

EL GUAPO

... CANTINA ...

MENU

CHIPS AND DIPS

GUACAMOLE (GF,V) \$14

AVOCADO DIP, TOPPED WITH PICO DE GALLO, JALAPENOS AND QUESO FRESCO. SERVED WITH CORN CHIPS.

TOMATO SALSA (GF,V) \$13

TOPPED WITH JALAPENOS AND QUESO FRESCO. SERVED WITH CORN CHIPS.

FRIJOLES (GF,V) \$14

BLACK BEAN DIP, TOPPED WITH PICO DE GALLO, JALAPENOS AND QUESO FRESCO. SERVED WITH CORN CHIPS

QUESO (GF,V) \$14

WARM CHEESE DIP, TOPPED WITH PICO DE GALLO, JALAPENOS AND QUESO FRESCO. SERVED WITH CORN CHIPS

TRIO OF DIPS (GF,V) \$38

CHOOSE ANY THREE OF OUR DELICIOUS DIPS. SERVED WITH CORN CHIPS

NACHOS \$19

CRUNCHY CORN CHIPS PILED HIGH WITH MELTED CHEESE, PICO DE GALLO, SHALLOTS & MEXICAN CREMA WITH YOUR CHOICE OF FILLING.

BEANS +\$1 (V)

CHICKEN OR BEEF +\$3

STARTERS

JALAPENO POPPERS (V) \$14

JALAPENOS STUFFED WITH CREAM CHEESE COATED IN BREADCRUMBS AND FRIED. SERVED WITH CHIPOTLE MAYONNAISE

QUESADILLA (GF +\$1) \$14

A FLAT TOASTED WHEAT TORTILLA WITH CHEESE, PICO DE GALLO, CORN SALSA, SALSA BORRACHA OR CHIPOTLE MAYO AND MEXICAN CREMA

CACTUS WITH SALSA BORRACHA +\$1 (V)

BEANS WITH SALSA BORRACHA +\$1 (V)

BEEF WITH SALSA BORRACHA +\$3

CHICKEN WITH CHIPOTLE MAYO +\$3

EMPANADAS (GF) \$14

FRIED CORN PASTRIES WITH MEXICAN CREMA AND YOUR CHOICE OF FILLING
MUSHROOM OR CHICKEN AND CAPSICUM

CAMARON (GF) \$18

CORN TOSTADAS WITH MARINATED, CHARRED PRAWNS, CHIPOTLE MAYO AND GUACAMOLE.

ELOTE (GF,V) \$14

CHARRED FRESH CORN, COATED IN CHIPOTLE MAYONNAISE, TAJIN SEASONING AND GRATED MANCHEGO CHEESE.

MINI CHIMICHANGA \$14

A STARTER SIZED, DEEP-FRIED BURRITO FILLED WITH PROTEIN, CHEESE, PICO DE GALLO AND CORN SALSA, TOPPED WITH SALSA BORRACHA AND MEXICAN CREMA.
GROUND BEEF, CHICKEN OR BEANS (V)

ALBONDIGAS (GF) \$14

TRADITIONAL BEEF AND PORK MEATBALLS BRAISED IN A TOMATO-BASED STOCK WITH A HINT OF CHIPOTLE AND HERBS. TOPPED WITH PICO DE GALLO AND QUESO FRESCO. SERVED WITH TORTILLAS



OUR STORY

HOLA AND WELCOME TO OUR FAMILY OWNED RESTAURANT. THANKYOU FOR DINING WITH US. WE HAVE A PASSION FOR GOOD FOOD, DRINKS AND SERVICE. AS A SMALL BUSINESS WE SUPPORT OTHER SMALL AND FAMILY OWNED BUSINESSES WHERE POSSIBLE. THIS MEANS YOU WON'T FIND BIG BREWERY BEER AS WE SUPPORT SMALL, INDEPENDENT AUSTRALIAN BREWERIES AS WELL AS WINE FROM FAMILY OWNED WINERIES. OUR FRESH PRODUCE ALSO COMES FROM SMALL BUSINESSES.

OUR MENU FEATURES OUR TAKE ON FRESH MEXICAN DISHES. ALL OUR SAUCES, MARINADES AND DIPS ARE MADE FRESH IN HOUSE TO OUR OWN RECIPE. DISHES ARE HOME-STYLE IN THAT THEY ARE DESIGNED TO SHARE. OUR MEXICAN DISHES ARE NOT TYPICALLY SPICY HOWEVER WE HAVE A RANGE OF SAUCES IF YOU LIKE A HIGHER LEVEL OF SPICE IN YOUR FOOD.

SO RELAX, ENJOY A MARGARITA OR TWO AND LET US LOOK AFTER YOU

SALUDOS
LAURA AND DAMIAN

MENU

TACOS

TWO (2) PER SERVE. AVAILABLE GLUTEN FREE +\$1

AL PASTOR \$16

MARINATED, SLOW COOKED PORK BELLY TOPPED WITH PINEAPPLE SALSA AND QUESO FRESCO

POLLO \$16

CHICKEN POACHED IN ORANGE JUICE, AGAVE AND MILD CHILLI WITH CABBAGE, CHIPOTLE MAYONNAISE, MOJO ONION, QUESO FRESCO AND TAJIN SEASONING

NOPALES (VG) \$14

BRINED CACTUS AND BLACK BEANS TOPPED WITH SALSA BORRACHA, PICO DE GALLO AND TOASTED PEPITA SEEDS

BARBACOA \$16

MARINATED LAMB LEG SMOTHERED IN BORRACHA SAUCE WITH CORIANDER AND BABY RADISH

HONGOS (V) \$14

ROASTED FIELD MUSHROOMS TOPPED WITH MEXICAN CREMA, CORN SALSA, PICO DE GALLO, SHALLOTS AND MANCHEGO CHEESE.

PESCADO \$16

CRUMBED AND FRIED WHITING WITH CABBAGE, CHIPOTLE MAYONNAISE, BABY RADISH AND CORIANDER

TACOS DE PAPA (V) \$14

CRISPY SEASONED SWEET POTATOES WITH BLACK BEANS, MEXICAN CREMA, QUESO FRESCO AND CORIANDER.

MAINS

GIANT CHIMICHANGA

DEEP-FRIED BURRITO STUFFED WITH YOUR CHOICE OF FILLING, GRATED CHEESE, MEXICAN RICE, PICO DE GALLO AND CORN SALSA. TOPPED WITH SALSA BORRACHA, MEXICAN CREMA AND JALAPENOS.

BEAN \$22 (V)

BEEF OR CHICKEN \$24

FAJITAS (GF +\$2)

OUR HOUSE SPECIALTY! A SIZZLING PLATE OF A HOUSE MARINATED TOPPING, WITH SAUTÉED CAPSICUM & ONIONS. SERVED WITH SALSA, GUACAMOLE, MEXICAN CREMA, CHEESE AND FLOUR TORTILLAS.

ADOBO MARINATED MUSHROOMS \$26 (V)

MARINATED CHICKEN BREAST \$28

MARINATED RUMP STEAK \$28

ANNATTO SEED MARINATED PRAWNS \$30
OR

TRY A MIXED FAJITA (MAX OF 2) +\$2

ARROZ A LA MEXICANA (GF)

MEXICAN RICE, CAPSICUM, ONION, AND YOUR CHOICE OF HOUSE MARINATED PROTEIN. TOPPED WITH PICO DE GALLO, CORN SALSA, SHALLOTS AND JALAPENOS. SERVED WITH A WEDGE OF LIME.

ADOBO MARINATED MUSHROOMS \$24 (V)

MARINATED STEAK \$26

MARINATED CHICKEN BREAST \$26

ENCHILADAS (GF +\$2)

STUFFED AND BAKED TORTILLAS, TOPPED WITH SALSA, CHEESE, CORN SALSA, PICO DE GALLO AND GUACAMOLE.

CHICKEN & SALSA VERDE \$26

BEANS & SALSA BORRACHA \$24

CARNE ASADA (GF) \$36

MEXICAN SPICED DRY RUB NEW YORK STRIP LOIN, SERVED WITH PATATAS BRAVAS, SALAD AND MEXICAN CREMA

BURRITO

THE TRADITIONAL MEXICAN WRAP STUFFED WITH YOUR CHOICE OF PROTEIN, SHREDDED CABBAGE, MEXICAN RICE, GRATED CHEESE, PICO DE GALLO, CORN SALSA, SALSA BORRACHA OR CHIPOTLE MAYO AND MEXICAN CREMA.

BEAN WITH SALSA BORRACHA \$22 (V)

GROUND BEEF WITH SALSA BORRACHA \$24

CHICKEN WITH CHIPOTLE MAYO \$24

STEAK WITH SALSA BORRACHA \$26



ADD PICKLED JALAPENOS +\$2

ADD BEANS +\$2

ADD VEGAN CHEESE +\$2

ADD GUACAMOLE +\$3

EXTRA TORTILLAS/CHIPS +\$3

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

*PLEASE TAKE INTO ACCOUNT THAT

FLOUR AND GLUTEN PRODUCTS ARE

USED IN THE KITCHEN, WHILE UTMOST

CARE IS TAKEN THAT THERE IS NO

CROSS CONTAMINATION, WE CANNOT

ENSURE THEY WILL BE 100% GLUTEN

FREE

DESSERTS

CHURROS (V) \$14

DEEP-FRIED MEXICAN DONUT-LIKE PASTRY WITH HOUSE-MADE SALTED CARAMEL SAUCE.

ADD: CHILLI CHOCOLATE SAUCE +\$1

ADD: ICE CREAM +\$2

XANGOS (V) \$14

HOUSE-MADE, DEEP-FRIED STRAWBERRY CHEESECAKE FLAVOURED CHIMICHANGA, SERVED WITH ICE CREAM AND BERRY TOPPING