



Margaritas

- Classic Margarita** \$18/68(Jug)
Premium Tequila Patron, Cointreau, lime cordial, fresh lemon juice, tajin salt rim.
- Spicy Margarita** \$19/68(Jug)
Tequila Blanco, spicy habanero, Cointreau, lime cordial, fresh lemon juice, jalapenos, tajin salt rim.
- Coronita Mix** \$23
Corona beer submerged in classic margarita made with Tequila blanco, cointreau, lime cordial, fresh lemon juice.
- Coconut Margarita** \$19/70(Jug)
Coconut Tequila, fresh lemon juice, agave, Coconut rim.
- Margarita Estilo** \$21
Anejo Tequila, cointreau, fresh lemon juice, agave, tajin salt rim.

Frozen Margaritas

\$70(Jug)

- Strawberry Margarita** \$20
Frozen strawberry margarita with cinnamon rim.
- Lemon Margarita** \$19
Frozen lemon margarita with Tajin salt rim.
- Watermelon Margarita** \$19
Frozen watermelon margarita with Tajin salt rim.
- Mango Margarita** \$20
Frozen mango margarita with Tajin salt rim.

Beers

- Corona** \$9
- Sol** \$10
- Coopers Pale Ale** \$9
- Heineken Lager** \$10
- Stone & Wood** \$10
- Modelo** \$11

Spirits

- | | | | |
|-----------|------|---------|------|
| • Whiskey | \$12 | • Vodka | \$12 |
| • Rum | \$12 | • Gin | \$12 |



HOLA AMIGOS

MEXICAN KITCHEN & BAR

Cocktails

- Mexican Mojito** \$18/68(Jug)
White rum, fresh mint, lemonade, lemon juice.
- Strawberry Mojito** \$19/68(Jug)
White rum, fresh mint, lemonade, lemon juice, strawberry, cinnamon rim.
- Mexican Paloma** \$18/68(Jug)
Tequila blanco, grapefruit juice, lemon juice.
- Agua Santa** \$18
Tequila blanco, fresh lemon juice, agave, cucumber.
- Long Island Ice Tea** \$21
Vodka, tequila blanco, gin, rum, coca cola .
- Pina Colada** \$19
White rum, pineapple juice, coconut cream, lemon juice.
- Espresso Martini** \$19
Vodka, kahula, Coffee mixtre, caramel, cocoa powder
- Homemade Sangria** \$11
Red Sangria or White Sangria

Mocktails

- Virgin Mojito** \$8.50
Fresh Mint, Fresh Lime, Lemonade, Cinnamon rim.
- Lemon Lime Bitter** \$9
Lemon Lime Bitters, lemon Juice, Lemonade.
- Virgin Colada** \$11
Coconut Cream, Orange Juice, Pineapple Juice, Fresh Lime.
- Margi** (Virgin Margarita) \$9.50
Fresh lemon Juice, Agave, Lime Cordial, tajin salt rim.
- La Roja Tea** \$9.50
Hibiscus flower, lemon juice, soda water, cinnamon sugar.

Wine

White/Blanco Wine

- | | | |
|-------------------------------------|------|------|
| • Paulett's Riesling | \$11 | \$45 |
| • Mr Riggs Sauvignon Blanc | \$12 | \$48 |
| • d'Arenberg Olive Grove Chardonnay | \$11 | \$45 |

Red Wine

- | | | |
|-----------------------------------|------|------|
| • Mr Riggs Valarie Pinot Noir | \$13 | \$52 |
| • Pindarie Risk Taker Tempranillo | \$12 | \$48 |
| • The Footbolt - Shiraz | \$12 | \$48 |

Rose Wine

- | | | |
|------------------|--------|------|
| • Moscato | \$10.5 | \$38 |
| • Emily May Rose | \$10.5 | \$38 |

Sparkling Wine

- | | |
|---------------------------|------|
| • Sparkling White Piccolo | \$14 |
| • Sparkling Red Piccolo | \$14 |

Tequila Shots

'Good vibes and tequila tides'

- | | |
|-------------------------|------|
| • Patron Silver Tequila | \$12 |
| • 1800 Silver Tequila | \$11 |
| • Don Julio | \$12 |
| • Patron Anejo (Aged) | \$14 |
| • 1800 Coconut Tequila | \$12 |
| • Herradura Tequila | \$11 |
| • 400 Conejos Mezcal | \$12 |

Soft Drinks

- | | | | |
|---|--------|-------------------|--------|
| • Jarritos Mexican soda | \$ 6.5 | • Sparkling Water | \$ 7 |
| (Cola, Guava, Mango, Mandarin, Lime, Watermelon, Pineapple) | | PUREZZA | |
| • Softies | \$ 4 | • Grapefruit Soda | \$ 6.5 |
| Coke, Coke zero, Fanta, Diet coke, Sprite, Solo | | • Juices | |
| | | Pineapple | \$ 6 |
| | | Orange | \$ 6 |
| | | Apple | \$ 6 |

18 Not to consume liquor under 18

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Entrees

- Taquitos (VGO)

Golden deep fried soft flour tortilla packed with your choice of protein, served with choice of salsa & sour cream. (beef/pork/chicken/chorizo/veggies)

\$7.5 (2pcs)

\$13.5 (4pcs)

Tex-Mex Fries

Golden, crunchy beer-battered chips served with Garlic or Chipotle aioli.

\$10

Totopos Antojito (VGO)(GF)

Crunchy baked corn chips served with guacamole and Choice of salsa.
Add Cheese & Sour Cream +\$3
Add Choice of Protein +\$3 (beef/pork chili con carne/chicken/chorizo/veggies)

\$11

Mexican Grilled Corn (VGO)(GF)

Flame-kissed corn brushed with aioli, shredded cheese, seasoning and herbs.

\$7 (2pcs)

\$13 (4pcs)

Jalapeno Poppers

Spicy jalapeños loaded with Mexican cheese, crumbed and fried for the ultimate crunchy, cheesy bite served with garlic aioli.

\$7.5 (2pcs)

\$13.5 (4pcs)

Calamari Fritos

Crispy calamari rings, lightly seasoned and golden-fried to perfection, served with chipotle aioli

\$11

Cheesy Loaded Fries (VGO)

Crispy fried potato chips topped with melted cheese, (Beef/Chicken/pork/Chorizo/Chili Con Carne) served with house aioli.

\$16

Kids

- Niños Quesadilla (VGO)

Two Flour tortilla filled with Mexican cheese, grilled and served with sour cream.
Add Choice of Protein \$2.50 (beef/chicken/pork/chorizo/veggie)

\$10
- Mini Nachos (VGO)(GF)

Baked corn chips with Mexican cheese, served with sour cream.
Add Choice of Protein \$2.50 (beef/chicken/pork/chorizo/veggie/ chili con carne)

\$11
- Fish & Chips

Deep fried fish fillet and potato chips served with tomato sauce.

\$12
- Niños Tacos (VGO)(GF)

Flour tortilla with fried (chicken/cauliflower), lettuce, cheese and sour cream.

\$7

Mains

- Nachos (VGO)(GF)

Crispy corn chips topped with melted cheese, fresh pico de gallo, mexican beans, your choice of protein, choice of salsa, sour cream, chipotle aioli and jalapeños.

\$21
- Chili Chilaquille (VGO)(GF)

Pan toasted corn chips with spicy sauce, your choice of protein with cheese, pico de gallo, jalapenos and Chipotle aioli.

\$22
- Quesadilla (VGO)

Golden crispy flour tortilla filled with melted cheese, your choice of protein, choice of salsa, chipotle aioli served with sour cream.

\$23.50
- Enchilada (VGO)

Crispy oven-baked tortilla filled with your choice of protein, cheese, Mexican beans, served with seasoned rice, fresh pico de gallo, sour cream, choice of salsa and chipotle aioli.

\$24.50
- Chimichanga (VGO)

A golden, deep-fried burrito stuffed with your choice of protein, Mexican rice, served with lettuce, fresh pico de gallo, choice of salsa, sour cream, and chipotle aioli.

\$24
- Fajita (VGO)(GF)

Sizzling fajitas with choice of protein (Chicken, steak, Tofu), sautéed with onions, capsicum, and mushrooms, served with warm tortillas, pico de gallo, choice of salsa, aioli, sour cream, rice, and beans

\$27.50
- Spanish Paella (VGO)(GF)

A sizzling plate of your Choice of protein (steak and chicken/ prawns and chorizo/ tofu), cooked with onions, capsicum, mushrooms, garlic, special salsa, Spanish rice.

\$28
- Seafood Curry Paella (GF)

Hot and sizzling plate packed with prawns, barramundi & scallops, all cooked in special salsa with onions, capsicum, and garlic, Spanish rice.

\$29

Choice Of Protein

- Chicken

• Beef +\$2

• Chili Con Carne +\$2

• Chorizo & Potato +\$1.50

• Pork +\$1.50

• Veggies +\$1.50

Burger (VGO)

Toasted buns with cheese, lettuce, pico de gallo, aioli and jalapeños on top, filled with your choice of (chicken patty/ veggie patty/ pulled beef/ pulled pork)
Add Fries with burger +\$4



Burritos

- Classic Burrito (VGO)

A warm flour tortilla bursting with your choice of protein, rice, beans, pico de gallo, cheese, lettuce, choice of salsa, sour cream and aioli - all rolled up into one satisfying meal.

\$18.50
- California Burrito (VGO)

A hearty flour tortilla stuffed with your choice of protein, crispy fries, cheese, lettuce, sour cream, choice of salsa, chipotle aioli and jalapenos for the perfect California-inspired bite.

\$19.50
- Bowl Burrito (VGO)(GF)

A flavorful bowl bursting with Mexican rice, beans, your choice of protein, shredded cheese, fresh pico de gallo, lettuce, choice of salsa, sour cream, and chipotle aioli

\$17.50
- Baked Grande Burrito (VGO)(GF)

A crispy, oven-baked flour tortilla filled with (chicken / pan toasted veggie) mushroom, cheese in a savory sauce, served with rice, pico de gallo, choice of salsa, lettuce and aioli.

\$27
- Fish or Prawns Burrito

A flavorful seafood burrito featuring crispy deep-fried (fish or prawns), paired with seasoned rice, beans, cheese, pico de gallo, lettuce, choice of salsa, and garlic aioli.

\$21

Torta (VGO)

A bold Mexican sandwich on a toasted roll, with cheese, lettuce, pico de gallo, verde salsa, chipotle aioli, choice of (veggie patty/ chicken patty/ pulled beef/ pulled pork).

Dessert

- Cinnamon Churros

Churros sticks dusted with cinnamon sugar perfectly sweet and great for dipping in chocolate or dulce de leche

\$11
- Cinnamon Nachos

Fried flour chips dusted with cinnamon sugar served with ice cream and chocolate or dulce de leche.

\$13
- Sizzling Brownie

Chocolate brownie on hot sizzling plate served with ice cream and chocolate

\$13
- Chocolate Taco

Fried tortilla dusted with cinnamon sugar, topped with ice cream & chocolate

\$9
- Ice Cream (2 Scoops)

Ice Cream with choice of flavor (Vanilla or Cookies & Cream) with Chocolate on top.

\$8

Tacos

- Birria Tacos (VGO)

Crispy, two deep-fried tortilla stuffed with melted cheese and your choice of protein (chicken, beef, veggie) served alongside a steaming consomé.

\$15
- Chicken Taco

Soft Corn tortilla with fried chicken served with salsa, lettuce, pico de gallo, shredded cheese and chipotle aioli.

\$8.50
- Cauliflower Taco (VGO)(GF)

Soft corn tortilla with fried cauliflower, lettuce, pico de gallo, chipotle aioli & shredded cheese.

\$8.50
- Chorizo Taco (GF)

Soft Corn tortilla with pan toasted chorizo with potato, pico de gallo, salsa, chipotle aioli and shredded cheese.

\$8
- Beef Taco (GF)

Soft corn tortilla filled with pulled beef, fresh pico de gallo, salsa, shredded cheese, sour cream and chipotle aioli.

\$8
- Pork Taco (GF)

Soft corn tortilla filled with slow-cooked pulled pork, fresh pico de gallo, salsa shreeded cheese, sour cream and chipotle aioli.

\$8
- Fish Taco

Soft Corn tortilla with deep fried fish fillet, sweet salsa, cabbage, shredded cheese and garlic aioli.

\$9
- Prawns Taco

Soft Corn tortilla with deep fried prawns, sweet salsa, cabbage, shredded cheese and garlic aioli.

\$9

Extras

Homemade Guacamole \$4.0

Pico de gallo	\$2.5	Protein	\$3.0
Frijoles (Beans)	\$2.5	Corn Chips	\$2.5
Rice	\$3.0	Corn Tortilla	\$2.0(2pcs)
Jalapenos	\$1.5	Sour Cream	\$1.5
Cheese	\$1.5	Salsa	\$1.5
Aioli	\$2.0	Lettuce	\$1.5

Choice Of Salsa

• Mild • Medium • Hot

(VGO): Vegan Option | (GF): Gluten Free

"Allergy Warning : Our dishes may contain or come into contact with wheat, eggs, nuts & milk. Ask our staff for more information."

Dishes are garnished with Spring Onion, Beetroot, Coriander, Corn

15% Public Holiday Surcharge