



# COCKTAILS

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## Carlos Herrera "1938" 23



COINTREAU  
TEQUILA REPOSADO — LIME

**Pimp your margarita with  
Don Julio Blanco** 26

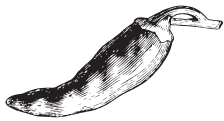
## Tommy Girl 23

CHILI INFUSED  
TEQUILA

MALIBU

COCONUT

LIME



JALAPENO  
TEQUILA — GRAPEFRUIT

## La Paloma 23

CAMPARI — WATERMELON



PEANUT BUTTER  
WHISKEY

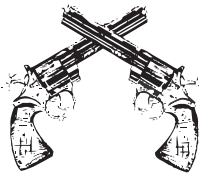
CHOCOLATE LIQUEUR

MOZART CHOCOLATE

BITTERS

## Presidente 24

LYCHEE



ELDERFLOWER

## Pancho Villa 25

MEZCAL

HENRICKS GIN

## Compadre's Coffee 23



TEQUILA CAFÉ

TEQUILA BLANCO

VANILLA GALLIANO

CARAMEL  
TEQUILA



SERVES 2

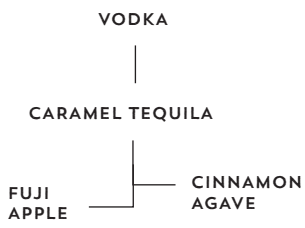
## La Pina Grande 42



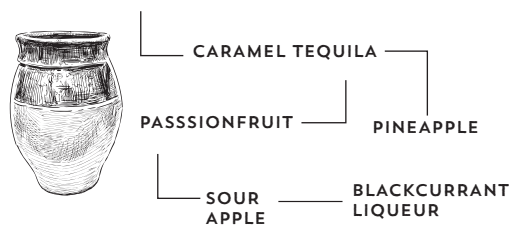
## Red Sangria 22



## Appletini 23

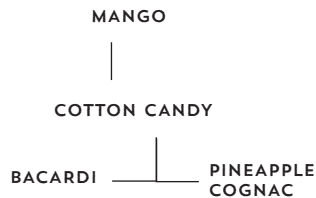


## Sabrosa 24



## Origami 23

## Senora Lopez 24



# THE FEAST

## FIESTA DE LAS MADRES (MINIMUM OF 2 PERSON) 58 PER PERSON

A selection of guacamole, slow cook pulled pork, guajillo fried chicken, marinated black angus flank 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 \$4 PER PERSON**



## TASTE OF PANCHO (MINIMUM OF 2 PERSON) 68 PER PERSON

A great way to taste Pancho's menu favourites. A selection of guacamole, confit chicken rillettes, cheese croquette, lamb quesadilla, adobo grilled chicken, roasted cauliflower & chorizo potatoes.

Finished off with a caramel chocolate mousse.

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+	<b>59 PER PERSON OPTIONAL COCKTAIL MATCHING</b>	+
+	<b>39 PER PERSON OPTIONAL TEQUILA MATCHING</b>	+
+		+

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### TERMS & CONDITION

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



*Mexican Kitchen  
& Tequila Bar*



## ANTOJITOS/STREET EATS

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<b>TRES SALSA</b>	<b>GF, V</b>	<b>18</b>
Salsa roja, salsa verde & frijoles refritos Served with tortilla chips		
<b>GUACAMOLE</b>	<b>GF, V</b>	<b>21</b>
Served with house tortilla chips		
<b>CHARRED STREET CORN</b>	<b>GF</b>	<b>6</b> each
Served with lime crema, manchego cheese & fuego spice <b>ADD TRUFFLE CREMA \$2 PER CORN</b>		
<b>THREE CHEESE &amp; JALAPENO CROQUETTES</b>		<b>16.5</b>
Served with lime aioli (3pc)		
<b>CONFIT CHICKEN RILLETES</b>	<b>GF</b>	<b>17.5</b>
Confit & shredded chicken thigh, herbed crema, radish & jalapeno served on a crispy potato galette (3pc)		
<b>CORN TORTILLA CHIPS</b>	<b>GF, V</b>	<b>7</b>

### HOUSE MADE HOT SAUCE

Habanero		GF,V	<b>3</b>
J.B's Hot Sauce		GF,V	<b>3.5</b>

# TAQUERIA/TACOS

2 PER SERVE

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## WHITE CORN TORTILLA

### LAMB BARBACOA

**GF 19**

With cos lettuce, salsa roja, chimichurri & radish

### GUAJILLO FRIED CHICKEN

**GF 18**

Cos lettuce, peppered labneh & pico de gallo

### 5 SPICE FRIED CALAMARI

**GF 18**

With cos lettuce, pickled red onion, lime aioli & furikake

### GLAZED PORK CHEEK

**GF 18**

With fennel slaw, lime aioli, pickled red onion & pineapple jam

### CRISPY EGGPLANT

**GF,VO 17**

Honey glaze, shaved cabbage, onion jam & chive crema

## ENTRADA/MEDIUM PLATES

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<b>PULLED PORK NACHOS</b>	<b>GF</b>	<b>31</b>
Jack cheese, enchilada sauce, pico de gallo, guacamole & chive crema		
<b>VEGGIE NACHOS</b>	<b>GF</b>	<b>27</b>
Jack cheese, refried beans, charred corn & bell pepper salsa, enchilada sauce, pickled jalapenos, guacamole & chive crema		
<b>LAMB QUESADILLA (2PC)</b>		<b>22</b>
Slow roasted lamb shoulder, mozzarella & jack cheese. Served with pico de gallo and chipotle mayo		
<b>PASILLA CHILE OCTOPUS</b>	<b>GF</b>	<b>27</b>
Chargrilled & marinated stanley octopus, served with kipfler potatoes, blistered green peppers & nduja vinaigrette		
<b>CERVEZA BRAISED PUMPKIN</b>	<b>VO,N</b>	<b>22</b>
Served with whipped danish fetta, fresh herbs & a sesame crunch		
<b>FUEGO SPICED ROASTED CAULIFLOWER</b>	<b>GF,VO</b>	<b>21</b>
Served with peppered labneh, salsa macha, currants & pepitas		

## GRANDES PLATOS/LARGER PLATES

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**CHARGRILLED ADOBO CHICKEN** **GF,N** **39**

Served with a green peppercorn & herb butter, peanut salsa macha, pickled lombardi peppers

**PORK SCOTCH AL PASTOR** **GF** **42**

Braised and grilled, served with an al pastor jus, cauliflower cream & charred radicchio

**300GRAM BBQ BLACK ANGUS FLANK STEAK (SERVED MEDIUM)** **GFO** **45**

Served with roasted baby onions, chimichurri butter & cerveza mustard

**SLOW ROASTED TRUFFLE LAMB SHOULDER** **GF** **43**

Gently braised & pressed, served on a potato galette with caramelised onion & truffled jus

## PLATOS PEQUENOS/SIDES

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**CHORIZO POTATOES** **GF** **16**

Spanish chorizo, Tasmanian pinkeye potatoes, chive crema

**FRIED PASILLA EGGPLANT** **GF,V** **14**

Tossed in a sticky spiced agave glaze, chilli, mint, coriander

**CHARRED BROCCOLINI** **GF,N** **14**

With chilli butter, almonds, smoked creme fraiche

**FRIED BRUSSELS** **GF** **15**

Served with lime aioli, shaved manchego & fried garlic



## THE END

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### CHURRO DULCE DE LECHE

Ice cream sandwich, candied pecans & chocolate ganache

**N**

**17**

### SALTED CHOCOLATE & COCONUT TART

With macerated cherries and house made coconut iccream

**V,N, GF**

**16**

### VANILLA & PASSIONFRUIT FLAN

With a mezcal infused caramel, pistachio praline & shaved cinnamon sable

**GFO,N**

**15**

### MEXICAN AFFOGATO

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

**GF**

**18**

# WINE BY THE GLASS

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## SPARKLING

**ICON SPARKLING NV** 13  
Coal Valley, TAS

## WHITE

**BREAM CREEK PINOT GRIS** 13.5  
Marion Bay, TAS

**LONGVIEW SAUVIGNON BLANC** 13  
Adelaide Hills, SA

**SMALL WONDER CHARDONNAY** 12.5  
Tamar Valley, TAS

**LAUREL BANK RIESLING** 13.5  
Derwent Valley, TAS

**LA PURISIMA ESTIO BLANCO** 12  
Yecla, SPA

## RED

**MILTON PINOT NOIR** 14  
Swansea, TAS

**LOST BUOY SHIRAZ** 13.5  
McLaren Vale, SA

**LONGVIEW DEVILS ELBOW CABERNET SAUVIGNON** 13  
Adelaide Hills, SA

**BIURKO GORRI TEMPRANILLO** 12.5  
Rioja, SPA

**SANTUARIO MALBEC** 12.5  
Mendoza, ARG

## ROSE

**MILTON ROSE** 13  
Swansea, TAS

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## WINE BY THE BOTTLE

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### SPARKLING

<b>ICON SPARKLING NV</b> Coal Valley, TAS	<b>62.5</b>
<b>VALIFORMOSA CAVA SPARKLING</b> Penedas, SPA	<b>58.5</b>
<b>BREAM CREEK VINTAGE SPARKLING</b> Marion Bay, TAS	<b>78.5</b>

### WHITE

<b>LA PURISIMA ESTIO BLANCO</b> Yecla, SPA	<b>57.5</b>
<b>LONGVIEW SAUVIGNON BLANC</b> Adelaide Hills, TAS	<b>62.5</b>
<b>BREAM CREEK SAUVIGNON BLANC</b> Marion Bay, TAS	<b>65</b>
<b>MILTON RESERVE PINOT GRIS</b> Swansea, TAS	<b>75</b>
<b>BREAM CREEK PINOT GRIS</b> Marion Bay, TAS	<b>65</b>
<b>CHARQUINO ALBARINO</b> Rias Baixas, SPA	<b>52.5</b>
<b>LAUREL BANK RIESLING</b> Derwent Valley, TAS	<b>65</b>

## WINE BY THE BOTTLE

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### WHITE CONT.

**TELMO RODRIGUEZ BASA BLANCO**

Rueda, SPA

**56.5**

**SMALL WONDER CHARDONNAY**

Tamar Valley, TAS

**60**

### RED

**SANTA MACARENA PINOT NOIR**

San Antonio, Chile

**52.5**

**BREAM CREEK PINOT NOIR**

Marion Bay, TAS

**82.5**

**MILTON PINOT NOIR**

Swansea, TAS

**67.5**

**LA PURISIMA ESTIO TINTO**

Yecla, SPA

**52.5**

**TEUSNER JOSHUA GSM**

Barossa Valley, SA

**68**

**LONGVIEW DEVILS ELBOW CABERNET SAUVIGNON**

Adelaide Hills, SA

**62.5**

**SANTUARIO MALBEC**

Mendoza, ARG

**60**



## WINE BY THE BOTTLE

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### RED CONT.

<b>QUINTA DO VALE DONA MARIA 'RUFO'</b>	<b>58</b>
Douro, POR	
<b>BIURKO GORRI TEMPRANILLO</b>	<b>60</b>
Rioja, SPA	
<b>LOST BUOY THE EDGE SHIRAZ</b>	<b>65</b>
Mclaren Vale, SA	
<b>RESCHKE VITULUS SHIRAZ</b>	<b>68</b>
Coonawarra SA	
<b>KALLESKE GREENOCK SHIRAZ</b>	<b>95</b>
Barossa Valley, SA	
<b>SCHILD ESTATE NARROW ROAD SHIRAZ</b>	<b>115</b>
<b>CABERNET</b>	
Barossa Valley, SA	

### ROSE

<b>MILTON ROSE</b>	<b>62.5</b>
Swansea, TAS	

# DRINKS

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## BEER BY BOTTLE

BOAGS PREMIUM LIGHT (TAS)	10.5
BOAGS PREMIUM LAGER (TAS)	11.5
SPOTTY DOG LAGER (TAS)	13
SOL (MEX)	11.5
TECATE PALE LAGER (MEX)	11.5
CORONA (MEX)	11.5
LITTLE CREATURE PALE ALE (AUS)	12.5
STONE AND WOOD PACIFIC ALE (AUS)	13

O% BEER (ASK WAITSTAFF) 9.5

## MOCKTAILS

PINA COLADA	14.5
STRAWBERRY NOJITO	14.5
MANGO MARGARITA	14.5
GRAPEFRUIT PALOMA	14.5

## CIDER

WILLIE SMITH ORGANIC APPLE CIDER (TAS) 13

## OTHER

SPREYTON ALCOHOLIC GINGER BEER 12

## NON ALCOHOLIC

SPREYTON NON ALCOHOLIC GINGER BEER	8.5
ORANGE JUICE	5.5
COKE, DIET COKE, SPRITE, RASPBERRY, LEMON SQUASH	5.5
LEMON LIME BITTERS	5.8
SAN PELEGRINO MINERAL WATER 750ML	10.5

COFFEES 5.2

CAPPUCCINO, FLAT WHITE, LATTE,  
ESPRESSO, LONG BLACK

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# SPIRITS / LIQUEUR

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## SPIRITS

BELVEDERE VODKA	14
FRIS VODKA	12
FAMOUS GROUSE SCOTCH WHISKY	12
BOMBAY GIN	12
7K RASPBERRY TASMANIAN GIN	14
HENDRIKS GIN	13
SAILOR JERRY SPICED RUM	12
BACARDI RUM	11
MAKERS MARK BOURBON	11
JACK DANIELS	12
CANADIAN CLUB	12
JAMESON IRISH WHISKEY	12
MALIBU COCONUT RUM	10
SOUTHERN COMFORT	11
JIM BEAM SMALL BATCH	13
FIREBALL WHISKY	11
LAPHROAIG 10 YEAR SINGLE MALT	18

## LIQUEUR

MIDORI MELON	10
FRANGELICO	10
COINTREAU	11
MARIE BRIZARD CASSIS	10
APEROL	10
DISARONNO AMARETTO	11
MARIE BRIZARD ELDERFLOWER	10
MICKEY FINN SOUR APPLE	10
CAMPARI	11
ALIZE PINEAPPLE COGNAC	11



**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.**

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# TEQUILA

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## BLANCO

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

<b>LA COFRADIA</b>	<b>17</b>	<b>PATRON SILVER</b>	<b>16</b>
Perfumed bouquet of burnt caramel, herbaceous, natural sweetness & a dash of vanilla creaminess		Soft, seductive aromas of vanilla custard that takes precedence over hints of clove & black pepper	
<b>CASAMIGOS</b>	<b>15</b>	<b>TROMBA</b>	<b>15</b>
Smooth with a hint of citrus, vanilla & sweet agave		Opens with a top note of fairy floss, sweet smoke & pepper. Smooth & slightly oily on the palate	
<b>KAH SKULL</b>	<b>15</b>	<b>MILAGRO BARREL RESERVE SILVER</b>	<b>17</b>
Silky and delicate with sweet aromas of cooked agave & peppery punch		Crisp, fresh & wonderfully smooth with hint of vanilla & slightly spicy	
<b>1800</b>	<b>14</b>	<b>CENOTE</b>	<b>16</b>
Clean, balanced taste with hints of sweet fruit & pepper		Crisp, fresh, wonderfully smooth, fruity & peppery	
<b>DON JULIO</b>	<b>16</b>	<b>HERRADURA</b>	<b>15</b>
Spicy, smokey roast pineapple, salty capsicum flavors & citrus aftertaste		Light straw color with a unique, robust aroma of cooked agave, vanilla and wood	
<b>FORTALEZA</b>	<b>21</b>	<b>CARRERA</b>	<b>15</b>
Fresh, vibrant palate with flavors of unripe pineapple & beeswax		Aromas of cooked agave with light citrus and nuts. Agave on the palate followed by lime and hazelnut touches. Award winner 2020	
<b>LUNAZUL</b>	<b>13</b>		
Aroma of smooth mint eucalyptus, hints of hot pepper with a refreshing citrus crisp finish. Won worlds best blanco in 2021			

# TEQUILA

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## REPOSADO

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

<b>LA COFRADIA</b>	<b>18</b>	<b>PATRON</b>	<b>17</b>
Sweet savoury note, like a sweet olive brine & lime citrus with salt		Light floral, fruit citrus, honey & hint of oak	
<b>1800</b>	<b>15</b>	<b>DON JULIO</b>	<b>17</b>
Full bodied with notes of buttery caramel, mild spices & a touch of smokiness		Biscuity sweet, pickle brine & caramel scents	
<b>TEQUILA BLU</b>	<b>13</b>	<b>CASAMIGOS</b>	<b>16</b>
Perfectly balanced flavour & an ultra smooth finish		Slightly oaky with hints of caramel & cocoa	
<b>TROMBA</b>	<b>16</b>	<b>MILAGRO BARREL RESERVE</b>	<b>19</b>
Sweet, nutty with notes of chocolate & caramel		Very smooth with flavour of vanilla, white pepper, cinnamon & honey	
<b>CARRERA</b>	<b>16</b>	<b>CLASE AZUL</b>	<b>45</b>
Soft vanilla with cooked agave and bananas.		An ultra - premium reposado. Once distilled, it is aged for 8 months in a hand selected oak barrel. This process results in a superb, smooth taste which exceeds expectastions with each sip	
<b>LUNAZUL</b>	<b>14</b>	<b>CENOTE</b>	<b>18</b>
One of Mexicos smoothest tequilas. Roasted agave, caramel and hints of oak. Gold medal 2021		Sweet roasted agave, vanilla, green vegetables & spices	
<b>FORTALEZA</b>	<b>23</b>		
Butter menthol lozenge, beeswax & hints of vanilla			
<b>HERRADURA</b>	<b>16</b>		
Biscuity, dill, black pepper & palm oil. Leaner style			

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# TEQUILA

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## ANEJO

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

<b>1800</b> Rich, smooth, well rounded tequila with spicy, wood & peppery taste	<b>16</b>	<b>CARRERA</b> Aged for 15 months and twice distilled. Hints of vanilla, cooked agave and black pepper	<b>17</b>
<b>LA COFRADIA</b> Pepper notes with delicate lemon verbana, giving way to a sweet & smooth finish	<b>22</b>	<b>PATRON</b> A delicate blend of uniquely aged tequilas to produce a smooth & distinctive taste	<b>19</b>
<b>1800 CRISTALINO</b> A filtered Anejo resulting in a clear spirit packed with a rich full bodied flavour. Caramelised raisins and almonds with a touch of oak	<b>18</b>	<b>CENOTE</b> A smoked, woody nose with vanilla spice & chocolate on the palate.	<b>21</b>
<b>HERRADURRA ULTRA</b> Subtle notes of cooked agave, caramel. honey with toasted almonds & a beyond smooth finish	<b>26</b>	<b>SANGRE DE VIDA</b> Represents the life blood to the people of Mexico. Bouquets of caramel and vanilla. Aromas of honey and oxidised pear	<b>32</b>
<b>DON JULIO</b> Palate of honey, saltwater taffy & pickles. Aromas of bitter green vegetables	<b>18</b>	<b>DON JULIO 1942</b> Rich, sweet aromas of caramel & toffee are layered with fresh vanilla fragrance & hints of cherry like red fruits	<b>41</b>
<b>FORTALEZA</b> Silky & rich with characters of vanilla, caramel & chocolate	<b>25</b>	<b>TROMBA</b> Rich, sweet tequila with notes of caramelized anise, apple & peach	<b>17</b>
<b>SOLENTO ORGANIC</b> 18 months in an american oak barrel resulting in a smooth buttery flavour. Notes of maple and oak.	<b>21</b>	<b>LUNAZUL</b> Aromas of dried fruits, plum and almonds. Fully bodied with notes of vanilla and pepper	<b>16</b>

# MEZCAL

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## MEZCAL

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

### **DEL MAGUEY VIDA**

**19**

Nose full of vanilla, figs with burnt honey flavour. Flavours are smokey, deep and warm

### **BURRITO FIESTERO CENIZO**

**17**

Smooth & smoky flavour with citrus finish. Silky cooked agave flavour

### **PELTON DE LA MUERTA**

**13**

Kiwi fruit, lemon zest, dried peppercorn, agave & soft smoke

### **DULCE INFIERNO**

**24**

Well balanced fruity, floral, honey, tobacco, sweet corn and smokey aromas. 2022 Gold medal award

### **ILLEGAL REPOSADO**

**20**

Velvety smokiness, caramelised pear on the nose, agave, vanilla & butterscotch on the palate

### **DON JUAN ESCOBAR**

**14**

Smoke, salt, lime & minerals on the long finish

### **XICARU PECHUGA MOLE**

**23**

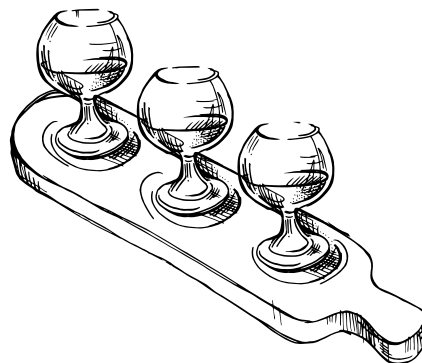
Rich, soft, huge mouth feel with flavors of savoury sweet mole and raisins. This rare mezcal is incredibly complex with a lingering finish

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# TEQUILA

## FLAVOURED TEQUILA

1800 COCONUT	13
PATRON XO CAFE	16
PONCHOS 1910 CARAMEL	14
CAZCABEL HONEY	12



## TEQUILA & MEZCAL FLIGHTS

15ml of different expressions from  
different varieties of agave

<b>BLANCO</b>	<b>23</b>
Tromba, La Cofradia, 1800 silver	
<b>REPOSADO</b>	<b>24</b>
Carrera, Lunazul, Cenote	
<b>ANEJO</b>	<b>27</b>
Don Julio, 1800 Cristalino, Tromba	
<b>MEZCAL</b>	<b>25</b>
Peleton de la muerta, Dulce infierno, Don Juan Escobar	
<b>MIXED</b>	<b>25</b>
Herradura Blanco, Lunazul Reposado, La Cofradia Anejo	
<b>FLAVOURED</b>	<b>19</b>
1800 Coconut, Ponchos 1910 Caramel, Cazcabel Honey	
<b>PREMIUM</b>	<b>44</b>
Don Julio 1942, Xicaru Pechuga Mole, Herradura ultra	