

Modern Mexican, Traditional Flavours



NOPALES

Mexican Restaurant and Bar

Menu Card



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Starter

Molcajete Guacamole (GF | VGN) \$18
Fresh Totopos | Crunchy Guacamole |
Mixed Seeds | Morita Chilli Oil | Pico de
Gallo | Spices

Oysters (GF | DF) \$36(H) \$60(D)
Togarashi Oil | Jalapeno Margarita
pearls | Pickled Jalapeno Strings

KingFish Tiradito (GF | DF) \$28
Dry Aged Kingfish | Mango Emulsified
Tiger's Milk | Quinoa | Avocado |
Spanish Oion

Scallop Aguachile (GF | DF) \$26
Scallop | Watermelon Radish | Avocado
| Cancha | Cucumber Basil Aguachile |
Sweet Potato Mousse

Tostada El Salmon (DF) \$22
Wonton | Salmon | Jalapeno Crema |
Pico de Gallo | Avocado | Black
Sesame | Wakame Seaweed

Entree

Sweet Corn Ribs (GF | VGNO) \$18
Guajillo | Grana Padano | Chipotle
Mayo | Truffle Oil | Spice Mix

Chicken Tinga Empanada (GF | DFO) \$20
Salsa Taquera | Sour Cream | Jalapeno
Crema | Pickled Onion | Coriander

Prawn Gorditas (GF | DF) \$22
Chilli Prawn | Avocado | Pico de Gallo |
Aji limo Crema | Pickled Palm Hearts

Talacoyos de Nopal (GF | VGNO) \$18
Cactus Hummus | Cactus Salad |
Avocado | Burnt Jalapenos | Goat
Cheese

Kids

Quesadilla (Cheese \$10 | Chicken \$15 | Beef \$15)

Veg Nachos \$12

Kids Burrito \$10

Tacos

Chicken Taco (GF | DF) \$10
Achiote Chicken | Avocado | Smoked
Molcajete Salsa | Sweet Pickled Onion |
Coriander

Smoked Brisket Taco (GF | DF) \$10
Smoked Beef Brisket | Coleslaw | Sweet
Pickled Jalapenos | Carrot Julienne |
Tamarind Glaze

Lamb Birria Taco (GF | DF) \$10
Kohlrabi Slaw | Sweet Pickled
Jalapenos | Salsa Verde | Lamb
Consomme | Shallots

Spicy Chorizo Taco (GF | DF) \$10
Don Chorizo | Grilled Pineapple Salsa |
Mole Manchamantel | Radish

Grilled Fish Taco (GF | DF) \$10
Four Chilli Marinade Ling | Chermoula
Mayo | Pineapple Salsa | Pickled Cabbage

Cerveza Battered Fish Taco (DF) \$10
Beer Battered Ling | Rainbow Slaw |
Oregano Salt | Chipotle Mayo

Jackfruit Taco (GF | VGN) \$10
Mezcal Cured Jackfruit | Pico de Gallo |
Salsa Macha | Agave | Spanish Onion |
Coriander

Sides

Kipfler Potatoes (GF | VGN) \$14
Cinco Chilli Mayo | Corn Spice Mix |
Truffle Oil

Barbequed Veg (GF | VGN) \$15
Brocollini | Green beans | Carrots |
Beetroot | Salsa Macha | Pepitas

Ensalada de Naranja (GF | VGN) \$16
Candid Walnuts | Mix Leaf | Grape
Tomatoes | Orange Segments | Sweet
Pickled Onion | Pickled Jalapenos |
Orange Mustard Dressing

Mains

Rib Eye Mbs 3+ 400gm (GF | DFO) \$58
Rib Eye | Achiote Lime Butter | Kohlrabi
Escabeche | Chimi Churi

Beef Short Ribs (GF | DF) \$48
32hr Slow Cooked Short Ribs |
Guindillas | Agave Tamarind Glaze |
Chilli Rojo Con Vino | Tortillas

Deboned Half Duck (GF | DF) \$42
Chargrilled Duck | Mole Manchamantel
| Roasted Pumpkin | Fried Leek |
pepitas Crumb

Grilled Octopus (GF | DF) \$45
Grilled Octopus | Roasted Beetroot |
Garlic Guajillo Oil | El Diablo | Spice Mix

Yucatan Barramundi (GF | DF) \$45
Whole Deboned Barramundi | Four
Chilli Adobo | Burnt Lemon | Sweet
Pickled Onion

Cauliflower Steak (GF | VGN) \$32
Roasted Cauliflower | Smoked Tomato
Crema | Mexican Red Rice | Chipotle |
Agave Chickpeas | Coriander

Berenjena Libanesa (GF | VGN) \$32
Miso Glazed Eggplant | Yucatan Pickle |
Lemon Tahini | Smoked Eggplant Salsa
| Dutch Carrots | Mint

Mix Ribs (DF) \$150
Soy Glazed Lamb Ribs | House BBQ Pork
Ribs | Tamarind Glaze Short Ribs| Side of
Salad | Kipfler Potatoes | Tortillas

Dessert

Churros (V) \$18
Coconut Gelato | Dulche de Leche |
Coconut Crumb | Chocolate Soil
+ Amaretto Shot \$5

Pan De Elote (GFO | V) \$18
Corn Cake | Butterscotch | Tuile |
Almond Crumb | Salted Caramel Gelato
| Fresh Berries

Toblerone (Cocktail) \$22
Baileys | Amaretto | Frangelico | Kahlua
| Coconut Monin | Choco powder

Wines



Organic



Vegan

Sparkling



NV Amanti *Prosecco 'Extra Dry'*, Veneto, IT

17

65

NV Nino Franco '*Rustico*' *Prosecco*, Veneto, ITA 

24

90

NV Champagne Jacquart *Mosaique Brut*, Reims, FRA 

150

Rosé

2021 Cellier De Dauphins, *Grenache/Syrah*, Rhone Valley, FRA 

15

60

2022 Dominique Porter Fontaine, *Merlot, Shiraz, Cabernet Sauvignon*
Yarra valley, AUS

17

68

2021 '*Val Soleu*' IGP Drome, *Organic Rose*, Provence, FRA  

22

80

2018 Alta Alella – Cava Gran Reserva '*Mirgin*' Rose, Mataro, SPA 

95

Reds



2022 Astrale Chianti (Sangiovese) , Tuscany ITA	12	55
2022 Campos de Viento, Tempranillo , La Mancha, SPA 🌀	14	65
2021 Campos de Luz, Grenacha , Ebro Valley , SPA		70
2021 Highgate, Shiraz , SA 🌀 🌿	13	58
2022 Yelland and Papps, Shiraz , Barossa Valley, AUS		70
2019 Chakana – Finca Los Cedros Malbec , Mendoza, ARG 🌀 🌿	18	75
2021 Uva Non Grata Gamay , Burgundy, FRA	19	80
2022 Mulline, Pinot Noir , Geelong, AUS	18	90
2020 Harewood Reserve Cabernet Sauvignon , Great Southern, AUS	24	100
2017 Vina Ijalba DOCa Reserva, Tempranillo , La Rioja, SPA 🌀 🌿		95
2015 La Sorda Reserva, Tempranillo , Rioja Alavesa, SPA		110
2016 Michele Chiarlo Barolo, Nebbiolo , Piemonte, ITA		210

White



2022 Mezacorona, Pinot Grigio “Classici” , Trentino-Alto Adige, ITA	🌱	13	60
2024 Hentyfarm. Pinot Grigio , Barossa valley, SA	🌱		75
2022 Highgate, Chardonnay , Hunter valley, AUS	🌀 🌱	16	65
2022 Lightfoot, Chardonnay , Gippsland, AUS			80
2021 Franxamar, Albarino , Rias Baixas, SPA	🌱	16	70
2023 Harewood, Sauv Blanc – Semillon , Great Southern, WA	🌱	14	65
2021 Settlement Heritage Organic Sauv Blanc , Marlborough, NZ	🌀		75
2024 Harewood “Great Southern” Riesling , WA	🌱	13	70
2023 Harewood Denmark Riesling , Great Southern, WA	🌱		85
2021 Anselmi (<i>Garganega, Chardonnay, Sauv Blanc</i>), Veneto, ITA	🌱	20	90
2020 Bodegas Tempo IGP, <i>White Grenache</i> , Bajo Aragon, SPA	🌀 🌱	22	98
2021 Les Alleees du Vignoble, <i>Chablis</i> , Burgundy, FRA			110
2020 RieslingFreak No.1, <i>Riesling</i> , EDEN + Clare Valley, AUS			150

Cocktails

*Upgrade your Cocktail with Don Julio Blanco (\$3) | Reposado (\$6) | Anejo (\$9)
Or Mezcal Illegal Joven (\$5) | Reposado (\$8) | Anejo (\$12)*

Non-Alcoholic

<i>Virgin Señorita</i>	15
Hibiscus Syrup Grapefruit Juice Fresh Lime Juice Simple syrup	
<i>Agua Fresca de Pina</i>	15
Pineapple Juice Coconut Cream Fresh Lime Juice Coco Monin	
<i>Virgin Pavlova Martini</i>	18
Pineapple Grapefruit Hibiscus Lime Juice Mix Berries Meringue Grenadine	
<i>Amaretti Sour</i>	16
Amaretti Lemon Juice Simple Syrup	
<i>Agua Fresca de Pepino</i>	15
Cucumber Monin Fresh Lime Juice Agave Soda	

Margaritas

<i>Classic Margarita</i>	18
Tequila Blanco Triple Sec Fresh Lime Juice Simple Syrup	
<i>Margarita Negro</i>	20
Charcoal Infused Tequila Triple Sec Fresh Lime Juice Agave	
<i>Paloma</i>	19
Tequila Blanco Grapefruit Juice Agave Syrup Fresh Lime Juice	
<i>Tommys Margarita</i>	20
Tequila Blanco Agave Syrup Fresh Lime Juice	
<i>Jalapeno Margarita</i>	19
Tequila Blanco Triple Sec Jalapeño Fresh Lime Juice	
<i>Coco Margarita</i>	19
Tequila Triple Sec Fresh Lime Juice Coconut Cream Coco Monin	
<i>Lychee Margarita</i>	19
Tequila Lychee Liquor Fresh Lime Juice Lychee Syrup Lychee	
<i>Aperolita</i>	20
Tequila Blanco Aperol Fresh Lime Juice Simple Syrup Zest	
<i>Cool As Cucumber</i>	22
Tequila Blanco Cucumber Extract Jalapeno Agave Fresh Lime Juice	

Sours

<i>Amaretto Sour</i>	17
Disaronno Fresh Lime Juice Simple Syrup	
<i>Cachaça Sour</i>	17
Cachaça Fresh Lime Juice Simple Syrup	
<i>The Oaxaca Sour</i>	20
Tequila Reposado Lemon juice Agave Syrup Bitters	
<i>Pisco Sour</i>	21
Pisco Fresh Lime Juice Simple Syrup	

Signature Cocktails

<i>Creamy Strawberry</i>	19
Tequila Blanco Fresh Lime Juice Strawberry Syrup Coconut Cream	
<i>Borracho Mexicano</i>	19
Jalapeño Infused Tequila Blanco Pineapple juice Fresh Lime Juice	
<i>Green Melon</i>	19
Melon Liqueur Jalapeno Syrup Fresh Lime Juice	
<i>352 Barrenjoey</i>	22
Tequila Blanco Coconut Cream Triple Sec Grenadine Chamoy Compote	
<i>De Piña y Coco (Serve In half Pineapple)</i>	28
Tequila Blanco Coconut Cream Pineapple Juice Fresh Lime juice Simple syrup	
<i>Mary Mexicano</i>	20
Bloody Mary Mix Tequila Chipotle Fresh Lime Juice Tajin	
<i>The Blue Baja</i>	21
Vodka Curacao Fresh Lime Juice Peach Schnapps Simple Syrup	
<i>The Smoked Espresso Kiss</i>	22
Mezcal Coffee Liqueur Espresso Almond Syrup Frangelico	
<i>The Oaxaca Negroni</i>	22
Mezcal Sweet Vermouth Campari	
<i>The Oaxaca Old Fashioned</i>	24
Mezcal Tequila Blanco Agave Syrup Chocolate Bitters	

Beers

Peroni Nastro Azzurro 3.5%	10
Balter Cerveza 4.0%	11
Sol Cerveza Lager 4.5%	11
Corona Extra 4.5%	
Young Henry's Cloudy Cider 4.2%	12
Stone & wood Pacific Ale 4.4%	13
Modelo Especial 4.5%	15
Balter Hazy IPA 6.0%	15
Heaps Normal Non-Alcoholic	10

Taps

Freshwater Wedge Cerveza 4.6%	11
Freshwater Hazy Pale Ale 4.4%	11

Spirits

Vodka:	Grey Goose	15
	42 Below	13
Gin:	Four Pillar's Rare Dry	15
	Hendrick's	13
Rum:	Bacardi 8	11
	Sailor Spiced Jerry	14
Scotch:	Dewar's 12	12
	Macallan 12	20
Bourbon:	Maker's Mark	13
	Wild Turkey 101	12
Whiskey:	Jameson	11
	Jack Daniels	11

Soft drinks

Coke | Sprite | Ginger Ale | Lemon Lime Bitter | Ginger Beer | Juices 6

Tequila

Blanco	Olmea Altos Plata	<i>Sweet white peppery finish with more spicy notes</i>	12
	Espolon Silver	<i>Bright agave, notes of pepper, vanilla and grilled pineapple</i>	13
	Tromba Blanco	<i>Flavors of pineapple, caramel and mint with clear finish</i>	14
	Don Julio Blanco	<i>Citrus tones, clean finish with pepper & grass notes</i>	16
	Patron Silver	<i>Herbaceous core with pepper, pineapple & citrus</i>	16
	Kah tequila	<i>Citrus, cinnamon and peppery warmth.</i>	16
	Herradura Plata	<i>Roasted agave & cedar, soft honey and dry herb notes</i>	17
	Tequila G4 Blanco	<i>Big agave and black pepper notes with earthy tones</i>	20
	Fortaleza Blanco	<i>Cooked agave, citrus, vanilla, basil, Olive, Lime</i>	21
	Espolon Reposado	<i>Rich Roast agave, tropical fruit, vanilla and brown spices</i>	15
Reposado	Patrón Reposado	<i>Fresh agave, oak, citrus notes and honey</i>	17
	Kah Reposado	<i>Intense agave, hint of vanilla and caramel</i>	18
	Herradura Reposado	<i>Developed spice on palate, vanilla & cinnamon</i>	19
	Don Julio Reposado	<i>Soft elegant with subtle cocoa, fruit, vanilla characters</i>	19
	G4 Reposado	<i>Agave, mineral, pepper, butter and citrus</i>	24
	Fortaleza	<i>Cooked agave, citrus, vanilla, apple, earth, cinnamon</i>	25
Anejo	Espolon Anejo	<i>Agave and fruits with hint of dried fruit & butterscotch</i>	17
	Herradura Añejo	<i>Intense oak nose, smooth, sweet fruit, long finish</i>	21
	Don Julio Añejo	<i>Cooked agave, wild honey, oak infused butterscotch</i>	22
	Patrón Añejo	<i>Smooth with distinct oak, vanilla, raisins, & honey</i>	22

La Cofradia Ceramic	<i>Delicious sweet cooked agave, caramel and toffee notes</i>	25
G4 Anejo	<i>Cooked agave, grass, peach and cinnamon notes</i>	28
Fortaleza	<i>Cooked agave, rich butterscotch, citrus & hazelnuts</i>	30

Mezcal

Quiquiriqui Espadin	<i>Roasted agave flavors with peppery finish</i>	18
Wahaka Espadin	<i>Spicy, peppery, leathery, agave notes & hints of dried fruit</i>	19
Los Siete Misterios 'Doba-Yej	<i>Earthy leads to sweet lemon zest, vanilla & cloves</i>	20
Illegal Joven	<i>Rich agave, hints of citrus with green apple & pepper</i>	19
Illegal Reposado	<i>Light smoky nose, oak, butterscotch, caramelised pear</i>	22
Illegal Añejo	<i>Sweet agave, cocoa, rye toast & earthy tones</i>	29
El Jolgoria Mexicana	<i>Roasted agave, syrup aromas, light smoke, citrus, peppers</i>	32

What to Know:

Blanco : Unaged or aged up to two months.

Reposado: Aged from two months up to a year.

Anejo: Aged one to Four years in Oak barrel.

Please let our server or Bartender know, if you prefer other popular cocktails beside one in Menu.