

# freshie mex

## ANTOJITOS (little snacks)

**Corn chips & guacamole \$10.9** 

**Corn chips & chipotle aioli \$8.9** 

**Corn chips & pico de gallo \$8.9** 

**Jalapeño Poppers \$14.9**

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

**Chipotle Wings \$12.9** 

Fried chicken wings tossed in chipotle and lime butter served with lime aioli

**Ceviche \$19.9** 

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**

## 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**

## 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**

## 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.

**Garnitas (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.

**Cactus & Beans Taco** 

Pickled Cactus, black beans, homemade guacamole and Pumpkin Seeds

**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 Quesadilla** (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

## BAJA BURRITOS \$22.9

**Battered tiger prawns** or **Battered fish fillet**. A soft flour tortilla filled with shredded cabbage, pico de gallo salsa, chipotle aioli & Valentina sauce.

## 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.









**Beef Enchilada \$27.9**

Slow cooked beef brisket, salsa verde and jalapeños.

**Vegetarian \$23.9**

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

## 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 \$2.50 
Guacamole \$5.5 	

 - **GLUTEN FREE**

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



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## 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

### Blood Orange Margarita \$17.9

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

### Lychee Margarita \$17.9

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

### Passionfruit Margarita \$18.9

El Jimador tequila, passionfruit liqueur, passionfruit purée, 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

Make it Spicy!!! \$2

Upgrade to El Jimador Anejo \$3

Upgrade to Herradura/Patrón/1800 \$5

Add a shot to your Margarita \$5

## TEQUILA Y MEZCAL

El Jimador Blanco \$8

El Jimador Reposado \$9

El Jimador Jalapeno Infused \$9

El Jimador Añejo \$10

Tequila Blu Reposado \$9

Espolón Reposado \$9

Monte Alban Mezcal \$9

1800 Reposado \$10

1800 Coconut Tequila \$11

Herradura Plata \$9

Herradura Reposado \$10

Patrón Xo (Cafe) \$11

Patrón Blanco \$10

Gran Centenario \$10

Agavero Liqueur \$10

Don Julio Blanco \$11

Cazadores Añejo \$12

Arette Reposado \$12

Scorpion Mezcal Reposado \$11

Vida Mezcal \$12

Patron Añejo \$13

Herradura Añejo \$13

Fortaleza Blanca \$14

Don Julio 1942 Añejo \$21

Clase Azul Reposado \$35

## DESSERTS

### Churros \$10.9

3 churros dusted with cinnamon-sugar served with hot chocolate sauce

### Sopapillas (vegan) \$10.9

Fried flour tortillas dusted with cinnamon-sugar and agave syrup

### Flourless Chocolate Cake \$11.9

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

## COCKTAILS

### Mezcal Y Tonic \$12.9

Mezcal, tonic water, fresh orange

### Mexpresso Martini \$17.9

Vodka, Cafe Patron XO, espresso and simple syrup

### Blood Orange Mimosa \$11.9

Prosecco and blood 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 Meet Chardonnay \$9.9/\$46

Margaret River - Australia

### Scarborough Chardonnay \$59.9

Hunter Valley- Australia

### Twin Islands Sauvignon Blanc \$9.9/\$46

Marlborough - New Zealand

### Hare and Tortoise Pinot Gris \$9.9/46

Victoria - Australia

### Not Your Grandma's Riesling \$46 (VG)

Eden Valley - Australia

## ROSE WINE

### Adeline \$9.9/\$46

France

## BEERS

### Corona \$9.9

### Pacifico \$10.9

### Negra Modelo \$10.9

### Light Beer \$8.5

### 4 Pines Pale Ale \$10

### Bilpin Cider \$10

### Freshwater Hazy \$11

### Bucketty's 5Day XPA\$11

### Alcohol Free Beer \$9

## SOFT DRINKS / JUICES

### Coke \$4.9

### Coke Zero \$4.9

### Lemonade \$4.9

### Pink Lemonade \$5.5

### Ginger Beer \$5.5

### Lemon Lime Bitters \$5.5

### Tonic water \$5.5

### Orange \$4.9

### Blood Orange \$4.9

### Apple \$4.9

### Grapefruit Juice \$4.9

### Pineapple Juice \$4.9

### Fresh Watermelon Juice \$7.5

## 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

### Take it to the Grave Cabernet Sauvignon \$9.9/\$46

Coonawarra - Australia

### TarraWarra Pinot Noir \$9.9/\$46

Victoria - Australia

### Alamos Malbec \$46

Mendoza - Argentina

### Jim Barry The Lodge Hill Shiraz \$58

Clare Valley - Australia

### Yalumba The Cigar Cabernet Sauvignon \$60

Coonawarra - Australia

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