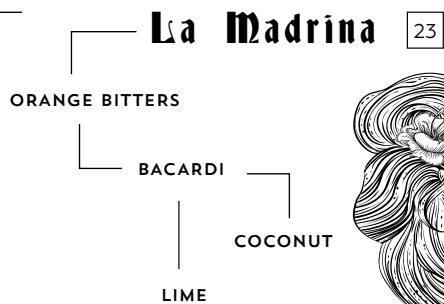
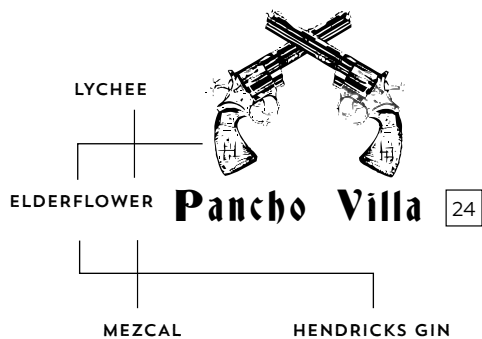


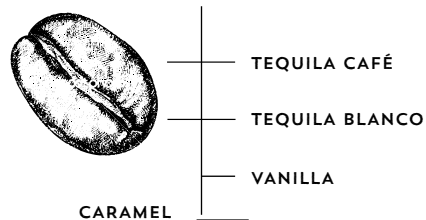


COCKTAILS

Carlos Herrera "1938" 21



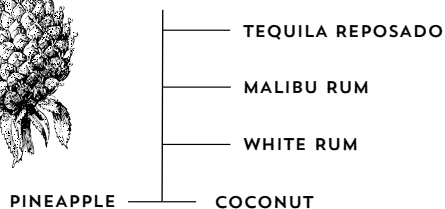
Compadre's Coffee 22



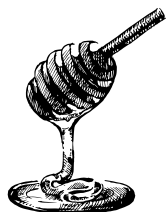
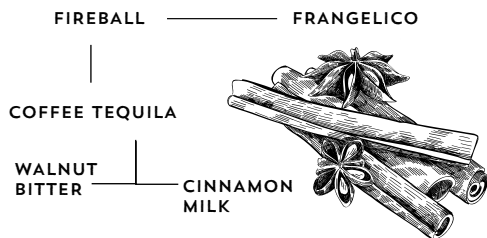


SERVES 2

La Pina Grande 39

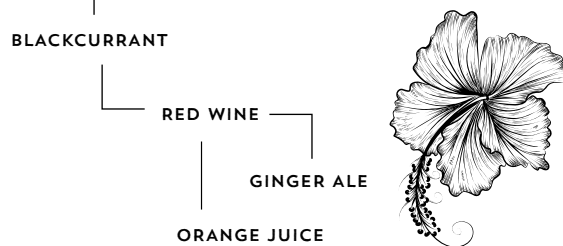


Horchata 22

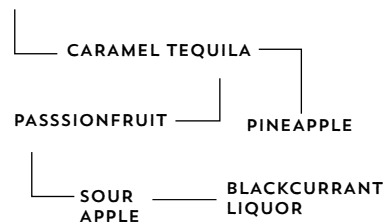


Honeysuckle negroni 23

Red Sangria 19



Sabrosa 23



THE FEAST

FIESTA DE LAS MADRES

55 PER PERSON

A selection of Guacamole, slow cook pulled pork, guajillo fried chicken, marinated skirt steak, barbacoa lamb, salsas, potatoes, grilled corn & soft tortilla. Build your own tacos, just like mama's house!

Finish off with a scoop of dulce de leche ice cream drizzled with chocolate ganache.

ADD SPANISH CHORIZO TO YOUR POTATOES FOR \$3 PER PERSON



TASTE OF PANCHO

65 PER PERSON (2 PERSON MINIMUM)

35 PER PERSON OPTIONAL TEQUILA MATCHING

A great way to taste Pancho's menu favourites. A selection of guacamole, charred corn, pulled pork croquettes, lamb quesadilla, adobo grilled chicken, roasted cauliflower & chorizo potatoes.

Finished off with a dark chocolate mousse with dulce de leche ice cream.

TERMS & CONDITION

- + For groups of 8 or more, you are required to choose from one of our feast options
- + Vegetarian feast available upon request
- + Please inform wait staff of any allergies



*Mexican Kitchen
& Equila Bar*



ANTOJITOS/STREET EATS

TRES SALSA	GF, V	15
Salsa roja, pumpkin seed mole & frijoles refritos		
Served with tortilla chips		
GUACAMOLE	GF, V	16
Served with house tortilla chips		
CHARRED STREET CORN	GF	4.5 each
Served with lime crema, manchego cheese & fuego spice		
ACHIOTE PULLED PORK CROQUETTE		14
Served with adobo mayo & pickled jalapeno (3 Pieces)		
CORN TORTILLA CHIPS	GF, V	5

HOUSE MADE HOT SAUCE

Habanero		GF,V	2
Trinidad Scorpion		GF,V	2

TAQUERIA/TACOS

2 PER SERVE

WHITE CORN TACOS

LAMB BARBACOA

GF

16

with salsa borracha, cucumber & white onion

GUAJILLO FRIED CHICKEN

GF

16

with cos lettuce, pico de gallo & charred jalapeno yoghurt

BAJA FISH

GF

16

with lime aioli, white cabbage & pickled onion

SMOKED PORK CHEEK

GF

15

with apple & fennel slaw, chipotle mayo & cured yolk

CRISPY MUSHROOM

GF,VO

14

with white cabbage, onion jam & chive crema

ENTRADA/SMALL PLATES

PULLED PORK NACHOS

Jack cheese, enchilada sauce, pico de gallo, guacamole & sour cream

GF

23

VEG NACHOS

Refried beans, charred corn & bell pepper salsa, enchilada sauce, pickled jalapenos, guacamole & sour cream

GF

20

LAMB BARBACOA QUESADILLA

Pulled bbq lamb, jack cheese & white onion served with charred jalapeno yoghurt

17

TWICE COOKED CONFIT DUCK LEG

Served with pumpkin seed mole, potato galette & creme fraiche

GF,N

24

CHARRED SWEET POTATO

Served with glazed baby carrots, cashew crema, mint & coriander

GF,V

15

FUEGO SPICED ROASTED CAULIFLOWER

Served with pumpkin seed mole, charred jalapeno yoghurt, currants & pepitas

GF,VO

16

GRANDES PLATOS/LARGER PLATES

CHARGRILLED ADOBO CHICKEN		33
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Served with a charred corn & bell pepper salsa, farro & crispy kale

BEEF CHEEK MOLE	GF,N	35
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Slow cooked in a rich dark mole sauce with a potato puree, roasted dutch carrots & crushed hazelnuts

BBQ 300GRAM SKIRT STEAK (SERVED MEDIUM)	GF	38
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Served with roasted baby onions, chimichurri & salsa roja

SLOW ROASTED PORK NECK	GF	34
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Charred cabbage, cauliflower cream, chorizo & tarragon sauce

PLATOS PEQUENOS/SIDES

CHORIZO POTATOES	GF	14
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Spanish chorizo, crispy potatoes & chive crema

CHARRED WINTER GREENS	GF,N	11
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with chilli butter, almonds & smoked creme fraiche

FRIED BRUSSELS	GF	12
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with crispy pork cheek, manchego, lime aioli & fried garlic

THE END

CHURRO DULCE DE LECHE

GFO,N

15

Ice cream sandwich, candied pecans & chocolate ganache

MEXICAN BREAD & BUTTER PUDDING

15

Served with a rich butterscotch sauce, spiced baked pear & double cream

AVOCADO TART

V,N

15

with coconut tuille, coconut & lime sorbet & hibiscus & strawberry coulis

MEXICAN AFFOGATO

GF

17

Caramel tequila, double shot espresso & dulce de leche ice cream

WINE BY THE GLASS

SPARKLING

ICON SPARKLING NV Coal Valley, TAS	11
BREAM CREEK VINTAGE SPARKLING Marion Bay, TAS	13

WHITE

ICON SAUVIGNON BLANC Coal Valley, TAS	11
DURVILLEA SAUVIGNON BLANC Marlborough, NZ	10.5
MILTON PINOT GRIS Swansea, TAS	12
KELVEDON ESTATE CHARDONNAY Swansea, TAS	10.5
BREAM CREEK RIESLING Marion Bay, TAS	11
CHALK HILL MOSCATO McLaren Vale, SA	10

RED

KELVEDON ESTATE PINOT NOIR Swansea, TAS	12.5
LOST BUOY SHIRAZ McLaren Vale, SA	11.5
LONGVIEW DEVILS ELBOW CABERNET SAUVIGNON Adelaide Hills, SA	11
BIURKO GORRI TEMPRANILLO Rioja, SPA	12
SANTUARIO MALBEC Mendoza, ARG	10.5

ROSE

MILTON ROSE Swansea, TAS	11.5
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WINE BY THE BOTTLE

SPARKLING

ICON SPARKLING NV Coal Valley, TAS	52.5
BREAM CREEK VINTAGE SPARKLING Marion Bay, TAS	62.5
MILTON LAURA SPARKLING ROSE Swansea, TAS	59.5
KREGLINGER VINTAGE SPARKLING Pipers Brook, TAS	68.5
VEUVE CLICQUOT YELLOW LABEL NV Reism, FRA	135

WHITE

LOS ESPINOS SAUVIGNON BLANC Valle Central, CHI	47
ICON SAUVIGNON BLANC Coal Valley, TAS	52.5
KELVEDON SAUVIGNON BLANC Swansea, TAS	58.5
DURVILLEA SAUVIGNON BLANC Marlborough, NZ	50
JOSEF CHROMY PINOT GRIS Relbia, TAS	57.5
MILTON PINOT GRIS Swansea, TAS	57.5
CHARQUINO ALBARINO Rias Baixas, SPA	52.5
BREAM CREEK RIESLING Marion Bay, TAS	52.5

WINE BY THE BOTTLE

WHITE CONT.

CONDE VALDEMAR VIURA VERDEJO
Rioja, SPA

KELVEDON ESTATE CHARDONNAY
Marion Bay, TAS

GOATY HILL CHARDONNAY
Tamar Valley, TAS

CHALK HILL MOSCATO
McLaren Vale, SA

47

50

58.5

47.5

RED

WINSTEAD LOT16 PINOT NOIR
Bagdad, TAS

SANTA MACARENA PINOT NOIR
San Antonio, Chile

BREAM CREEK PINOT NOIR
Marion Bay, TAS

KELVEDON ESTATE PINOT NOIR
Swansea, TAS

LAUREL BANK CABERNET MERLOT
Granton, TAS

TEUSNER AVATAR GSM
Barossa Valley, SA

LONGVIEW DEVILS ELBOW CABERNET SAUVIGNON
Adelaide Hills, SA

SANTUARIO MALBEC
Mendoza, ARG

MOLINA LOCO MONASTRELL
Yecla, SPA

63.5

49.5

63.5

59.5

59.5

63

52.5

50

46

WINE BY THE BOTTLE

RED CONT.

GODELIA VIERNES MENCIA Bierzo, SPA	45
FIRST DROP MOTHERS RUIN CABERNET McLaren Vale, SA	52.5
BIURKO GORRI TEMPRANILLO Rioja, SPA	57.5
LOST BUOY THE EDGE SHIRAZ McLaren Vale, SA	55
SKILLOGALEE SHIRAZ Clare Valley, SA	59.5
ALPHA CRUCIS SHIRAZ McLaren Vale, SA	110
TURNERS CROSSING THE CUT SHIRAZ Bendigo, VIC	120

ROSE

MILTON ROSE Swansea, TAS	55
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DRINKS

BEER BY BOTTLE

BOAGS PREMIUM LIGHT (TAS)	9
BOAGS PREMIUM LAGER (TAS)	10
SOL (MEX)	10
CORONA (MEX)	10.5
PILSNER URQUELL (EU)	11
PACIFICO (MEX)	11
WHITE RABBIT DARK ALE (AUS)	11
FANCY PANTS AMBER ALE (AUS)	10.5
LITTLE CREATURE PALE ALE (AUS)	10.5
STONE AND WOOD PACIFIC ALE (AUS)	11
MOONDOG TROPICAL LAGER (AUS)	10

CIDER

WILLIE SMITH ORGANIC APPLE CIDER (TAS)	12.5
PAGAN CHERRY APPLE CIDER (TAS)	13.0

OTHER

SPREYTON ALCOHOLIC GINGER BEER	11
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NON ALCOHOLIC

ORANGE JUICE	4.9
SPREYTON NON ALCOHOLIC GINGER BEER	7.5
COKE, DIET COKE, SPRITE, RASPBERRY, LEMON SQUASH	4.5
LEMON LIME BITTERS	4.9
SAN PELEGRINO MINERAL WATER 750ML	9.5

COFFEES 4.3

CAPPUCCINO, FLAT WHITE, LATTE,
ESPRESSO, SHORT MACCHIATO, LONG
MACCHIATO, LONG BLACK, PICCOLO

T2 TEA 4.5

ENGLISH BREAKFAST, EARL GREY,
GREEN, PEPPERMINT, CHAI,
LEMONGRASS & GINGER

SPIRITS / LIQUEUR

SPIRITS

TITOS VODKA	10
MONKEY SHOULDER SCOTCH WHISKY	9.5
BOMBAY GIN	10
SAILOR JERRY SPICED RUM	10
BACARDI RUM	9.5
MAKERS MARK BOURBON	9.5
MATUSALEM CLASSICO RUM	11
JACK DANIELS	10
CANADIAN CLUB	11
JAMESON IRISH WHISKEY	9.5
MALIBU COCONUT RUM	9
SOUTHERN COMFORT	9.5
CRYSTAL HEAD VODKA	12
HENDRIKS GIN	11
JIM BEAM SMALL BATCH	11
FIREBALL WHISKY	9
HELLYER'S 10 YEARS SINGLE MALT	15

LIQUEUR

MIDORI MELON	9
FRANGELICO	9.5
COINTREAU	9.5
JOSEPH CARTON CRÈME DE CASSIS	10
APEROL	9
DISARONNO AMARETTO	9.5
DOM BENEDICTINE	10
ST GERMAIN ELDERFLOWER	10
MICKEY FINN SOUR APPLE	9.5
CAMPARI	9
GREEN CHARTREUSE	13
YELLOW CHARTREUSE	13
ABSINTHE	14



**If you cringe at the sound of tequila,
we can tell you now, you've been doing it wrong.
Let us show you how to do tequila right.
With style.**

TEQUILA

BLANCO

The most common type. It's considered 'unaged' under 60 days old and may be bottled fresh from distillation

LOS AZULEJOS SKELETO

13

Sweet savoury note, like a sweet olive brine and lime citrus with salt

MILAGRO

9

Perfumed bouquet of herbaceous, capsicum & fresh cut horseradish

KAH SKULL

15

Silky and delicate with sweet aromas of cooked agave & peppery punch

CALLE 23

11

Wonderfully clean palate with good agave, crisp apple & ripe pear

DON JULIO

13

Spicy, smokey roast pineapple, salty capsicum flavors & citrus aftertaste

FORTALEZA

16

Fresh, vibrant palate with flavors of unripe pineapple & beeswax

OCHO

14

Sweet & fruity with notes of plum, black pepper & pine forests

PATRON SILVER

14

Soft, seductive aromas of vanilla custard that takes precedence over hints of clove & black pepper

TAPATIO

13

Scents of cured meats, mustard seed & soft tobacco undertones

TROMBA BLANCO

13

Opens with a top note of fairy floss, sweet smoke & pepper. Smooth & slightly oily on the palate

MILAGRO BARREL RESERVE SILVER

16

Crisp, fresh & wonderfully smooth with hint of vanilla & slightly spicy

TEQUILA

REPOSADO

Aged from two months to up to a year in oak barrels

LOS AZULEJOS SKELETO	14	OCHO	14
Barrel wood & citrus with a mild sweet finish		Sweet roasted agave, light citrus & whisper of smokiness	
KAH SKULL	17	PATRON	16
Full bodied with hints of vanilla & caramel		Light floral, fruit citrus, honey & hint of oak	
CALLE 23	12	MILAGRO BARREL RESERVE	18
Sweet smoke, spicy aromas with white pepper aftertaste		Very smooth with flavour of vanilla, white pepper, cinnamon & honey	
CORRALEJO	15		
Fruit filled lemon, honey, peppercorn & fragrances of vanilla			
DON JULIO	14		
Biscuity sweet, pickle brine & caramel scents			
ESPOLON	9		
Baked citrus, crushed eucalyptus leaf & freshly cracked pepper			
FORTALEZA	18		
Butter menthol lozenge, beeswax & hints of vanilla			
HERRADURA	13		
Biscuity, dill, black pepper & palm oil. Leaner style			

TEQUILA

ANEJO

Aged in government sealed barrels of no more than 350 liters for a minimum of a year

1800

Rich, smooth, well rounded tequila with spicy, wood & peppery taste

CALLE 23

Very smooth medium body with subtle fruit & light fruit

LOS AZULEJOS SKELETO

Pepper notes with delicate lemon verbana, giving way to a sweet & smooth finish

CORRALEJO

Caramel, cooked pear, cardamom spice with a full body finish

CORRALEJO GRAN

Very smooth, flavours of spice, vanilla & long note of floral - it reminds me of drinking fine wine

DON JULIO

Palate of honey, saltwater taffy & pickles. Aromas of bitter green vegetables

FORTALEZA

Silky & rich with characters of vanilla, caramel & chocolate

OCHO

Packed with tropical fruit, honey & subtle tannins

11

13

16

17

29

16

21

18

OCHO EXTRA

Aged for 3 years - display rich flavors with hints of oak, spice & pepper

PATRON

A delicate blend of uniquely aged tequilas to produce a smooth & distinctive taste

TAPATIO

Nice, long linger full of vegetal notes, spice & wood. Delicious with a long finish

TAPATIO EXTRA

Shows an incredibly peppery agave character with buttery grilled veg & a spicy kick. A simply stunning tequila

CUERVO RES DELA FAMILIA

Vibrant with a full, mellow flavor, combines floral, agave, vanilla & cognac like flavors

KAH

Caramel, toffee, earthy agave & medium spice

MILAGRO BARREL RESERVE

Extraordinary depth & smooth. On the palate caramel, cinamon & butter.

27

20

14

35

25

19

20

MEZCAL

MEZCAL

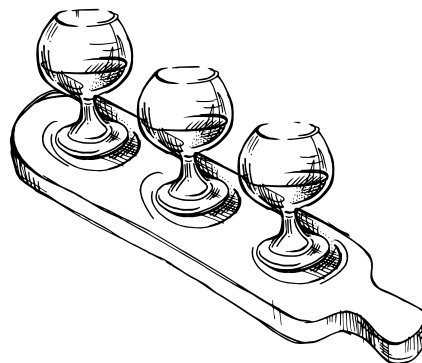
There really is no spirit quite like a mezcal...

DEL MAGUEY VIDA	14	ILLEGAL ANEJO	19
Spicy and smoky nose with hints of light citrus and hazelnut with tobacco & cinnamon on the tail		Almost bacon like with the blend of sweet & savoury	
TRES CAIDAS	17	DON JUAN ESCOBAR	11
Smooth and smoky flavour with citric touch. Fantastic to sip and enjoy		Smoke, salt, lime & minerals on the long finish	
DEL MAGUEY PECHUGA	38		
Rich, soft, huge mouth feel with flavors of cinnamon and raisins. This rare mezcal is incredibly complex with a lingering finish			
SCORPION REPOSADO	11		
Smooth and smoky with a red pepper character - contains a real scorpion, eat it if you dare			

TEQUILA

FLAVOURED TEQUILA

1800 COCONUT	11
PATRON XO CAFE	13
CAZCABEL CAFE	11
PONCHOS 1910 CARAMEL	12
CAZCABEL HONEY	11



TEQUILA & MEZCAL FLIGHTS

15ml of different expressions from
different varieties of agave

BLANCO	19
Calle 23, Los Azulejos Skeleto, Tromba	
REPESADO	23
Corralejo, Kah, Herradura	
ANEJO	27
Don Julio, Ocho, Milagro Barrel Reserve	
MEZCAL	22
Del Maguey Vida, Scorpion, Don Juan Escobar	
MIXED	21
Tromba Blanco, Patron Reposado, Tapatio Anejo	
FLAVOURED	18
1800 Coconut, Ponchos 1910 Caramel, Patron XO Cafe	
PREMIUM	49
Cuervo Res Dela Familia, Del Maguey Pechuga, Tapatio Extra	