

MENU

ENTREES

Homemade Salsa and Corn Chips (GF /DF/V)

Crispy corn chips served with fresh, zesty homemade salsa.

\$7.00

Corn Ribs-Street-Style Corn Ribs (GF /DF/V)

Tender corn cut in to rib-like pieces, roasted to crispy perfection, and coated with smoky, tangy Mexican spices.

\$10.00

Exquisite Fresh Guacamole Dip (GF /DF/V)

A blend of ripe avocados with cilantro, finely chopped onions, zesty jalapeños, and a hint of lime, topped with Pico de Gallo served with crisp corn chips.

\$18.00

Tres Amigos Dip (GF /DF)

A gourmet trio featuring: Tender Chile Verde Pork, lush fresh Guacamole, Zesty Pico de Gallo, and Spicy Cheese Blend. (Choose any 3)

\$18.00

Artisan Taquitos (4)

4 meticulously fried corn tortillas, each rolled with succulent beef or chicken. Served with fresh Pico de Gallo, creamy guacamole, and velvety sour cream

\$18.00

Volcanic Jalapeno Rolls (V) (4)

Packed with black beans, mozzarella & spicy Jalapeno. Served with homemade green salsa verde.

\$18.00

Mexican-Spiced Chicken Wings (5)

Chicken wings seasoned with Tajín, a Mexican spice blend. Served with Salsa verde & chipotle sauce

\$18.00

Shrimp Sevilla (GF)

Juicy shrimp in a spicy tomato salsa, crowned with a dollop of guacamole. Served with artisan corn chips.

\$20.00

CLASSICS

Gourmet Gringo Roll (GFO)

Flour tortilla elegantly rolled with black beans and cheese, with your choice of ground beef/ grilled chicken/ shredded chicken/ pork/ shredded beef or veggies. Served with sour cream, Pico de Gallo, and guacamole.

\$18.00

Signature cheese Quesadilla (GFO)

A delicate flour tortilla filled with artisanal cheddar cheese. Accompanied by freshly made guacamole, creamy sour cream, and vibrant Pico de Gallo

\$13.00

Enhance your experience with additional: chicken/ ground Beef/ shredded beef/ Steak/ pork or seasonal veggies.

+ \$6.00

Loaded Gourmet Fries – (GF)

Loaded fries with your choice of protein grilled chicken/ steak/ shredded chicken/ ground beef/ shredded beef/ pork or seasonal veggies topped with melted cheese, guacamole, Pico de Gallo, sour cream, and finished with tomatillo, enchilada sauces, pickled jalapeno and chipotle sauce.

\$21.00

*GF - Gluten Free; V - Vegetarian, DF - Dairy Free, GFO - Gluten Free Options available; VO - Vegetarian Options available, DFO - Dairy Free Options available. For GFO/VO/DFO, please enquire with floor staff prior to ordering.

SABORITO



NACHOS

Gourmet Nachos (GF/DFO/VO)

\$22.00

Crispy corn chips layered with melted cheese, black beans, tomatillo sauce, fresh guacamole, sour cream, and Pico de Gallo. Choose from: Pulled chicken/ shredded beef/ground beef/pork or seasonal veggies. Topped with enchilada sauce, green salsa and pickled jalapeno.

EXQUISITE BURRITOS

Patron Burrito

\$27.00

Grilled Chicken or Steak enveloped flour tortilla with black beans, cheese, crisp lettuce, rice, chipotle sauce and pickled jalapeno. Finished with a blend of red enchilada and green sauces. Served with Pico de Gallo, sour cream, and guacamole.

Burrito Suizo

\$27.00

A hearty flour tortilla filled with rice, juicy shredded chicken, black beans, cheese, fresh lettuce, smoky chipotle sauce, and pickled jalapeños. Topped with melted cheese and jalapeño cream cheese, and served alongside pico de gallo, sour cream, and guacamole.

Chile Verde Burrito

\$27.00

Pork wrapped in a flour tortilla with rice, cheese, black beans, jalapeno and crisp lettuce. Topped with a savoury jalapino sauce. Served with pico de gallo, sour cream, and guacamole.

Supreme Burrito

\$27.00

An indulgent burrito filled with seasoned ground beef, rice, cheese, black beans and crisp lettuce, topped with a rich red enchilada sauce. Served with pico de gallo, sour cream, and guacamole.

Vegetarian Burrito

\$27.00

A wholesome blend of onion, mushrooms, capsicum, corn, cheese, rice, beans, chipotle sauce and pickled jalapeno in a large flour tortilla. Finished with green chilli and red Enchilada sauce. Served with pico de gallo, sour cream, and guacamole.

Naked Burrito (GF/DFO)

\$27.00

A vibrant bowl with rice, black beans, cheese, crisp lettuce, red and green salsas, Pico de Gallo, pickled jalapeno and fresh guacamole. Choice of: Grilled Chicken, Steak, Shredded Chicken, Ground Beef, Pork, or seasonal veggies. Served with artisanal corn chips.

California Burrito

\$27.00

A hearty serving of loaded fries wrapped with your choice of filling Chicken/beef /pork/veggies, cheese and crisp lettuce, all drizzled with chipotle sauce and pickled jalapeno. Served with pico de gallo, sour cream, and guacamole.

Chimichanga

\$29.00

A golden, deep-fried burrito filled with your choice of Pork Chile Verde, Shredded Chicken, Shredded Beef, Ground Beef, or Seasonal Veggies. Finished with jalapeño cream cheese and melted cheese. Served with pico de gallo, sour cream, and guacamole.

7-Layer Burrito

\$29.00

An indulgent seven-layer burrito filled with pork chile verde, pulled chicken, ground beef, Mexican rice, black beans, sautéed peppers and onions, lettuce, cheese, pickled jalapeno and chipotle sauce. Finished with green chili sauce and sour cream. Served with pico de gallo, sour cream, and guacamole.

Note: Our beef is grass fed A grade and slow cooked for 8 hours.
Our beef and chicken are certified Halal



Grande Burrito

\$30.00

Same as our 7 Layer Burrito, but bigger. A large flour tortilla with your choice of meat, Mexican rice, black beans, sautéed peppers and onions, lettuce, and cheese. Topped with red and green salsa and sour cream. Served with pico de gallo, sour cream, and guacamole.

Seafood Burrito

\$30.00

Grilled shrimp and Barramundi in a flour tortilla with Pico de Gallo, lettuce, chipotle sauce, Mexican rice, black beans, lettuce, cheese, pickled jalapeno and chipotle sauce. Topped with red and green salsas. Served with pico de gallo, sour cream, and guacamole.

Add-Ons

Rice \$3 | Pinto Beans \$3 | Black Beans \$3 | Pico de Gallo \$3 | Chipotle Sauce \$3 | Sour Cream \$3
Jalapeno \$3 | Spicy Cheese \$3 | Guacamole \$4 | Salsa or Spicy Salsa \$3 | Corn Chips \$3

TACOS

Taco Combo (2)

\$19.00

Choice of tortilla: Soft flour / Crispy corn (GF) / Corn hard shell (GF); Choice of filling: Grilled chicken/grilled steak/shredded beef/shredded chicken/ground beef/pork. Includes: Sour cream, mozzarella, pico de gallo, guacamole, lime wedges. Served with rice & beans

Tacos (3)

\$26.00

Choice of tortilla: Soft flour / Crispy corn (GF) / Corn hard shell (GF); Choice of filling: Grilled chicken/grilled steak/shredded beef/shredded chicken, ground beef/pork/veggies. Includes: Sour cream, mozzarella, pico de gallo, guacamole, lime wedges. Served with rice & beans

Fish Tacos (3)

\$27.00

Choice of tortilla: Soft flour / Crispy corn (GF) / Corn hard shell (GF) Includes: Sour cream, pico de gallo, guacamole, mozzarella, chipotle sauce and lime wedges. Served with rice & beans.

Shrimp Tacos (3)

\$28.00

Choice of tortilla: Soft flour / Crispy corn (GF) / Corn hard shell (GF) Includes: Sour cream, pico de gallo, guacamole, mozzarella, chipotle sauce and lime wedges. Served with rice & beans.

Vegetarian Tacos (3) (V0)

\$26.00

Tortilla: Soft flour / Crispy corn (GF) / Corn hard shell (GF) Filling: Onion, mushroom, capsicum, corn Includes: Sour cream, mozzarella, Pico de gallo, guacamole, lime wedges. Served with rice & beans.

Add Taco(chicken/steak/beef/pork/veggies)

\$7.00ea

ENSALADAS

Hefty Taco Bowl

\$32.00

Crispy tortilla shell with iceberg lettuce, black beans, cheese, salsas, pico de gallo, guacamole, sour cream, limes, pickled jalapeno and chipotle sauce. Choice of protein or seasonal veggies.

Shrimp Salad

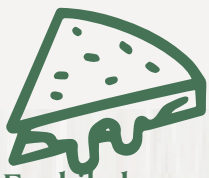
\$34.00

Grilled shrimp salad in a crispy tortilla shell with beans, cheese, pickled jalapeno salsas, chipotle sauce, pico de gallo, guacamole, and limes.

*With the respect to diners with allergies, we cannot guarantee that dishes will be completely free of gluten/dairy residue.

**Please not all card transactions incurs 1.7% bank fees. 10% surcharge on Sundays and 15% on Public Holidays.





Enchilada

Three corn tortillas with your choice of filling, topped with salsa verde, red enchilada sauce, cheese, and sour cream. Served with rice, beans, sour cream, pico de gallo and guacamole.

\$26.00

Combination Plate

A curated selection of one enchilada, one taco, and one taquito of your preferred filling. Accompanied by rice, beans, pico de gallo, sour cream, and guacamole.

\$26.00

Seafood Enchilada

Two corn tortillas filled with tender fish and grilled shrimp. Finished with Salsa Verde and red Enchilada sauce, topped with cheese and chipotle sauce. Served with rice, beans, pico de gallo, sour cream, and guacamole.

\$27.00

CHEF SPECIALS

Fajita Combination (GF/VO/DFO)

A sizzling selection of grilled meats: Chicken & Steak or Pork & Shrimp, served with caramelized onions, peppers, 6 flour tortillas. (Veg option available- onion, mushrooms, tomato, capsicum & corn) (GF option available)

\$36.00

Carne Asada (GF/DFO)

Mexican style marinated steak grilled with onion and peppers, comes with Mexican tomatillo sauce.

\$36.00

Both chef specials come with sour cream, lettuce, pico de gallo fresh guacamole, rice & beans

KIDS MEALS

Cheese Quesadilla

Flour tortilla filled with cheddar cheese, served with sour cream. Choose fillings from grilled chicken/steak/ground beef, plus fries and your choice of apple or orange juice.

\$20.00

Kids Burrito

Mini burrito filled with rice, choice of fillings from grilled chicken/steak/ground beef, cheese, lettuce. Served with sour cream. comes with fries and juice (apple or orange).

\$20.00

Kids Tacos

Two soft flour tortilla, choice of your filling (grilled chicken, steak, ground beef) cheese, lettuce, sour cream, comes with fries and your choice of apple or orange juice.

\$20.00

Kids Nachos

Cheesy tortilla chips, black beans with sour cream. Choose fillings from grilled chicken/steak/ground beef), plus fries and your choice of apple or orange juice.

\$20.00

DESSERTS

Churros

Two Mexican cinnamon churros served with homemade chocolate sauce

\$9.90

Ice Cream

2 scoop of vanilla ice cream served with Mexican homemade chocolate sauce

\$9.90

Flan (GF)

A baked custard dessert with a layer of chocolate on top

\$9.90

Choco Fudge Brownie

Decadent fudge brownie which happens to be Gluten Free, Vegan & Refined Sugar Free

\$8.00

Add a scoop of vanilla ice cream

+\$5.00

Chocoflan

Delicious combo - rich flavors of chocolate fudge brownie and creamy flan.

\$15.00





SABORITO DRINKS

HOMEMADE

Agua de Jamaica \$10.00

A bright, ruby-red iced tea made from dried hibiscus flowers. Lightly sweet, refreshing, and slightly tart, with subtle floral and citrus notes

Vegan Horchata \$10.00

A creamy Mexican drink made from blended rice, cinnamon, and vanilla. Lightly sweet, smooth, and chilled, with warm spices and a soft, comforting flavour.

SOFT DRINKS

Jarrito \$9.90

Mango, pineapple, lime, guava, cola, mandarin, watermelon

Soft Drinks \$5.00

Coke, Coke No Sugar, Lemonade, Fanta

Juice \$6.00

Apple, Orange, Pineapple, Lychee, Passionfruit, Lemon Lime Bitter

Filtered Water by Moda \$ 5.00

Sparkling Water



ZERO ALCOHOL

Apple Cider - Bilpin \$10.00

James Squire \$10.00

Heaps Normal \$10.00

MOCKTAILS

Virgin Margarita \$15.00

Agave, Orange juice, lime juice

Tropical Punch \$15.00

Passionfruit, orange juice, pineapple juice, lychee

Virgin Mojito \$15.00

Lychee, lime, mint, soda water

Virgin Piña Colada \$15.00

Organic Coconut Cream, pineapple, lime



SABORITO



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HOMEMADE

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A bright, ruby-red iced tea made from dried hibiscus flowers. Lightly sweet, refreshing, and slightly tart, with subtle floral and citrus notes

Vegan Horchata \$10.00
A creamy Mexican drink made from blended rice, cinnamon, and vanilla. Lightly sweet, smooth, and chilled, with warm spices and a soft, comforting flavour.

SOFT DRINKS

Jarrito (Mexican soda) \$9.90
Mango, pineapple, lime, guava, cola, mandarin, watermelon

Soft Drinks \$5.00
Coke, Coke No Sugar, Lemonade, Fanta

Juice \$6.00
Apple, Orange, Pineapple, Lychee, Lemon Lime Bitter

Filtered Water by Moda \$ 5.00
Sparkling Water



MOCKTAILS

Virgin Margarita \$15.00
Agave, Orange juice, lime juice

Tropical Punch \$15.00
Passionfruit, orange juice, pineapple juice, lychee

Virgin Mojito \$15.00
Lychee, lime, mint, soda water

Virgin Piña Colada \$15.00
Organic Coconut Cream, pineapple, lime

ZERO ALCOHOL

Apple Cider - Bilpin \$10.00

James Squire \$10.00

Heaps Normal \$10.00

SIGNATURE COCKTAILS

Mojito \$22.00
Bacardi, sugar, lime juice, soda water, mint

Aperol Spritz \$22.00
Aperol, prosecco, soda, orange

Perfecto Piña \$22.00
Vodka, pineapple, lime & organic coconut cream

Tequila Sunrise \$23.00
Tequila blanco, orange juice, grenadine syrup

Classic Martini \$23.00
Gin, vermouth, olive

Espresso Martini \$24.00
Vodka, espresso, coffee liqueur

Smokey Mezcal \$24.00
Monte alban, lime, orange & agave

Rosella Sour \$24.00
Archie rose gin, hibiscus, vanilla, lemon & organic coconut cream

Negroni \$24.00
Campari, gin, sweet vermouth

MARGARITAS

Classic Margarita \$18.00
Tequila Blanco, Triple Sec, Lemon Juice

Spicy Jalapeño Margarita \$20.00
Infused fresh Jalapeno, Tequila Blanco, Lemon Juice

Jarritos Margaritas \$20.00
Tequila Blanco, and choice of Jarrito (Lime /Pineapple/Mango/Watermelon/Guava/Mandarin)

Tommy's Margarita \$22.00
Tequila Blanco, Lime, Agave

La Paloma \$24.00
1800 Tequila, Lime, Grapefruit soda

Baller Margarita \$24.00
Herradura Reposado, Triple Sec, lime

MexiCola Margarita \$24.00
Tequila Patron, lime, Cola Jarrito



DRINKS



Beers & Ciders

Corona Lagar (Mexico)	\$10
Pacifico (Mexico)	\$10
Sol (Mexico)	\$10
Sabroso (Mexico)	\$10
Apple Cider (Somersby, Denmark)	\$10
Negra Modelo (Mexico)	\$13
Bohemia (Mexico)	\$14
Balter XPA (Australia)	\$14
Grifter Pale Ale (Marrickville, NSW)	\$14

RED WINES

	Glass	Bottle
Pepperjack Shiraz Barossa valley SA	\$12	\$58
Airlie Bank Pinot Noir Yarra Valley VIC	\$12	\$58
La Boca Mendoza Argentina	\$13	\$60
S.C. Panell Dead End Tempranillo McLaren Vale, SA	\$13	\$60
Casillero Del Diablo Central Valley Chile	\$15	\$70

ROSE

Reverie Rosé France	\$13	\$60
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This delivers layers of luscious peach, strawberry and musk notes on the palate with a pleasant underlying minerality. Vibrant acidity ensures a crisp, refreshing finish.

White wines

	Glass	Bottle
Mojo Pinot Grigio SA	\$12	\$58
Fishtail Sauvignon Blanc NZ	\$13	\$60
Angove Chardonnay Adelaide Hills	\$13	\$60
Senorio De La Tautila Spain (Alcohol Free)	\$13	\$60
Procecco	\$13	\$60

Champagne

Chandon	\$60
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Rum

Bundaberg	\$12
Bacardi - White Rum	\$12
St Agnes - Brandy	\$13

Whiskey

Chivas Regal	\$12
Monkey Shoulder	\$12
Jack Daniel's	\$12
Black Lable	\$12
Hellyers Road (GF)	\$15

Vodka

Absolut	\$12
Smirnoff	\$12
Grey Goose	\$14

Gin & Tonic

Archie Rose	\$12
Bombay Sapphire	\$12
Manly Spirits	\$16
Hendrick's Gin	\$16

Tequila & Mezcal (Shots)

Tequila Blanco	\$12
Sunrise Tequila shot	\$12
Aguas Mezcal	\$14
Patrón Silver	\$16
1800 Tequila	\$16
Herradura Reposado	\$19



SABORITO

