

Comida

All dishes are mildly spiced

Entrada

Mexican Spice Roasted Almonds <i>(GF, DF, V)</i>	\$7
XL Crunchy Cheese Stuffed Jalapeño 🌶️ (2) <i>(VEG)</i>	\$11
Mexican Char-grilled Corn, Chipotle Mayo (3) <i>(VEG, GF, Available V)</i>	\$12
Chile Con Queso Dip, Corn Chips <i>(VEG)</i>	\$14
Chile Con Carne Dip, Corn Chips, Cheese & Sour Cream <i>(GF)</i>	\$16
House Guacamolé, Corn Chips <i>(VEG, GF)</i>	\$16
Add Crabmeat <i>(GF)</i>	\$24

Quesadillas

3 Cheese Plain <i>(VEG)</i>	\$12
3 Cheese, Black Bean, Jalapeño <i>(VEG)</i>	\$14
3 Cheese, Chorizo, Green Chilli Jam	\$17

Soft Flour Taco *(Corn Available on Request)*

Black Bean & Vegetable, Cactus Salsa <i>(VEG, Available V)</i>	\$8.5
Classic Con Carne, Lettuce, Sour Cream & Cheese	\$8.5
Molé Chicken, Charred Corn Salsa <i>(N)</i>	\$9
Pulled Pork, Green Chilli Pineapple Salsa	\$9
16hr Chipotle Cacao Beef, Tomato Salsa	\$10
Crispy Spiced Fish, Slaw, Chilli Lime Mayo	\$11
Crispy Fried Prawn, Slaw, Guacamolé	\$12

Grandes

All dishes come with Rice, Beans, Salad, Grilled Corn & Crispy Flour Tortilla *(GF Available on Request)*

Black Bean & Vegetable, Cactus Salsa <i>(VEG, Available V)</i>	\$27
Classic Con Carne, Sour Cream & Cheese	\$28
Molé Chicken, Charred Corn Salsa <i>(N)</i>	\$29
Pulled Pork, Green Chilli-Pineapple Salsa	\$29
16hr Chipotle Cacao Beef, Tomato Salsa	\$31
Crispy Spiced Fish, Slaw, Chilli Lime Mayo	\$32
Crispy Fried Prawn, Slaw, Guacamolé	\$34

Salad María

All salads come with Lettuce, Red Onion, Corn, Beans, Cheese, Sour cream, Guacamolé & Corn Chip Crumbs

Black Bean & Vegetable <i>(GF, VEG, Available V)</i>	\$27
Crispy Spiced Fish, Mango & Lime Dressing	\$32
Crispy Spiced Prawn, Mango & Lime Dressing	\$34

Sides

Refried Beans <i>(V, VEG & GF)</i>	\$7
Mexican Rice <i>(V, VEG & GF)</i>	\$6
Guacamole <i>(VEG & GF)</i>	\$6
Sour Cream <i>(VEG & GF)</i>	\$3
Cheese <i>(VEG & GF)</i>	\$3
Corn Chips <i>(V, VEG & GF)</i>	\$4
Warm Flour Tortillas (2) <i>(VEG & V)</i>	\$4
Warm Corn Tortillas (2) <i>(V, VEG & GF)</i>	\$4
Carolina Reaper Hot Sauce 🌶️ <i>(V, VEG & GF)</i>	\$5

Dessert

Cinnamon Sugared Churros, Lemon Curd <i>(VEG Availiable V)</i>	\$12
Mayan Spiced Chocolate Cake & Coconut Ice Cream <i>(VEG)</i>	\$12

GF: Gluten Free ~ **VEG:** Vegetarian ~ **V:** Vegan ~ **N:** Contains Nuts ~ **E:** Contains Eggs ~ 🌶️: Warning HOT
We proudly use free range meats & eggs, grass fed beef & WA seafood wherever possible

TACO MARÍA

MEXICANO TRADICIONAL

Margaritas

	<i>Jug 1ltr</i>	<i>500ml</i>	<i>Glass</i>
Frozen “Amor De Limon” <i>Blanco Tequila, Margarita Mix, Sea Salt Rim</i>	\$50	\$25	\$15
Tommy's Margarita <i>Blanco Tequila, Fresh Lime, Agave, Sea Salt Rim</i>			\$15
Chilli Peach Margarita <i>Chilli Infused Blanco Tequila, Peach Schnapps & Puree, Fresh Lemon, Chilli Salt Rim</i>			\$20
María's “El Primo” Margarita <i>1800 Silver, Cointreau, Fresh Lime, Chilli Salt Rim</i>			\$25

Spritz Me Up María

Aperol Spritz - <i>Aperol, Bubbles, Soda, Fresh Orange</i>	\$16
Sparkling Margarita - <i>Blanco Tequila, Fresh Lime, Bubbles</i>	\$16
Cucumber Sprit - <i>Blanco Tequila, Cucumber, Bubbles</i>	\$16
Strawberry Bellini - <i>Blanco Tequila, Strawberry Puree, Bubbles</i>	\$16

Cocktails de la Casa

Santa Maria <i>Patron Reposado, Elderflower & Cranberry</i>	\$17
Paloma <i>Blanco, Capi, Grapefruit, Lime</i>	\$17
Mexican Mule <i>Reposado, Ginger Beer, Bitters</i>	\$17
Strawberry & Elderflower T & T <i>Blanco, Strawberry Puree, Elderflower & Tonic</i>	\$17
Coconut Crusher <i>1800 Coconut, Pineapple Juice, Lemon</i>	\$19
Jalisco Negroni <i>1800 Anejo, Rosso Vermouth, Campari, Fresh Orange</i>	\$18
Crema de Café <i>Café Patron XO, Baileys</i>	\$18
Patron XO Espresso <i>Café Patron XO, Blanco</i>	\$22
1800 Old Fashioned <i>1800 Anejo, Agave, Orange Bitters</i>	\$25

Cerveza

Beck's Blue 0.0% - <i>Germany</i>	\$7
Tecate - <i>Mexico</i>	\$8
Peroni Leggera 3.5% - <i>Italy</i>	\$8
Little Creatures Rogers 3.8% - <i>WA</i>	\$8.5
Corona – <i>Mexico</i>	\$9
Pacifico Clara - <i>Mexico</i>	\$10
Negra Modelo - <i>Mexico</i>	\$10
Trumer Pils - <i>Austria</i>	\$12
Sierra Nevada Pale Ale - <i>U.S.A.</i>	\$11
Feral 'Hop Hog' - <i>W.A.</i>	\$11
Feral 'Sly Fox' - <i>W.A.</i>	\$11

Ciders

Sommersby Apple or Pear - <i>Denmark</i>	\$8.5
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House Spirits

Vodka, Gin, Bourbon, Rum or Scotch	\$9
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Vino

Espumosa Cava ~ Sparkling...

House Sparkling - <i>Mildara, VIC</i>	\$7	\$33
San Martino NV Prosecco - <i>Veneto, Italy</i>	\$9	\$40
NV Pere Ventura 'Clos Amador” Cava - <i>Catalunya, Spain</i>		\$48

Vino Blanco ~ White...

House White Sauvignon Blanc - <i>Mildura, VIC</i>	\$7	\$33
Te Pa Sauvignon Blanc - <i>Marlborough, NZ</i>		\$41
Xanadu DJL Sauvignon Blanc Semillon - <i>Margaret River, WA</i>	\$11	\$52
Tim Adams Pinot - <i>Gris Clare Valley, SA</i>	\$10	\$45
Rosily Vineyard Chardonnay – <i>Margaret River, WA</i>		\$55

Vino Rosado ~ Rosé...

Chivite Gran Feudo Rosado - <i>Navarra, Spain</i>	\$8	\$35
Protocolo Organic Rosé - <i>Vino de la Tierra, Spain</i>		\$49

Vino Tinto ~ Red...

House Red Shiraz - <i>Mildura, VIC</i>	\$7	\$33
Pike & Joyce 'Rapide' Pinot Noir - <i>Adelaide Hills, SA</i>		\$41
Mr Mick Tempranillo - <i>Clare Valley, SA</i>		\$35
Protocolo Organic Tempranillo - <i>Vino de la Tierra, Spain</i>	\$11	\$49
Stella Bella Cabernet Merlot – <i>Margaret River, WA</i>	\$10	\$45
Charles Melton 'Father in Law' Shiraz - <i>Barossa Valley, SA</i>		\$56

Tequila Flights

1800 Dinamo <i>(3 x 15mls)</i>	\$20
<i>1800 Blanco, 1800 Anejo, 1800 Reposado</i>	
Vive La Patron <i>(3 x 15mls)</i>	\$22
<i>Patron Silver, Patron Reposado, Café Patron XO</i>	
La Dulce Vita Tequila Flight <i>(3 x 15mls)</i>	\$20
<i>1800 Coconut, Agavero Liqueur, Café Patron XO</i>	

Tequila

Blanco (Aged 0-2 Months)

Cuérvvo Tradicional	\$7
Cuérvvo Especial	\$8
Espolon	\$10
Tromba	\$12
1800 Especial Silver	\$12
Gran Centenario Plato	\$14
Patron Silver	\$14
Casamigos	\$15

Reposado (Aged 2-12 months)

Cuérvvo Tradicional	\$7
Cuérvvo Especial	\$8
Espolon	\$10
1800 Cuervo	\$12
Gran Centenario	\$14
Tromba	\$14
Patron	\$16

Anejo (Aged Min 1 Year)

1800 Anejo	\$13
Gran Centenario Anejo	\$14
Tromba	\$17
Casamigos	\$19

Tequila Liqueur & Infusions

Agavero Tequila Liqueur	\$11
1800 Coconut	\$11
Café Patron XO	\$13

Non - Alcoholic

Jarritos – Mexican Cola, Guava, Pineapple, Lime or Mandarin

Capi Pink Grapefruit Soda

Lemon Lime & Bitters

Soft Drinks – Coke, Coke Zero, Lemonade, Tonic & Soda, Lift

Fire Engine

Mineral Water 750ml – Still or Sparkling

Beers - Becks Blue 0.0%, Bundaberg Ginger

Mocktails

Apple, Cranberry & Lemonade

Strawberry, Elderflower & Tonic

Juices - Pineapple, Cranberry & Apple

Hot Drinks - (Soy & Almond Milk Available)

Nespresso Pod (Espresso, Long Black & Flat White)

English Breakfast Tea, Green, Earl Grey & Mint Tea

Little Bandidos Meal

Small Con Queso Dip with Corn Chips

Beef or Veg Taco with Cheese & Sour Cream (Available V)

Juice Box

\$6.5

\$6.5

\$7

\$5

\$5.5

\$7

\$7

\$10

\$6

\$4.5

\$15

TACO MARÍA

