

FOOD MENU

SMALL PLATES / ENTREES

Charred Elote

With chipotle mayo, lime crema, ricotta salata, Tajin and fresh herbs

GF · V · STAFF FAV

\$10

Casa Guacamole

With micro radish herbs and fresh corn chips

GF · V · DF

\$19

Taquitos

Choice of beef or chicken, lime crema, black bean puree, pickled onions and fresh herbs

STAFF FAV

\$13

Nachos

Corn chips with melted cheese, salsa, guacamole and sour cream. Add chicken, beef or frijoles for +\$4

GF · V · DF · O

\$22

Frijolles Con Queso

Black bean dip with pico de gallo, jalapenos, ricotta salata and micro radish herbs served with fresh corn chips

GF · V · DF · O

\$18

Jalapeno Cheese Poppers

Crispy golden jalapeno cheese poppers filled with creamy melted cheese and a gentle jalapeno kick, served with chipotle mayo

\$14

Fried Chicken

Spanish pickled onions, micro radish and jalapeno mayo

\$18

TRIO TACOS

Choose Any Three Tacos

\$29

Select from chicken tinga, pulled beef, al pastor, baja fish, fried hongo or vegan chorizo

Pulled Beef

Spiced pulled beef knuckle with onion, fresh coriander and salsa verde

Chicken Tinga

Chipotle shredded chicken with guacamole, lettuce and chipotle mayo

Baja Fish

Crispy beer battered fish with coleslaw and chipotle mayo

Al Pastor

Marinated pork scotch strips with guacamole salsa, fresh coriander and onion

Vegan Chorizo

Vegan style spiced chorizo with salsa verde, fresh coriander and onion

V · VG

Fried Hongo

Dusted fried mushrooms with guacamole, coleslaw and chipotle mayo

V · VG

LARGE PLATES / MAINS

Honey Chilli Gambas

Succulent prawns tossed in honey glaze with gentle heat, served with warm tortillas, green and red capsicum, jalapenos, sour cream and salsa

GF · DF · SHELLFISH ALLERGY

\$44

Hot Plate Fajitas

Marinated chicken or beef with fresh capsicums and onion. Served with salsa, sour cream and warm tortillas

GFO · DF · STAFF FAV

\$37

Enchiladas Rojas / Verdes

Your choice of red or green sauce stuffed with chicken or beef, pico de gallo, cheese, micro herbs and fresh radish. Add side of rice or frijoles for +\$4

GF · DF

\$31

Chicken Encacahuatado

Twice cooked chicken breast and Mexican peanut sauce served with char grilled pineapple, fresh herbs and warm tortillas

GF · DF · CONTAINS NUTS

\$30

Chimi Changa

Chicken wrapped in flour tortilla served with lime crema, red enchilada sauce and herbs

\$30

SIDES

Warm Tortillas

GFO

\$4

Mexican Style Rice

\$4

Corn Chips

\$5

Hot Chips with Chipotle Mayo

\$10

Guacamole

\$5

Charred Pineapple

\$5

Coleslaw

\$5

Black Beans

\$5

SAUCES / CONDIMENTS

Tomato Salsa

\$4

Sour Cream

\$4

Chipotle Mayo

\$4

Lime Crema

\$4

Jalapeno Mayo

\$4

Jalapenos

\$4

Shredded Mozzarella

\$4

DESSERTS

Chef's Special

Ask staff for dessert of the day

DRINKS MENU

FROZEN MARGARITAS

Happy Hour

5pm–7pm · Small / Fishbowl

\$18 / \$27

Normal

Small / Fishbowl

\$23 / \$33

Flavors

Apple Mint · Berry Bliss · Chilli & Lime · Fruit Tingle · Golden Oasis · Lemon Crush · Lemon Lime Bitters · Mango Coco · Passion Berry · Lychee Mash · Pina-Colada · Spicy Cucumber · Tequila Sunrise

MARGARITAS

Casa Classic (OG)

Altos Plata, orange liqueur and lime

\$24

Spicy Margarita (OG)

House infused spicy tequila, orange liqueur and lime

\$24

Smokey Agave

Mezcal, agave and lime

\$24.5

Tommys Margarita

Altos Plata, agave and lime

\$24.5

Spiced Blood Orange Margarita

House infused spicy tequila, lime, agave and blood orange soda

\$24

Love With The Coco

1800 Coconut Tequila, coconut syrup, lime and agave syrup

\$24

COCKTAILS

Paloma

Reposado tequila, fresh lime juice and grapefruit

\$22

De Amor Squad

Altos Plata, pineapple, passion fruit, agave and lime

\$22

Watermelon Margarita

Altos tequila, fresh watermelon, lime and agave syrup. Spicy option available

\$24

Tequila Sour

Blanco tequila, fresh lemon, agave, simple syrup and egg white

\$23

Mojito

White rum, mint, lime, sugar and soda

\$23

Mexican Mule

Reposado tequila, lime juice, simple syrup and ginger beer

\$23

Sangria

Own blend of red wine, orange liqueur, cinnamon and citrus

\$14 / \$45 LTR

CERVEZA

Newton's Cider Crisp cider	\$12	Newton's Cider Semi-dry	\$12
Corona Mexico	\$12 / \$60	Sol Mexico	\$12 / \$60
James Boags Premium Tasmania	\$12	Cascade Draught Tasmania	\$12
XXXX Gold Mid-strength	\$11	150 Lashes Ale	\$11
Michilada Mexican beer with tomato juice, lime, Worcestershire sauce and Tajin rim. Option to add a dash of Tabasco sauce	\$18		

TEQUILA BLANCO

Tromba	\$15	Kah	\$14
Espolon	\$13	Casamigos	\$15
Altos	\$12	Don Julio	\$15
Herradura	\$15	Patron	\$14
1800	\$13	Corazon	\$17
Cazadores	\$13		

TEQUILA REPOSADO

Corazon	\$18	Kah	\$16
Espolon	\$14	Altos	\$14
Don Julio	\$17	Herradura	\$16
Patron	\$16	1800	\$15
Prospero	\$13	Tequila Blue	\$17
Casamigos	\$17	Kah	\$17
Cazadores	\$15		

TEQUILA ANEJO

Don Julio 1942	\$45	Don Julio Anejo	\$28
Reserva de la Familia	\$36	1800 Anejo	\$26
Herradura Anejo	\$26		

MEZCAL

Don Juan Escobar	\$15	Burrito Fiestero	\$16
Monte Alban	\$14	Del Vida Maguey	\$16
Mezcal Alipus	\$21	Mezcal Tajante	\$25.5

RUM

Kraken	\$12	Captain Morgan	\$12
Bacardi	\$12	Malibu	\$12
Bundaberg Rum	\$12		

VODKA

Belvedere	\$14	Grey Goose	\$15
Absolut Vodka	\$12		

SPIRITS & LIQUOR

Jack Daniels	\$12	Makers Mark	\$12
Jameson	\$12	Canadian Club	\$12
Fireball	\$12	Midori	\$12

GIN

Hellfire Summer Gin
Tasmania

\$13

McHenry Dry Gin
Tasmania

\$14

McHenry Sloe Gin
Tasmania

\$15

Roku Gin

\$13

RED WINE

Pepperjack Cabernet Sauv **\$13.5 / \$66 BTL**
Angaston, SA

Pepperjack Shiraz **\$13.5 / \$66 BTL**
Angaston, SA

Ninth Island Pinot Noir **\$14 / \$68 BTL**
Pipers Brook, Tas

Grant Burge Shiraz **\$15 / \$72 BTL**
Tanunda, SA

Chromy Pepik Pinot Noir **\$75 BTL**
2021 · Tasmania

House Red **\$12**

WHITE WINE

Devils Corner Sauvignon Blanc **\$14 / \$68 BTL**
Bicheno, Tas

Devils Corner Pinot Grigio **\$14 / \$68 BTL**
Bicheno, Tas

Ninth Island Pinot Grigio **\$15 / \$72 BTL**
Rosevears, Tas

House White **\$12**

SPARKLING

Janz **\$16 / \$76.5 BTL**
Bridport, Tas

House Sparkling **\$12**