

# Pablito's

MEXICAN CUISINE AND TEQUILARIA

## ENTRÉES \$17

### HOUSE GUACAMOLE *Pairs best with... Classic Margarita*

Creamy, zesty guacamole made fresh daily, served with crispy tortilla chips. (GF, DF, V)

### KING PRAWN TOSTADA *Pairs best with... JBH Wines, Chenin Blanc*

Crispy tortilla topped with succulent grilled king prawns, mango sweet chili sauce, avocado salsa, and crispy onion. (GF, DF)

### JALAPENO POPPERS *Pairs best with... Chilli Margarita*

Breaded jalapeños stuffed with creamy risotto and cheese, served with a refreshing herb mayo.

### SMOKY CHARRED CORN RIBS *Pairs best with... Charred Pineapple Margarita*

Smoky charred corn ribs with chipotle crema, a squeeze of lime, and a sprinkle of parmesan. (GF, DF, V)

### ORANGE ROUGHY CEVICHE *Pairs best with... Herringbone Hills, Sauvignon Blanc*

Ocean-caught cured in a zesty lime marinade, complemented by tomato, onion, and crunchy Mexican totopos. (GF, DF)

### BEEF QUESADILLAS *Pairs best with... Starling, Shiraz*

Folded into a crispy tortilla with melted cheese and fresh pico de gallo, served with herb mayo. (GF, DF)

## TACOS \$24

2 per serve

### CRISPY CORN-CRUSTED CHICKEN *Pairs best with... Passionfruit & Cranberry Margarita*

Corn crusted chicken served with guacamole, grilled corn purée, jalapeños and pineapple jam. (GF, DF)

### BRISKET BLISS *Pairs best with... Mezcal Tommy's Cranberry Margarita*

Pulled brisket, guacamole, crunchy slaw, herb mayo and salsa verde. (GF, DF)

### OCEAN BREEZE FISH *Pairs best with... Lychee Margarita*

Ocean-caught Saddletail Snapper, home spiced, guacamole, slaw, chipotle and corn salsa. (GF, DF)

### MUSHROOM TACOS *Pairs best with... Fenetre Lavande, Pinot Noir*

Crispy oyster mushrooms, crunchy slaw, cashew cream and pickled onion with chipotle mayo. (GF, DF, V)

## SHARE BOARDS \$59\*

### TACO SHARE BOARD

Your choice of two taco fillings with 6 tortillas, guacamole, slaw & sauces. (GF, DF)

### FAJITA BOARD YOUR WAY\* (+ \$3)

#### Select one protein:

~ Beef *Pairs best with... Cape Barren 'Wild Goose', Cabernet Sauvignon*

~ Chicken *Pairs best with... Folklore, Chardonnay*

Sizzling capsicum and onion, 8 tortillas, guacamole, slaw & sauces. (GF, DF)

*Chef Note*

All our tacos can be made (GF) if you order a corn tortilla. Plus, any taco can be made veggie-friendly by swapping the protein for delicious, grilled haloumi!

(GF) can be made gluten free    (DF) can be made dairy free    (V) can be made vegan

# Pablito's

MEXICAN CUISINE AND TEQUILARIA

## MAINS

<b>STEAK SURF &amp; TURF</b>	<i>Pairs best with... Cape Barren 'Wild Goose', Cabernet Sauvignon</i>	\$42
Steak and king prawns cooked in chimichurri, and a garlic butter white wine lemon sauce. <b>Choose 2 sides from:</b> Guacamole, Rice, Sauteed Potatoes or Slaw. (GF, DF)		
<b>GRILLED CHICKEN THIGH</b>	<i>Pairs best with... Chilli Margarita</i>	\$29
Crispy-skin marinated chicken thigh with chipotle crema, served with Mexican salsa and a cheesy, sour cream-filled jack potato. (GF)		
<b>BRISKET SUPREME NACHOS</b>	<i>Pairs best with... Passionfruit and Cranberry Margarita</i>	\$32
Crispy tortilla chips loaded with 12-hour slow-cooked brisket, guacamole, herb sour cream, melted cheese, and fresh salsa. (GF, DF)		
<b>ROASTED PUMPKIN &amp; MEXICAN RICE</b>	<i>Pairs best with... Seabrook, Rose</i>	\$29
with Mexican-style rice and a coconut-based pumpkin chili sauce, with roasted pumpkin, chilies, and crispy herbs. (GF, DF, V)		
<b>CHEESY BRISKET RICE</b>	<i>Pairs best with... Mezcal Tommy's Cranberry Margarita</i>	\$29
12-hour slow-cooked brisket, cheese, chorizo, and bacon, extra melted cheese, served with guacamole and slaw. (GF)		
<b>CHILLI KING PRAWNS</b>	<i>Pairs best with... Watermelon and Mint Margarita</i>	\$36
U8 king prawns, with crispy fried onion, herb oil, and avocado cream. (GF, DF) <b>Choose 2 sides from:</b> Guacamole, Rice, Sautee Potatoes or Slaw		

## FOR TWO TO TANGO

### SOME THINGS ARE BETTER SHARED \$44 per person

Choose **2 starters & 2 mains\*** and we'll plate it beautifully for two (or more) to enjoy together. A little indulgence, made for moments worth lingering over.

\*Excludes main dishes: Chilli King Prawns | Steak Surf & Turf

## DESSERTS

<b>PABLITO'S CHOCOTORTA</b>	<i>Pairs best with... Poncho's Caramel Tequila</i>	\$15
Layers of chocolate biscuits and dulce de leche cream.		
<b>CHURROS WITH DULCE DE LECHE</b>	<i>Pairs best with... Poncho's Coffee Tequila</i>	\$15
Crispy churros served with warm dulce de leche and berries. (DF, V)		
<b>BERRY CRÈME BRÛLÉE</b>	<i>Pairs best with... Espresso Martini</i>	\$15
Classic vanilla crème brûlée topped with a berry compote. (GF)		

PABLITO'S - WHERE THE FLAVOURS SPEAK LOUD

and the Margaritas have the last say . . .

(GF) can be made gluten free    (DF) can be made dairy free    (V) can be made vegan

## KIDS MENU

### FOOD

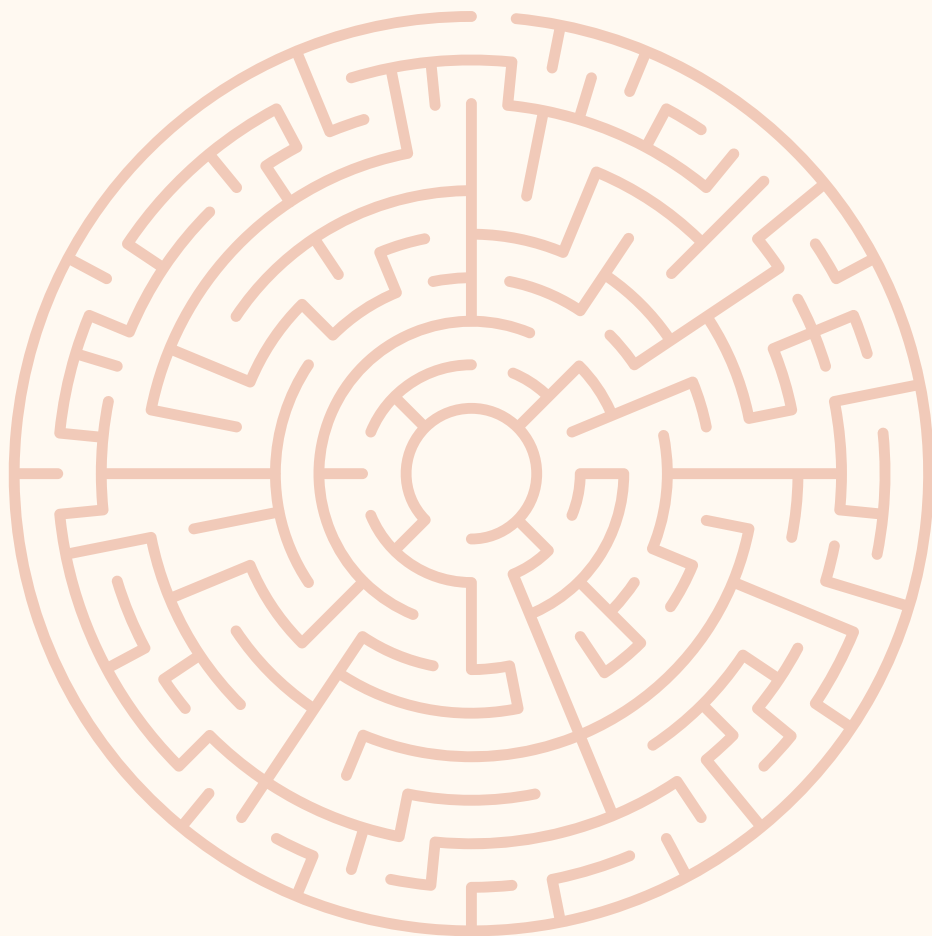
<b>NUGGET FUN &amp; FRIES</b> (DF)	12
Crispy chicken nuggets and golden fries with a splash of tomato sauce.	
<b>CHEESY FIESTA FRIES</b>	12
Crispy fries topped with gooey melted cheese.	
<b>CHICKEN TACO DELIGHT</b> (Can be made GF)	12
Creamy corn puree topped with two juicy chicken strips.	
<b>KIDS NACHO FIESTA</b> (can be made GF)	12
Crunchy corn chips piled high with savory beef and gooey melted cheese.	

### DESSERT

<b>ICE CREAM DREAM</b> (GF)	7
Two scoops of creamy vanilla ice cream drizzled with rich chocolate sauce.	
<b>CHURRO FUN</b> (V) (DF)	7
Two crispy churros with a side of sweet caramel dipping sauce.	



START HERE



# Pablito's

MEXICAN CUISINE AND TEQUILARIA

## MARGARITA & SANGRIA MENU

### Margaritas \$24

#### CLASSIC MARGARITA

Arette Blanco tequila  
Fresh organic lime juice  
Cointreau  
Organic agave nectar

#### COCONUT MARGARITA

Arette Blanco tequila  
House made coconut syrup  
Fresh organic lime juice  
Glass rimmed with desiccated coconut

#### CHILLI MARGARITA

Arette Blanco tequila  
House made chilli syrup  
Fresh organic lime juice

#### WATERMELON & MINT MARGARITA

Arette Blanco tequila  
House made watermelon syrup  
Mint syrup  
Fresh organic lime juice

#### LYCHEE MARGARITA

Arette Blanco tequila  
Lychee syrup  
Organic agave nectar  
Fresh organic lime juice

#### CHARRED PINEAPPLE MARGARITA

Arette Blanco tequila  
House made pineapple syrup  
Fresh organic lime juice

#### TOMMY'S MARGARITA

Arette Blanco tequila  
Fresh organic lime juice  
Organic agave nectar

#### PASSIONFRUIT & CRANBERRY MARGARITA

Arette Blanco tequila  
Chambord  
House made cranberry syrup  
Passionfruit pulp  
Fresh organic lime juice

#### MEZCAL TOMMY'S CRANBERRY MARGARITA

Nuestra Soledad Mezcal  
House made cranberry syrup  
Fresh organic lime juice  
Organic agave nectar

#### PABLITOS 2.0 MARGARITA

Arette Blanco tequila  
House made coconut syrup  
House made cranberry syrup

### Sangria

#### BERRY SANGRIA

Pinot noir wine  
Mixed berries syrup  
Spiced Rum  
Fresh organic lime juice

\$15

#### PABLITO'S BERRY SANGRIA MARGARITA

Home made berries sangria  
Casa Tinto wine tequila  
Fresh organic lime juice

\$24



# Pablito's

MEXICAN CUISINE AND TEQUILARIA

## COCKTAIL MENU

### Classic Cocktails \$24

#### LYCHEE MARTINI

Dry Vermouth  
Baxter Vodka  
Lychee syrup  
Organic agave nectar  
Fresh organic lime juice

#### WHISKEY SOUR

Wild Turkey Whiskey  
Fresh organic lime juice  
Aromatic bitters  
Egg white  
House sugar syrup

#### ESPRESSO MARTINI

Baxter Vodka  
Flor De Cana Espresso  
Caramel syrup  
Fresh brewed espresso

#### MOJITO

Flor De Cana Seco  
Fresh organic lime juice  
Mint syrup  
Passion pulp (or mango)  
Mint leaves

#### MANGO NEGRONI TWIST

Gin  
Campari  
Sweet vermouth  
Fresh mango puree

#### GIN HASS

Gin  
Fresh mango puree  
Fresh organic lime juice  
Zesty lemonade

### Mocktails \$15

#### LYCHEE MOCKTAIL

Lychee syrup  
Lemonade  
Ginger Ale

#### CHARRED PINEAPPLE MOCKTAIL

House made pineapple syrup  
Pineapple Juice  
Fresh organic lime juice

#### WATERMELON & MINT MOCKTAIL

House made Watermelon & mint syrup  
Fresh organic lime juice  
Apple Juice

#### COCONUT & MANGO MOCKTAIL

House made coconut syrup  
Apple Juice  
Fresh organic lime juice

#### PASSIONFRUIT & CRANBERRY MOCKTAIL

House made cranberry syrup  
Passionfruit  
Apple Juice  
Fresh organic lime Juice

#### WHEN LIFE GETS SPICY

~ Sweeten it up, no buzz required



## WINE LIST

SPARKLING	<b>Azahara, Sparkling   Yarra Valley, Australia</b> Bright, fruity, with pineapple notes and waxy texture	\$11   \$44
	<b>A Nos Amours, Blanc de Blancs   South France</b> Fruity, creamy, citrusy, fresh — effortlessly delicious blend	\$62
	<b>Veuve Clicquot   Champagne, Francia</b> Pinot Noir-led, rich and creamy with apple and brioche.	\$160
WHITE	<b>Folklore, Chardonnay   Margaret River, WA</b> Lively Chardonnay with peach, citrus, and creamy oak	\$14   \$55
	<b>JBH Wines, Chenin Blanc   McLaren Vale, SA</b> Fresh, crisp Chenin Blanc with apple and citrus notes	\$14   \$56
	<b>Herringbone Hills, Sauvignon Blanc   Marlborough, NZ</b> Vibrant Sauvignon Blanc with citrus, herbs, crisp finish	\$15   \$59
	<b>Cape Mentelle 'Marmaduke' SSB   Margaret River, WA</b> Floral, lemony, green apple notes with crisp finish	\$65
	<b>Leogate 'Brokenback', Chardonnay   Hunter Valley, NSW</b> Elegant Chardonnay with grapefruit, nuts, creamy texture, finesse	\$78
ROSE	<b>Seabrook Rosé   Barossa Valley, Australia</b> Pale, vibrant rosé with red fruit and floral lift	\$15   \$59
	<b>La P'tite Pierre Rosé   Vin de France, France</b> Fresh, juicy rosé with berries, citrus, and crisp finish.	\$64
RED	<b>Fenetre Lavande, Pinot Noir   Limestone Coast, Australia</b> Creamy, rich red with strawberry, oak, and balance.	\$14   \$56
	<b>Starling, Shiraz   Barossa Valley, Australia</b> Rich, full-bodied with dark fruits, spice, and elegance.	\$14   \$56
	<b>Cape Barren 'Wild Goose', Cabernet Sauvignon   SA</b> Rich Cabernet with blackcurrant, chocolate, and velvety tannins.	\$16   \$64
	<b>Hintons Hundred Cabernet Sauvignon   SA</b> Cherry, vanilla, mint, and savory finish	\$65
	<b>Pikes 'Los Companeros', Shiraz Tempranillo   SA</b> Soft, ripe berries with seamless tannins and balanced finish.	\$66
	<b>Wicket Thorn Pinot Noir   Grampians, Australia</b> Cherry, strawberry, raspberry, sour cherry; juicy fruity palate.	\$68
	<b>Esquinas de Argentio, Malbec   Mendoza, Argentina</b> Intense Malbec with cherry, plum, chocolate, and spice.	\$69
	<b>Hentley Farm 'Villain', Shiraz   Barossa Valley, Australia</b> Elegant, vibrant wines with texture and bold varietal character.	\$75



# Pablito's

MEXICAN CUISINE AND TEQUILARIA

## BEVERAGE LIST

### Beer

#### TAP BEER

##### Asahi Super "Dry"

425ml	\$14
570ml	\$18

##### Great Northern Super Crisp

425ml	\$12
570ml	\$15

#### MEXICAN BEER

Corona	\$12
Modelo Especial	\$13

#### AUSTRALIAN BEER

Balter XPA	\$12
Balter Cerveza	\$10
Peroni	\$10

#### NON-ALCOHOLIC BEER

Asahi Zero	\$ 9
------------	------

### Spirit

#### VODKA

Belvedere	\$15
Grey Goose	\$14

#### GIN

Beefeater	\$12
Tanqueray	\$13
Ink Gin	\$16
Hendricks	\$16

#### RUM

Havana Club Añejo Especial	\$12
Kraken	\$13
Diplomático Reserva Exclusiva	\$18

#### WHISKEY

Jack Daniels No.7	\$12
Johnnie Walker Black Label	\$15
Jameson	\$15
Chivas 18 yrs	\$21

### Non - Alcoholic

#### SOFT DRINKS

Coca-Cola / No Sugar	\$7
Lemonade	\$7
Lemon, Lime & Bitters	\$7
Dry Ginger Ale	\$7
Tonic Water	\$7
Soda Water	\$7

#### JUICES

Orange Juice	\$7
Apple Juice	\$7
Pineapple Juice	\$7
Cranberry Juice	\$7

#### MEXICAN DRINKS

Guava Jarritos	\$8
Watermelon Jarritos	\$8
Mango Jarritos	\$8

#### WATER

Still or Sparkling 500ml

\$8

