

# 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

## **Chili Rellenos**

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

## **Chicken Flautas**

Crunchy golden brown tortilla rolls with melted cheese and stuffed with tender chicken, served with avocado cream

## **Tostadas de Pollo**

A Mexican must have - fried corn tortillas, beans, tender chicken, lettuce, salsa, cheese and sour cream

## **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**

**Chicken**

**Beef**

## **Quesadillas**

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

**Vegetables**

**Chicken**

**Beef**

**Shrimp and Crab**

## **Fish and Shrimp Geviche**

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

# SHARABLE SIDES

**French Fries** | **Cajun Fries**

**Potato Wedges** | **Chicken Nuggets**

**Truffle Fries**

**Garlic Pizza Bread**

## **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

## **Stuffed Cheesy Portobello**

Grilled Portobello stuffed with gorgonzola, mozzarella, smoked cheese and parmesan

## **Beef Carpaccio**

With rocket, freshly shaved parmesan and lemon dressing

## **Sauteed Vongole**

Fresh little neck clams, tomato, white wine served with warm bread

# WINGS

**Cajun Wings**

**Jamaican Wings**

**Crispy Buffalo Wings**

**Honey BBQ Wings**

# SALAD

## **Rocket Salad**

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

## **Classic Mixed Salad**

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

## **Grilled Chicken Caesar Salad**

Romaine lettuce, parmesan, croutons tossed in home-made Caesar dressing served with warm grilled chicken

## **Warm Goats' Cheese and Beetroot Salad**

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

## **Prawn and Avocado Salad**

Rocket leaves, fresh avocado, cucumber, feta cheese, Kalamata olive and tiger prawn served with citrus dressing

# SOPA / SOUP

## **Mexican Meatball Soup**

Home made beef meatball, yellow zucchini and baby spinach cooked with tomato broth

## **Soup of The Day**

Please check with our friendly servers for the Soup of The Day

*All prices are subject to 10% service charge, NO gst*

# PLATO PRINCIPAL / MEXICAN MAINS

## Cheesy Taco

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

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

## Prawns Diabla

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

## Veracruzana Fish

Veracruz - The first Mexican city built by the Spanish. A delectable recipe from the east coast - tender red snapper, bell peppers, onions, capers, olives and chilies

## Adobo Chicken with Lime

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

## Enchilada Grab

Stuffed with crab meat, served with Mexican rice, refried beans, tomatillo, melted cheese and sour cream

## 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

## 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

## Burrito

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

Vegetable | Chicken | Beef

## Mexa Burrito

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

## 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

## ACCOMPANIMENTS

Guacamole

Pico de Gallo

Refried Beans

Red Salsa

Corn Chips

Sour Cream

Mexican Rice

Tortilla (2pcs)

Corn Tortilla (2pcs)

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# - ITALIAN MENU -

## SIGNATURE PASTA

### CHOOSE YOUR PASTA

**Fettucine | Linguine | Penne | Spaghetti**

#### Mushroom Aglio Oglio

Olive oil, garlic, chilies, parsley, mushrooms

#### Arrabbiata

Italian tomato sauce with fresh chilies

#### Bolognese

Juicy ground beef in Italian tomato sauce

#### Carbonara

Creamy bacon sauce, eggs, parmesan cheese

#### Meatball

Beef meatballs, parmesan, tomato rich meat sauce

#### Vongole

White wine, fresh little neck clams, chili, parsley

#### Vegeteriano

Tomato, light cream sauce, mixed vegetables, parmesan

## GOURMET PASTA

#### Chicken and Pine Nuts

Linguine, perfectly roasted garlic chicken, pine nuts, fresh chilies, sundried tomatoes and parsley, tossed in virgin olive oil, topped with freshly shaved parmesan cheese

#### Chef's Royal Beef Lasagna

Layers of rich meat and creamy cheese sauce topped with a layer of golden melted cheese

#### Chili Crab Pasta

Linguine cooked in the local's favorite chili crab flavors

#### Prawn and Arugula Pasta

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

#### Tortellini Truffle

Cheesy tortellini cooked 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 scallop, 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

#### Duck Confit

Slow oven cooked duck leg with mashed potato, sautéed green vegetables and brown sauce



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# - ITALIAN MENU -

## PIZZA PARADISE

(ITALIAN THIN CRUST PIZZA WITH FRESH HANDMADE DOUGH)

### Margherita

Italian tomato base with shredded mozzarella, fresh basil and oregano

### Marinara

Mozzarella, crab meat, squids, prawns, mussels and black olives

### Capreso

Buffalo mozzarella, fresh tomato and Italian basil

### Pepperoni & Cheese

Mozzarella, pepperoni and baby spinach

### BBQ Chicken

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

### Prosciutto & Fungi

Tomato, mozzarella, parma ham and fresh button mushroom

### Corleone

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

### Hawaiian

Tomato, mozzarella, cooked ham and pineapples

### Capricciosa

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

### Uovo

Mozzarella, bacon, fresh button mushrooms, tomato and egg

### Four Cheese

Tomato, mozzarella, gorgonzola, scamorza and parmesan

### Vegeteriano

Italian base tomato, mozzarella and mixed seasonal veg

### Meat Lovers

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

### Smoked Duck

Smoked duck breast, mozzarella, Hoisin sauce, rocket leaves and parmesan

### Pesto Chicken

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

### Italian Pork Sausage

Tomato, mozzarella, red onion, garlic pork sausage, basil, oregano and fresh red chili

### Calzone

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

### House Special

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

### Garpaccio

Sliced beef fillet, rocket leaves, mozzarella, lemon dressing and parmesan

\* Ask for chili padi if you like your pizza extra spicy



## DESSERTS

### Goody Chocolate Brownie

Served with vanilla ice-cream

### Classic Churros

Chocolate sauce, mixed berries and vanilla ice-cream

### Mexican Flan

Perfect finish to a meal

### Tiramisu Gone Wild

Devilishly good!

### Ice Cream

Simply decadent

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# Bar Menu

## DRAUGHT

	PINT	TOWER
Kronenbourg Blanc	15	75
Kronenbourg 1664 Lager	15	75

## BEER BOTTLES

	BTL	BUCKET SPECIAL x5
Asahi Dry	10	45
Corona	10	45
Erdinger Light	13	-
Erdinger Dark	13	-
Hoegaarden	10	45
Peroni	10	45
Stella Artois	10	45
Somersby Cider	10	45
Tiger	10	45

## NEW! CRAFT BEERS *by the bottle*

BrewDog Punk IPA	14
Green Devil IPA	15
GreenGoblin Cider	15
Monty Python	15

## COCKTAILS

	GLASS	JUG <i>5 glasses</i>
Bloody Mary	13	-
Caiparinha	13	-
Caiparoska	13	-
Cosmopolitan	14	-
Jack Sparrow <i>Something Stiffer</i>	18	-
Long Island Iced Tea	16	-
Negroni	16	-
Morgan Monster	16	-
Martini	14	55
<i>Chocolate/Lychee</i>		
Margarita (Frozen)	14	55
<i>Lime/Lychee/Mango/Strawberry</i>		
Mojito	14	55
<i>Classic/Lychee/Strawberry</i>		
Singapore Sling	16	-
Sangria <i>Red</i>	16	62
Tequila Sunrise	14	55
CoronaRita	21	
<i>Lime Margarita, Corona</i>		
SomerRita	21	
<i>Lime Margarita, Somersby Apple Cider</i>		

**NEW!  
DA BOMB!**



## HOUSE POURS **GLASS 10 BTL 99**

Bourbon || Brandy || Gin || Rum ||  
Tequila || Vodka || Whiskey ||

## PREMIUM LIQUORS

*Served neat, on the rocks or with your choice of mixer*

	GLASS	BTL
<b>GIN</b>		
Bombay Sapphire	14	159
Hendrick's	16	175
<b>RUM</b>		
Captain Morgan's Spiced Rum	15	169
Myers' Dark	14	159
<b>TEQUILA</b>		
Jose Cuervo 1800 <i>Jose Cuervo</i>	15	169
Patron Silver	17	179
Patron Anejo	21	229

## VODKA

Absolute Blue <i>ABSOLUT VODKA</i>	14	159
Belvedere	14	159
Grey Goose	14	159

## WHISKEY

Chivas Regal <i>CHIVAS REGAL</i>	15	169
Glenfiddich 12 Yrs	15	169
Jack Daniel's <i>JACK DANIEL'S</i>	15	169
Johnny Walker Black Label <i>JOHNNY WALKER</i>	15	169
Macallan 12 Yrs	17	189
Macallan 18 Yrs Fine Oak	24	399
Nikka From The Barrel	15	169

## COGNAC

Hennessy VSOP	17	189
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## MOCKTAILS

Lemon Lime Bitters	5
Governor's Smile	8
Gunner	8
PussyFoot	8
Shirley Temple	8

Virgin Mojito	8
<i>Classic/Lychee/Strawberry</i>	
Virgin Margarita	8
<i>Lime/Lychee/Mango/Strawberry</i>	



## SOFT DRINKS

Bitter Lemon	4
Coke	4
Coke Light	4
Dry Gingerale	4
Iced Lemon Tea	4

Ginger Beer	4
Soda	4
Sprite	4
Tonic ( <i>Schwepps</i> )	4
San Felice 750ml ( <i>Still/Sparkling</i> )	7

## SMOOTHIES

Mango & Banana		Orange & Mango		Orange & Banana	8
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## MILKSHAKES

Chocolate		Vanilla	8
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## FRESH JUICES

Green Apple		Orange		Carrot	7
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## BOTTLED JUICES

Apple		Cranberry		Fruit Punch	5	
Grapefruit		Lime		Pineapple		Tomato

## COFFEE

Cappuccino	5
Coffee	4
Latte	5
Mocha	5
Espresso	4
Double Espresso	5

## TEAS

Chamomile	4
Earl Grey	4
English Breakfast	4
Green Tea	4
Peach Tea	4
Hot Chocolate	5



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