sauce, grated parmesan, fresh lime juice and arugula

Nachos La Especial

The most famous of all - Little fried corn tortillas served with Mexican beans, jalapeno chilies, melted cheese, sour cream and guacamole

Cheese l Chicken Beef

Quesadillas

Tortillas filled with melted cheese, guacamole and sour cream with a stuffing of your choice

Vegetables		Chicken
Beef	I	Shrimp and Crab

Fish and Shrimp Ceviche

From the West of Mexico - flavorful seafood cooked with lemon, tomato, onion and coriander

Queso Fundido with Bacon

A flaming dish of melted cheese, chipotle chili, crispy bacon and corn chips

S ID E S / S O U P

Cajun Fries Chicken Nuggets | French Fries Truffle Fries Garlic Pizza Bread Soup of The Day Sopa De Lima

| Steak Fries | Potato Wedges

Bruschetta

Mixed chopped tomato, garlic, red onion, basil, oregano and extra virgin olive oil

Classic Calamari Crispy golden calamari served with our signature sauce

Caprese

Fresh tomatoes and buffalo mozzarella topped with fresh basil and balsamic

Crispy White Bait Crispy golden white bait served with garlic mayo

Mushroom Ravioli Home made Ravioli filling with wild mushroom mix and cheese, cooked with cream sauce and baby spinach

Beef Carpaccio With rocket, freshly shaved parmesan and lemon dressing Sauteed Vongole

Fresh clams, tomato, white wine served with warm bread

Cheese Platter for 2 pax French Brie, Gouda, Smoked Scamoza, Aged Cheddar, Gorgonzola, dried apricot and walnuts

Cajun Wings

| Jamaican Wings

Crispy Buffalo Wings | Honey BBQ Wings

Classic Mixed Salad

Fresh mixed leaves served with black Olive, carrot, cucumber, cherry tomato and balsamic glaze

Rocket Salad

Fresh rocket, parmesan, feta, cherry tomato and avocado in balsamic reduction dressing

Grilled Chicken Caesar Salad

Romaine lettuce, parmesan, croutons tossed in homemade Caesar dressing served with warm grilled chicken

Warm Goats' Cheese and Beetroot Salad Warm Goats' cheese on a bed of rocket, fresh leaves, dried apricot and walnut with beetroot on the side, dressed lightly with sweet balsamic reduction

Prawn and Chicken Avocado Salad

Rocket leaves, fresh avocado, cucumber, feta cheese, black olive, chicken, tiger prawn and citrus dressing

GOURMET BURGERS

Pulled Pork Burger

Slow cooked pulled pork, lettuce, tomato and cheese topped with honey BBQ bourbon sauce

Angus Beef Burger

Angus beef patty topped With cheese, lettuce, tomato served with steak fries

Two Chefs Especial

Angus beef patty and slow cooked pulled pork, cheese, lettuce, tomato, honey BBQ bourbon sauce served with onion rings and steak fries



PLATO PRINCIPAL / MEXICAN MAINS

Cheesy Taco

Crispy corn tacos, melted cheese, refried beans and spicy chipotle cream sauce

Vegetable | Chicken | Beef | Fish

Fajitas

Famous Northern Mexican Fajitas with mixed bell peppers, onion and our special house marination, served with guacamole, red salsa, shredded cheese and warm flour tortillas

Vegetable | Chicken | Beef | Shrimp | Mixed

Enchiladas

A famous Mexican dish - Fried corn tortillas with green or red sauce, cheese, salad, Mexican rice, refried beans, sour cream and guacamole

Vegetable | Chicken | Beef | Crab

Chimichanga

Deep fried flour tortilla filled with cheese and refried beans, topped with tomatillo, served with Mexican rice, salad, sour cream and guacamole

Vegetable | Chicken | Beef | Fish

Burrito

Large wheat tortilla stuffed with refried beans and cheese, topped with green sauce, guacamole, sour cream, salad and Mexican rice

Vegetable | Chicken | Beef | Fish

Mexa Burrito

Everything in - shredded beef, chicken, refried beans and Mexican rice in a 12" tortilla topped with cheese, guacamole, sour cream and salad

Adobo Chicken with Lime

Tender grilled chicken fillet with Southern adobo sauce, salad, refried beans and Mexican rice

Prawns Diabla

Diabla means the devil - a very spicy dish of tomato, chipotle and guajillo chilies, served with Mexican rice

Chili Corn Corne

A tasty dish simmered with ground beef, tomatoes frijoles, chili, onion, herbs and spices, served with Mexican rice and flour tortillas

Pulled Pork Taquitos

Slow cooked pulled pork wrapped in crispy tortilla and melted cheese, served with spicy chipotle ranch sauce

Pork Carnitas

Michoacan style Pork served with corn tortillas, pico de gallo and lime

Pork Ribs

Ranch style, oven baked ribs with potato wedges and salad

Grilled Tequila Lime Beef Steak

Mushrooms spiked with tequila and enriched cream over grilled prime flank steak



- ITALIAN MENU -

SIGNATURE PASTA

CHOOSE YOUR PASTA

Fettucine | Linguine | Penne | Spaghetti

Mushroom Aglio Óglio Olive oil, garlic, chilies, parsley, mushrooms

Arrabbiata Italian tomato sauce with fresh chilies

Bolognese Juicy ground beef in Italian tomato sauce

Carbonara Greamy bacon sauce, eggs, parmesan cheese

Meatball Beef meatballs, parmesan, tomato rich meat sauce

Vongole White wine, fresh clams, chili, parsley

Vegeteriano Tomato, light cream sauce, mixed vegetables, parmesan

Royal Beef Lasagna Layers of rich meat and creamy cheese sauce

F IS H

Pan Seared Barramundi

Anchovies and pesto crust barramundi served with truffled mashed potato, carrot puree and fresh arugula

Pan Roasted Salmon

Served with truffled mashed potato, buttered green vegetables and cream spinach sauce

Chilean Black Cod

Served with white truffle oil, scented potato croquette, avruga caviar and vichyssoise

Grilled Red Snapper

Served with truffled mashed potatoes, buttered broccolli, fresh arugula and beurre blanc

Fish and Chips

Pacific dory in crispy batter served with fries and salad

GOURMET PASTA

Chicken and Pine Nuts Linguine, garlic ,chicken, pine nuts, fresh chilies, sundried tomatoes, parsley, virgin olive oil, freshly shaved parmesan

Penne Ala Vodka

Penne, crab meat, prawn, garlic and onion in creamy light tomato sauce, flamed in 30ml of Absolut Vodka

Penne Sambuca

Penne, tiger prawn, onion and chili in creamy light tomato sauce, flamed in 30ml of Absolut Vodka

Prawn and Arugula Pasta Linguine tossed in virgin olive oil, fresh chilies, garlic, broccoli, grilled prawns and arugula

Tortellini Truffle Gheesy tortellini in cream truffle sauce, mushroom and truffle oil

Cray Fish Linguine Linguine tossed in white wine sauce with cray fish

Seafood Nero Linguine cooked in creamy squid ink sauce, tiger prawn, squid, crab and mussel

Basil Pesto Linguine Pan seared chicken, sundried tomatoes, pine nuts and basil pesto

MEAT

Angus Rib Eye (300g) Flavorful rib eye served with mesclun mix, sautéed green vegetables and black pepper sauce

Grilled Angus Beef Tenderloin Perfectly grilled, juicy beef tenderloin served with black pepper sauce, mesclun mix and sautéed green vegetables

Angus T-Bone Steak (500g)

The ultimate tender, seasoned steak. This USDA prime cut combines the rich flavor of a strip with the tenderness of a fillet served with sautéed green vegetables, mesclun mix and black pepper sauce

Braised Lamb Shank

Tender lamb served with mesclun mix and buttered vegetables

Iberico Pork Chop

Oven baked pork chop with mashed potato, buttered broccoli, arugula and brown sauce



- ITALIAN MENU -

PIZZA PARADISE (ITALIAN THIN CRUST PIZZA WITH FRESH HANDMADE DOUGH)

Margherita Italian tomato base with shredded mozzarella, fresh basil and oregano

Pepperoni & Cheese

Mozzarella, pepperoni and baby spinach

Corleone Tomato, mozzarella, parma ham, rocket salad and parmesan cheese

Uovo Mozzarella, bacon, fresh button mushrooms, tomato and egg

Meat Lovers Tomato, mozzarella, pepperoni, cooked ham, spicy beef and fresh red chili

Italian Pork Sausage

Tomato, mozzarella, red onion, basil, oregano, pork sausage, cooked ham, garlic, mushroom and fresh red chili **Cor Corne** Spicy ground beef, tomato, mozzarella, jalapeno, capsicum, onion and chili

BBQ Chicken Mozzarella, capsicums, fresh button mushrooms, onions and bbq chicken

Hawaiian Tomato, mozzarella, cooked ham and pineapples

Four Cheese Tomato, mozzarella, gorgonzola, scamorza and parmesan

Calzone Folded pizza - Italian tomato base, mozzarella, pepperoni, cooked ham and fresh button mushroom

Jalapeno Poppers Mozzarella, jalapeno ring, crispy bacon, cream cheese, cheddar and cream **Capreso** Buffalo mozzarella, fresh tomato and Italian basil

Prosciutto & Fungi Tomato, mozzarella, parma ham and fresh button mushroom

Capricciosa Tomato, mozzarella, cooked ham, mushroom, artichoke and olives

Vegeteriano Italian base tomato, mozzarella and mixed seasonal veg

Pesto Chicken Grilled chicken breast, capsicum, red onion, mozzarella and basil pesto

House Special Tomato, mozzarella, beef pepperoni, ground beef, artichoke, mushroom, red onion and chili









DESSERTS

Goody Chocolate Brownie Served with vanilla ice-cream

Tiramisu Gone Wild Devilishly good! Simply Decadent Classic Churros Chocolate sauce, berries and vanilla ice-cream

Lemon Tart Served with vanilla ice-cream Ice Cream Perfect finish to a meal



DRAUGHT

Asahi Super Dry Lager * Kronenbourg Blanc * *20% off second tower
 PINT
 TOWER

 500ml
 3000ml

 15
 75

 15
 75

BUCKE

BEER BOTTLES

	BTL	x5
Corona	10	45
Erdinger Weissbier 500ml	14	-
Erdinger Dunkel <i>500ml</i>	14	-
Hoegaarden	10	45
Peroni	10	45
Rekorderlig Cider Strawberry & La	ime 12	-
Stella Artois	10	45
Somersby Apple Cider	10	45
Tiger	10	45

CRAFT BEERS by the bottle

Green Devil IPA 500ml	15
GreenGoblin Cider 500ml	15
Monty Python 500ml	15

COCKTAILS

UUUNIAILU		
	GLASS	JUG <i>5 glasses</i>
Bloody Mary	13	-
Caiparinha	13	-
Caiparoska	13	-
Cosmopolitan	14	-
Jack Sparrow Something Stif	Je r 15	-
Long Island Iced Tea	18	-
Negroni	16	-
Morgan Monster	15	-
Martini	14	55
Chocolate/Lychee		
Margarita (Frozen) Lime/Lychee/Mango/Straw	16	62
	14	55
Mojito Classic/Lychee/Strawberry	14	55
Pina Colada Best Seller	16	-
Singapore Sling Best Seller	18	-
Sangria <i>Red</i>	16	62
Tequila Sunrise	14	-
CoronaRita	22	
Lime Margarita, Corona	(DA BOMB!
SomerRita	22	
Lime Margarita, Somersby Af	ople Cider	

PREMIUM LIQUORS

Served neat, on the rocks or with your choice of mixer GLASS BTL GIN Bombay Sapphire 14 159

16

169

RUM

Hendrick's

Captain Morgan's Spiced Rum	14	159
Myers' Dark	14	159
TEQUILA		
Jose Cuervo 1800 Jose Cuervo	15	169
Patron Silver	17	179
Patron Anejo	19	209
VODKA		
Absolute Blue vodka	14	159
Grey Goose	14	159

WHISKEY

Auchentoshan 12 Yrs single malt	-	179
Chivas Regal ጆ	15	169
Hibiki Harmony	-	199
Jack Daniel's 🧮	15	169
Johnny Walker Black Label 봈	15	169
Macallan 12 Yrs single malt	17	189
Macallan 18 Yrs Fine Oak single malt	26	409
Nikka From The Barrel 51.4% abr	15	169
Yamazaki Distiller's Reserve single malt	-	209

COGNAC

Hennessy VSOP	18
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199



MOCKTAILS

Lemon Lime Bitters	5	Virgin Mojito	8
Govener's Smile	8	Classic/Lychee/Strawberry	
Gunner	8	Virgin Margarita Lime/Lychee/Mango/Strawberry	8
PussyFoot	8		0
Shirley Temple	8	Virgin Colada	8



SOFT DRINKS

Bitter Lemon	4	Ginger Beer	4
Coke	4	Soda	4
Coke Light	4	Sprite	4
Dry Gingerale	4	Tonic (Schwepps)	4
Iced Lemon Tea	4	San Felice 750ml (Still/Sparkling)	7

SMOOTHIES

Mango & Banana 📲	Orange & Mango 🛛 🛛	Orange & Banana	8
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MILKSHAKES

Chocolate		Vanilla		Strawberry	8
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FRESH JUICES

Green Apple || Orange || Carrot $\overline{7}$

BOTTLED JUICES

Apple	Cranberry	I Fruit Punch	5
Grapefruit	Lime	Pineapple ${\ensuremath{\mathbb I}}$ Tomato	



TEAS

Cappuccino	5	Chamomile	4
Coffee	4	Earl Grey	4
Latte	5	English Breakfast	4
Mocha	5	Green Tea	4
Expresso	4	Peach Tea	4
Double Expresso	5	Hot Chocolate	5

