

EL GUAPO

... CANTINA ...

MENU



CHIPS AND DIPS

GUACAMOLE (GF,V) \$15
AVOCADO DIP, TOPPED WITH PICO DE GALLO, AND QUESO FRESCO. SERVED WITH CORN CHIPS.

QUESO (GF) \$15
WARM CHEESE DIP, TOPPED WITH PICO DE GALLO AND QUESO FRESCO. SERVED WITH CORN CHIPS

BEAN DIP (GF,V) \$15
BLACK BEAN DIP, TOPPED WITH PICO DE GALLO AND QUESO FRESCO. SERVED WITH CORN CHIPS

TOMATO SALSA (GF,V) \$13
TOPPED WITH QUESO FRESCO. SERVED WITH CORN CHIPS.

CEVICHE (GF) \$18
TUNA CURED IN FRESH LIME JUICE WITH CUCUMBER, AVOCADO, JALAPENOS, PICO DE GALLO AND CORIANDER SERVED WITH HOUSE-MADE TORTILLA STRIPS.

TRIO OF DIPS (GF,V) \$40
CHOOSE ANY THREE OF OUR DELICIOUS DIPS. SERVED WITH CORN CHIPS

STARTERS

JALAPENO POPPERS (V) \$15
JALAPENOS STUFFED WITH CREAM CHEESE COATED IN BREADCRUMBS AND FRIED. SERVED WITH CHIPOTLE MAYO.

QUESADILLA (GF +\$1) \$15
A FLAT TOASTED WHEAT TORTILLA WITH CHEESE, PICO DE GALLO, CORN SALSA, SALSA BORRACHA OR CHIPOTLE MAYO AND MEXICAN CREMA
CACTUS OR BEANS (V) +\$1
BEEF OR CHICKEN +\$3

EMPANADAS (GF) \$15
FRIED CORN PASTRIES WITH MEXICAN CREMA AND YOUR CHOICE OF FILLING
MUSHROOM (V) 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 \$15
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) \$15
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

TAMALES



MEXICAN STREET FOOD. STEAMED CORN DOUGH AND FILLING WRAPPED IN A BANANA LEAF

POLLO CON SALSA VERDE (GF) \$16
CHICKEN WITH GREEN TOMATILLO SAUCE

RAJAS CON QUESO (GF,V) \$16
POBLANO CHILLI AND CHEESE

COCHINITA PIBIL (GF) \$16
PULLED PORK IN ACHIOTE PASTE AND HABANERO CHILLI

FRIJOL CON SALSA JALAPENO \$16
(GF,VG)
BEANS AND JALAPENO



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

ATUN \$16
SEARED TUNA SERVED ON A BED OF
LETTUCE AND CABBAGE, TOPPED WITH
MEXICAN CREMA AND FRESH PINEAPPLE
SALSA.

HONGOS (V) \$14
ROASTED FIELD MUSHROOMS TOPPED WITH
MEXICAN CREMA, CORN SALSA, PICO DE
GALLO, SHALLOTS AND MANCHEGO
CHEESE.

BARBACOA \$16
MARINATED LAMB LEG SMOTHERED IN
BORRACHA SAUCE WITH CORIANDER AND
BABY RADISH

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

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 \$24 (V)
BEEF OR CHICKEN \$26

FAJITAS (GF +\$2)
OUR HOUSE SPECIALTY! A SIZZLING PLATE
OF A HOUSE MARINATED PROTEIN, WITH
SAUTÉED CAPSICUM & ONIONS. SERVED
WITH PICO DE GALLO, GUACAMOLE,
MEXICAN CREMA, CHEESE AND FLOUR
TORTILLAS.
ADOBO MARINATED MUSHROOMS \$26 (V)
MARINATED CHICKEN BREAST \$30
MARINATED RUMP STEAK \$30
ANNATTO SEED MARINATED PRAWNS \$32
SEARED MARINATED TUNA \$32
OR
TRY A MIXED FAJITA (MAX OF 2) +\$2

ENCHILADAS (GF +\$2)
STUFFED AND BAKED TORTILLAS, TOPPED
WITH SALSA, CHEESE, CORN SALSA, PICO
DE GALLO AND GUACAMOLE.
BEANS & SALSA BORRACHA \$26 (V)
CHICKEN & SALSA VERDE \$28

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 \$26 (V)
MARINATED STEAK \$28
MARINATED CHICKEN BREAST \$28

CARNE ASADA (GF) \$38
MEXICAN SPICED DRY RUB NEW YORK
STRIP LOIN, SERVED WITH PATATAS
BRAVAS, SALAD AND MEXICAN CREMA



ADD PICKLED JALAPENOS +\$2
ADD BEANS +\$2
ADD VEGAN CHEESE +\$2
ADD GUACAMOLE +\$3
EXTRA TORTILLAS/CHIPS +\$3

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

TAMAL DE FRESA (GF, V) \$14
STEAMED CORN DOUGH WITH
STRAWBERRY FILLING AND WRAPPED IN A
CORN HUSK.



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

10% SURCHARGE SUNDAYS AND PUBLIC HOLIDAYS