

freshie mex

ANTOJITOS (little snacks)

Corn chips & guacamole \$10.9 🌱

Corn chips & chipotle aioli \$9.9 🌱

Corn chips & pico de gallo \$9.9 🌱

Jalapeño Poppers \$14.9

Whole jalapeño peppers stuffed with cream cheese, crumbed & fried with lime aioli

Ceviche \$21.9 🌱

Lime cured QLD Swordfish, pickled cactus, chilli, coriander, tomatoes & home-made corn chips.

Grilled Halloumi \$13.9 🌱

Grilled Halloumi served with agave syrup, pumpkin seeds and mint.

NACHOS 🌱

Corn chips with melted cheese, guacamole, sour cream, tomato salsa & jalapeños.

(add Black Beans \$2)

Plain \$18.9

Black Beans \$20.9

Beef \$20.9

Chicken \$20.9

Plant based beef \$21.9

LOADED FRIES

All of the deliciousness of NACHOS, served on fries instead of corn chips (+\$1)

QUESADILLAS (GF by request)

Grilled soft flour tortillas (2) with melted cheese, sour cream, salsa verde, pico de gallo and a filling of your choice below:

(add guacamole \$2.5)

Chicken \$17.9

Chorizo \$17.9

Black Beans \$16.9

Capsicum & Onions \$16.9

Mushrooms \$17.9

NIÑOS (kids) \$10.9 KIDS UNDER 12

Kids Nachos Corn tortilla chips smothered in melted cheese. (Add Chicken/Beef \$3.9) 🌱

Cheese Quesadillas Grilled soft flour tortillas (2) with melted cheese. (Add Chicken/Beef \$3.9)

Kids Burritos or Bowl, Chicken/pulled beef with rice & cheese rolled in a soft tortilla. (+\$2)

Add Guacamole \$2.5

TACOS \$6.9

Pollo (Chicken) 🌱

Achiote marinated chicken, guacamole, pineapple-chilli & coriander salsa.

Barbacoa (Beef) 🌱

Slow cooked beef brisket, rubbed in traditional Mexican spices, guacamole, pico de gallo salsa.

REGIONAL TACOS \$7.9

BAJA CALIFORNIA

Battered tiger prawns or Battered fish fillet. Served with shredded cabbage, pico de gallo salsa, chipotle aioli & Valentina sauce.

Carnitas (Pork) 🌱

Pork belly braised in a traditional Oaxaca style, then crisp fried and served with guacamole, radish, tomatillo salsa.

Vegetariano 🌱

Sautéed capsicums, onions, grilled halloumi, & guacamole.

TOLUCA 🌱

Chorizo and Halloumi served with guacamole, radish, coriander, tomatillo salsa.

SOFT SHELL CRAB 🌱

Crispy fried crab served with shredded cabbage, pico de Gallo and lime aioli.

FAJITAS (GF by request)

All fajitas are served on a hot skillet with onions and capsicum accompanied with flour tortillas (4), tomato salsa, homemade guacamole, jalapeños, cheese & sour cream

Beef \$36.9

Finely sliced beef sirloin.

Chicken \$35.9

Finely sliced chicken breast.

Vegetarian \$35.9

Halloumi fresco, corn and zucchini.

Mushroom \$36.9

Sliced grilled mushrooms.

Prawns \$38.9

Marinated prawns.

Pescado \$39.9

QLD Swordfish

Wagyu Beef \$56.9

Finely sliced wagyu beef.

LOS VEGANOS

Nachos de Queso Vegano \$19.9 🌱

Corn chips with vegan cheese, guacamole, cashew sour cream, tomato salsa & jalapeños.

Add black beans to your Nachos \$2

Add plant based mince beef \$3

Vegan Tacos \$7.9

Capsicum and Onions or **Plant based Beef**, served on shredded cabbage with homemade guacamole, pico de gallo and vegan cheese. 🌱

Jackfruit Taco 🌱

served on shredded cabbage with homemade guacamole and pico de gallo

Vegan Mushroom Taco 🌱

Crispy fried mushrooms served with shredded cabbage, pico de gallo, salsa verde and cashew sour cream.

Vegan Empanada \$13.9

Golden brown fried pastry (3) folded around broccoli and cheese, served with pico de gallo

Vegan Mushroom Fajita \$35.9

(GF by request)

Served on a hot skillet with onions and capsicum with flour tortillas, salsa, guacamole, jalapeños, vegan cheese & vegan sour cream

Vegan Quesadillas (GF by request)

Grilled soft flour tortillas (2) with vegan cheese, salsa verde, pico de gallo and a filling of your choice below:

(add guacamole \$2.5)

Black Beans \$ 17.9

Capsicum \$ Onion \$17.9

Mushroom \$17.9

Plant based beef \$17.9

Vegan Burritos \$19.9

A soft flour tortilla filled with Mexican rice, black beans, vegan cheese, pico de gallo, guacamole and your choice of:

Capsicum and Onions

Jackfruit (+\$3)

Plant based Beef (+\$3)

Vegan Bowls \$19.9 🌱

All of the delicious ingredients of our normal vegan burrito, served in a bowl instead of a tortilla.

Vegan Enchiladas \$24.9

Soft flour tortillas (3) filled with black beans, baked and topped with vegan cheese, tomato Serrano sauce, capsicum, onions and cashew sour cream.

BURRITOS \$18.9

A soft flour tortilla filled with Mexican rice, black beans, cheese, pico de gallo & a filling of your choice below.

(add Guacamole/Sour Cream \$2.5)

(add Jalapeños \$1.5)

Pollo (Chicken)

Chargrilled achiote marinated chicken.

Barbacoa (Beef)

Slow braised pulled beef steak (+\$1)

Carnitas(Pork)

Pork belly braised in traditional Oaxaca style then crisp fried.

Served without cheese. (+\$1)

Pescado (Fish)

Lightly seared QLD Swordfish rubbed with

Cajun Spices

(+\$3.9)

Vegetariano

- **Capsicum & Onions**

- **Jackfruit (+\$3)**

- **Plant based beef mince (+\$3)**

Served with guacamole

CALI BURRITO \$19.9

A soft flour tortilla filled with fries, cheese, pico de gallo, guacamole & your choice of **chicken** or **pulled beef steak**

BOWLS 🌱

All of the delicious ingredients of our burritos, served in a bowl instead of a tortilla.

ENCHILADAS

Soft flour tortillas (3), wrapped, baked and topped with cheese & sour cream.

Classic Enchilada \$25.9

Traditionally marinated chicken breast and tomato Serrano sauce.

Vegetarian \$23.9

Black beans, sautéed capsicum & onion and tomato Serrano sauce.

FRIED EMPANADAS

Golden brown fried pastry (3) folded around a filling of your choice:

(add guacamole \$2.5)

Beef \$12.9

Chorizo and Cheese \$12.9

SIDES

Flour tortillas (2) Salsa \$4.5 🌱

\$2.9 Black beans \$4.9 🌱

Corn tortillas (2) Rice \$4.5 🌱

\$3.9 🌱 Sour cream \$2.9 🌱

Corn chips \$4.9 🌱 Jalapeños \$2.5 🌱

Guacamole \$5.5 🌱

🌱 - **GLUTEN FREE**

10% GST included | Freshie Mex Pty. Ltd. | 1093 Pittwater Road, Collaroy NSW 2097 | Tel: 02 7813 6257 | Cakeage \$2.5 per person
Market ethos - As in the markets, some plates may be delivered at slightly different times. 10% surcharge on Sunday & public holidays freshiemex.com.au



MARGARITAS

Traditional Triple Sec Margarita \$15.9

El Jimador tequila, triple sec liqueur, fresh lime juice

Tommy's Margarita \$15.9

El Jimador tequila, agave syrup, fresh lime juice

"Classica" Margarita \$13.9

El Jimador tequila, burnt orange & vanilla syrup, fresh lime juice

Watermelon & Lime Margarita \$17.9

El Jimador tequila, organic agave syrup, fresh lime, freshly squeezed watermelon juice

Pineapple Mint Margarita \$17.9

El Jimador tequila, agave nectar, pineapple juice, fresh lime juice, mint

Jalapeño Margarita \$16.9

Jalapeño chilli infused tequila, fresh lime juice, organic agave syrup

Granny Smith Margarita \$18.9

El Jimador tequila, fresh apple juice, spiced honey & apple syrup, fresh lime

Grapefruit Margarita \$17.9

El Jimador tequila, Ruby grapefruit juice, agave nectar, fresh lime juice

Lychee Margarita \$17.9

El Jimador tequila, lychee liqueur, lychee juice, fresh lime juice

Coconut Margarita \$17.9

1800 coconut tequila, agave syrup, fresh lime juice

Mezcalita \$16.9

Mezcal, burnt orange & vanilla syrup, fresh lime juice

Freshie's Favourite \$17.9

Jalapeño chilli infused tequila, agave syrup, fresh lime, freshly squeezed watermelon juice

Lagerita \$22.9

El Jimador tequila, agave syrup, fresh lime juice and a Corona

TEQUILA Y MEZCAL

El Jimador Blanco \$8

El Jimador Reposado \$9

El Jimador Jalapeno Infused \$9

El Jimador Añejo \$10

Tequila Blu Reposado \$9

Monte Alban Mezcal \$9

Dead Man's Fingers Reposado \$10

1800 Reposado \$10

1800 Coconut Tequila \$11

Herradura Plata \$9

Herradura Reposado \$10

Herradura Añejo \$13

Cazcabel Cafe \$11

Patrón Blanco \$10

Patron Añejo \$13

Don Julio Blanco \$11

Casamigos Blanco \$12

Scorpion Mezcal Reposado \$10

Vida Mezcal \$12

Teremana Reposado \$13

Don Julio 1942 Añejo \$21

COCKTAILS

Mezcal Y Tonic \$12.9

Mezcal, tonic water, fresh orange

Mexpresso Martini \$17.9

Vodka, Cafe Patron XO, espresso and simple syrup

Mimosa \$11.9

Prosecco and orange juice

Tequila Old fashioned \$18.9

Aged Anejo tequila, angostura bitters, simple syrup, orange peel

Mezcal Mule \$18.9

Mezcal, fresh lime juice, ginger beer

Mojito \$17.9

Rum, fresh lime, mint, simple syrup, soda

Caipiroska \$17.9

Vodka, fresh lime, simple syrup

Aperol Spritz \$15.9

Aperol, prosecco, fresh orange, soda

Tegroni \$19.9

Tequila, Campari, sweet vermouth, orange

White Sangria 14.9

White Wine, fresh orange and lime, mint, triple sec and lemonade

Red Sangria 14.9

Red Wine, fresh orange and apple, cinnamon, triple sec and soda water

Watermelon Mocktail \$12.9

Fresh Watermelon juice, apple juice, agave nectar, fresh lime

Virgin Mex Mojito \$12.9

Fresh lime, mint, agave syrup, soda

Virgin Margarita \$12.9

Apple juice, agave nectar, fresh lime

Classic Cocktails available upon request

WHITE WINE

Where Oceans Meets Chardonnay \$9.9/\$46

Margaret River - Australia

Scarborough Chardonnay \$59.9

Hunter Valley - Australia

Hare and Tortoise Pinot Gris \$9.9/46

Victoria - Australia

Brokenwood 8 Rows Sauvignon Blanc

Semillon \$9.9/\$46

Hunter Valley - Australia

ROSE WINE

Adeline \$9.9/\$46

France

BEERS ON TAP

Freshwater Cerveza \$10.9

Freshwater Hazy \$11.9

BEERS

Corona \$9.9

Bohemi Clara \$10.9

Pacifico \$10.9

Negra Modelo \$11.9

Bucketty's XPA \$11.9

4 Pines Pale Ale \$10

Great Northern Mid \$8.5

Bilpin Cider \$10

Heaps Normal (No alcohol) \$9.9

SOFT DRINKS / JUICES

Coke \$4.9

Orange \$4.9

Coke Zero \$4.9

Apple \$4.9

Lemonade \$4.9

Grapefruit Juice \$4.9

Pink Lemonade \$5.5

Pineapple Juice \$4.9

Ginger Beer \$5.5

Fresh Watermelon

Lemon Lime Bitters

Juice \$7.5

\$5.9

Soda water \$2.9

Tonic water \$5.5

HOMEMADE MEXICAN SODAS

Spiced honey and Apple \$4.9

Burnt Orange and Vanilla \$4.9

Agave and Lime \$4.9

SPARKLING WINE

Veuve D'Argent Brut \$9.9/\$46

France

La Riva Dei Fratti Prosecco \$10.9/49

Italy

RED WINE

Woods Crampton Shiraz \$9.9/\$46

Barossa Valley - Australia

Jim Barry Cover Drive Cabernet Sauvignon

\$9.9/\$46

South Australia - Australia

Saint Clair Pinot Noir \$10.9/\$48

New Zealand

Yalumba The Cigar Cabernet Sauvignon \$62

Coonawarra - Australia

DESSERTS

Churros \$10.9

3 churros dusted with cinnamon-sugar served with hot chocolate sauce (Add ice cream \$3)

Sopapillas (vegan) \$10.9

Fried flour tortillas dusted with cinnamon-sugar and agave syrup (Add ice cream \$3)

Flourless Chocolate Cake \$13.9

Layers of Crispy Chocolate Meringue, Chocolate Mousse and Chocolate Glaze served with vanilla ice cream and roasted coconut shreds

Ice Cream with Hot Chocolate Fudge \$9.9

Two scoops of vanilla ice cream served with our house made hot chocolate fudge

10% GST included | Freshie Mex Pty. Ltd. | Shop 3, 22-26 Albert Street, Freshwater NSW 2096 | Tel: 02 8970 3332 |

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Make it Spicy!!! \$2

Upgrade to El Jimador Anejo \$3

Upgrade to Herradura/Patrón/1800 \$5

Add a shot to your Margarita \$5