



COCKTAILS

Carlos Herrera "1938" 23



COINTREAU
TEQUILA REPOSADO — LIME

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

Tommy Girl 24

CHILI INFUSED
TEQUILA

MALIBU

COCONUT

LIME



JALAPENO
TEQUILA — GRAPEFRUIT

La Paloma 24

CAMPARI — WATERMELON



PEANUT BUTTER
WHISKEY

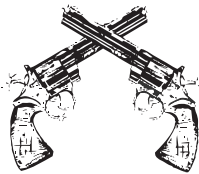
CHOCOLATE BITTERS

APEROL

CINZANO

Presidente 25

LYCHEE



ELDERFLOWER

Pancho Villa 25

MEZCAL

HENRICKS GIN

Compadre's Coffee 24



TEQUILA CAFÉ

VODKA

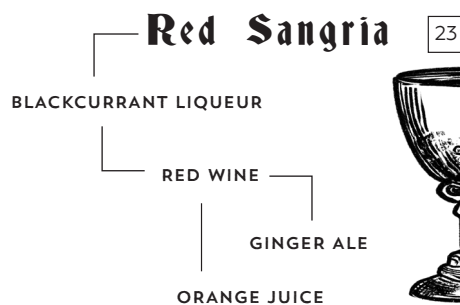
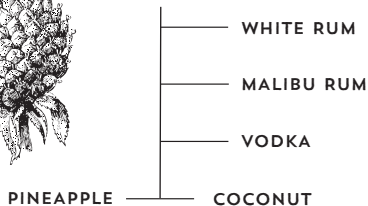
VANILLA GALLIANO

CARAMEL
TEQUILA

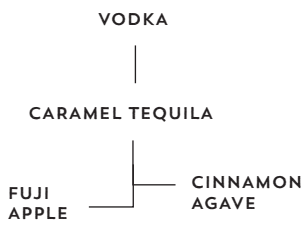


SERVES 2

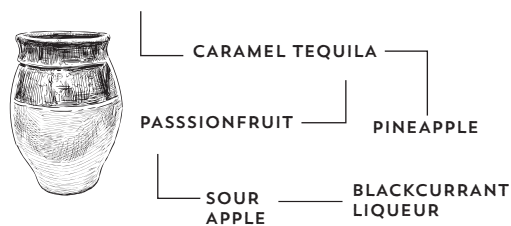
La Pina Grande 43



Appletini 23

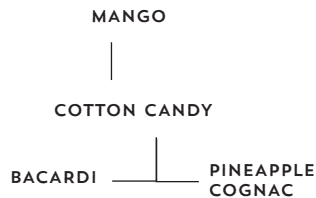


Sabrosa 24



Origami 23

Senora Lopez 24



THE FEAST

FIESTA DE LAS MADRES (MINIMUM OF 2 PERSON) 59 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) 70 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.

+	59 PER PERSON OPTIONAL COCKTAIL MATCHING	+
+	39 PER PERSON OPTIONAL TEQUILA MATCHING	+
+		+

TERMS & CONDITIONS

- + 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

SAVOURY CHURROS

19

Churro fingers dusted with a smoked paprika salt,
served with a light and smoky white bean dip

GUACAMOLE

GF, V

22

Served with house tortilla chips

CHARRED STREET CORN

GF

6.5 each

Served with lime crema, manchego cheese & fuego spice

ADD TRUFFLE CREMA \$2 PER CORN

THREE CHEESE & JALAPENO CROQUETTES

17

Served with lime aioli (3pc)

CONFIT CHICKEN RILLETTES

GF

18

Confit & shredded chicken, herbed crema, radish & jalapeno served on
a crispy potato galette (3pc)

CORN TORTILLA CHIPS

GF, V

7.5

HOUSE MADE HOT SAUCE

Habanero



GF,V

3

J.B's Hot Sauce



GF,V

3.5

TAQUERIA/TACOS

2 PER SERVE

WHITE CORN TORTILLA

LAMB BARBACOA

GF

With cos lettuce, peppered labneh, pickled jalapeno & radish

20 GUAJILLO FRIED CHICKEN **GF 19**

With cos lettuce, chipotle mayo & pico de gallo

5 SPICE FRIED CALAMARI **GF**

GF

With cos lettuce, pickled red onion, lime aioli & shaved fennel

19 GLAZED PORK CHEEK **GF 18**

With fennel slaw, lime aioli, pickled red onion

HONEY GLAZED EGGPLANT **GF,VO 18**

Crispy battered eggplant, shaved cabbage, onion jam & chive crema

ENTRADA/MEDIUM PLATES

PULLED PORK NACHOS	GF	32
Jack cheese, enchilada sauce, pico de gallo, guacamole & chive crema		
VEGGIE NACHOS	GF	28
Jack cheese, refried beans, charred corn & bell pepper salsa, enchilada sauce, pickled jalapenos, guacamole & chive crema		
LAMB QUESADILLA (2PC)		23
Slow roasted marinated lamb shoulder, mozzarella & jack cheese. Served with pickled onions, radish & chipotle mayo		
PASILLA CHILE OCTOPUS	GF	28
Stanley octopus grilled and tossed in an nduja butter, served with charred red pepper vinaigrette, lime aioli and a potato crumb		
BBQ PRAWN AND CHORIZO SKEWERS	GF	24
Marinated prawns, Spanish chorizo & guindilla peppers grilled & served with charred red pepper oil, lime aioli & pickled onion		
FUEGO SPICED ROASTED CAULIFLOWER	GF,V	23
Served with a smoked white bean dip, chimichurri & fried leeks		

GRANDES PLATOS/LARGER PLATES

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

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

TWICE ROASTED ACHIOTE PORK BELLY **GF** **42**

Served with cauliflower cream, burnt radicchio, spiced pan jus

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

Served with a cafe de mexico butter, charred spring onions & a chimichurri mustard

MASTER STOCK BEEF CHEEK **GF** **44**

Slowly braised for 6 hours in a rich master stock, served with a potato galette & a black truffle & caramelised onion jus

PLATOS PEQUENOS/SIDES

CHORIZO POTATOES **GF** **17**

Spanish chorizo, Tasmanian pinkeye potatoes, chive crema

FRIED PASILLA EGGPLANT **GF,V** **15**

Tossed in a sticky soy & agave glaze, chilli, mint, coriander

CHARRED BROCCOLINI **GF,N** **14.5**

With chilli butter, almonds, smoked creme fraiche

FRIED BRUSSELS **GF** **15.5**

Served with lime aioli, shaved manchego & fried garlic

BABY GEM HEART SALAD **GF** **11**

Served with lime crema, shaved manchego & smoked capsicum oil

THE END

SIGNATURE CHURRO DULCE DE LECHE Ice cream sandwich, candied pecans & chocolate ganache	N	18
SALTED CHOCOLATE & COCONUT TART With macerated cherries and house made coconut iccream	V,N,GF	17
MEXICAN AFFOGATO Caramel tequila, double shot espresso & dulce de leche ice cream	GF	19
BURNT HONEY CHEESECAKE Served with a spiced sable crumb, burnt honey glaze, pistachio praline & a whipped salted honeycomb mascarpone	GFO,N	17
CHURRO FINGERS (4PC) Dusted with cinnamon & served with chocolate ganache & dulce de leche		15

WINE BY THE GLASS

SPARKLING

ICON SPARKLING NV 13
Coal Valley, TAS

WHITE

BREAM CREEK PINOT GRIS 14
Marion Bay, TAS

LONGVIEW SAUVIGNON BLANC 13.5
Adelaide Hills, SA

SMALL WONDER CHARDONNAY 13
Tamar Valley, TAS

LAUREL BANK RIESLING 14
Derwent Valley, TAS

LA PURISIMA ESTIO BLANCO 13
Yecla, SPA

RED

MILTON PINOT NOIR 14.5
Swansea, TAS

LOST BUOY SHIRAZ 14
McLaren Vale, SA

**LONGVIEW DEVILS ELBOW CABERNET
SAUVIGNON** 13.5
Adelaide Hills, SA

ABEICA TEMPRANILLO 13.5
Rioja, SPA

SANTUARIO MALBEC 13
Mendoza, ARG

ROSE

MILTON ROSE 13.5
Swansea, TAS

WINE BY THE BOTTLE

SPARKLING

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

WHITE

LA PURISIMA ESTIO BLANCO Yecla, SPA	62.5
LONGVIEW SAUVIGNON BLANC Adelaide Hills, SA	65
BREAM CREEK SAUVIGNON BLANC Marion Bay, TAS	67.5
MILTON RESERVE PINOT GRIS Swansea, TAS	75
BREAM CREEK PINOT GRIS Marion Bay, TAS	67.5
CHARQUINO ALBARINO Rias Baixas, SPA	54.5
LAUREL BANK RIESLING Derwent Valley, TAS	67.5

WINE BY THE BOTTLE

WHITE CONT.

TELMO RODRIGUEZ BASA BLANCO

Rueda, SPA

57.5

SMALL WONDER CHARDONNAY

Tamar Valley, TAS

62.5

RED

SANTA MACARENA PINOT NOIR

San Antonio, Chile

54.5

BREAM CREEK PINOT NOIR

Marion Bay, TAS

82.5

MILTON PINOT NOIR

Swansea, TAS

70

LA PURISIMA ESTIO TINTO

Yecla, SPA

54.5

TEUSNER JOSHUA GSM

Barossa Valley, SA

68

LONGVIEW DEVILS ELBOW CABERNET

SAUVIGNON

Adelaide Hills, SA

65

SANTUARIO MALBEC

Mendoza, ARG

62.5



WINE BY THE BOTTLE

RED CONT.

QUINTA DO VALE DONA MARIA 'RUFO'	58
Douro, POR	
ABEICA TEMPRANILLO	65
Rioja, SPA	
LOST BUOY THE EDGE SHIRAZ	67.5
Mclaren Vale, SA	
RESCHKE VITULUS SHIRAZ	68
Coonawarra SA	
KALLESKE GREENOCK SHIRAZ	95
Barossa Valley, SA	
SCHILD ESTATE NARROW ROAD SHIRAZ	115
CABERNET	
Barossa Valley, SA	

ROSE

MILTON ROSE	65
Swansea, TAS	

DRINKS

BEER BY BOTTLE

BOAGS PREMIUM LIGHT (TAS)	10.5
BOAGS PREMIUM LAGER (TAS)	11.5
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)	12.5
SPOTTY DOG CALI HAZE (TAS)	13

O% BEER (ASK WAITSTAFF) 9.5

MOCKTAILS

PINA COLADA	15
STRAWBERRY NOJITO	15
MANGO MARGARITA	15
GRAPEFRUIT PALOMA	15

CIDER

WILLIE SMITH ORGANIC APPLE CIDER (TAS) 13

OTHER

SPREYTON ALCOHOLIC GINGER BEER 12.5

NON ALCOHOLIC

SPREYTON NON ALCOHOLIC GINGER BEER	9
ORANGE JUICE	5.5
COKE, DIET COKE, SPRITE, RASPBERRY, LEMON SQUASH	5.5
LEMON LIME BITTERS	5.8
SAN PELEGRINO MINERAL WATER 750ML	11

COFFEES

5.2
CAPPUCCINO, FLAT WHITE, LATTE,
ESPRESSO, LONG BLACK



SPIRITS / LIQUEUR

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

FRANGELICO	10
COINTREAU	11
APEROL	10
DISARONNO AMARETTO	11
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.**

TEQUILA

BLANCO

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

LA COFRADIA	17	PATRON SILVER	16
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	
CASAMIGOS	15	TROMBA	15
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	
KAH SKULL	15	MILAGRO BARREL RESERVE SILVER	17
Silky and delicate with sweet aromas of cooked agave & peppery punch		Crisp, fresh & wonderfully smooth with hint of vanilla & slightly spicy	
1800	14	CENOTE	16
Clean, balanced taste with hints of sweet fruit & pepper		Crisp, fresh, wonderfully smooth, fruity & peppery	
DON JULIO	16	HERRADURA	15
Spicy, smokey roast pineapple, salty capsicum flavors & citrus aftertaste		Light straw color with a unique, robust aroma of cooked agave, vanilla and wood	
FORTALEZA	21	CARRERA	15
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	
LUNAZUL	13		
Aroma of smooth mint eucalyptus, hints of hot pepper with a refreshing citrus crisp finish. Won worlds best blanco in 2021			

TEQUILA

REPOSADO

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

LA COFRADIA	18	PATRON	17
Sweet savoury note, like a sweet olive brine & lime citrus with salt		Light floral, fruit citrus, honey & hint of oak	
1800	15	DON JULIO	17
Full bodied with notes of buttery caramel, mild spices & a touch of smokiness		Biscuity sweet, pickle brine & caramel scents	
TEQUILA BLU	13	CASAMIGOS	16
Perfectly balanced flavour & an ultra smooth finish		Slightly oaky with hints of caramel & cocoa	
TROMBA	16	MILAGRO BARREL RESERVE	19
Sweet, nutty with notes of chocolate & caramel		Very smooth with flavour of vanilla, white pepper, cinnamon & honey	
CARRERA	16	CLASE AZUL	45
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	
LUNAZUL	14	CENOTE	18
One of Mexicos smoothest tequilas. Roasted agave, caramel and hints of oak. Gold medal 2021		Sweet roasted agave, vanilla, green vegetables & spices	
FORTALEZA	23		
Butter menthol lozenge, beeswax & hints of vanilla			
HERRADURA	16		
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	16	CARRERA	17
Rich, smooth, well rounded tequila with spicy, wood & peppery taste		Aged for 15 months and twice distilled. Hints of vanilla, cooked agave and black pepper	
LA COFRADIA	22	PATRON	19
Pepper notes with delicate lemon verbana, giving way to a sweet & smooth finish		A delicate blend of uniquely aged tequilas to produce a smooth & distinctive taste	
1800 CRISTALINO	18	CENOTE	21
A filtered Anejo resulting in a clear spirit packed with a rich full bodied flavour. Caramelised raisins and almonds with a touch of oak		A smoked, woody nose with vanilla spice & chocolate on the palate.	
HERRADURRA ULTRA	26	SANGRE DE VIDA	32
Subtle notes of cooked agave, caramel. honey with toasted almonds & a beyond smooth finish		Represents the life blood to the people of Mexico. Bouquets of caramel and vanilla. Aromas of honey and oxidised pear	
DON JULIO	18	DON JULIO 1942	41
Palate of honey, saltwater taffy & pickles. Aromas of bitter green vegetables		Rich, sweet aromas of caramel & toffee are layered with fresh vanilla fragrance & hints of cherry like red fruits	
FORTALEZA	25	TROMBA	17
Silky & rich with characters of vanilla, caramel & chocolate		Rich, sweet tequila with notes of caramelized anise, apple & peach	
SOLENTO ORGANIC	21	LUNAZUL	16
18 months in an american oak barrel resulting in a smooth buttery flavour. Notes of maple and oak.		Aromas of dried fruits, plum and almonds. Fully bodied with notes of vanilla and pepper	

MEZCAL

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

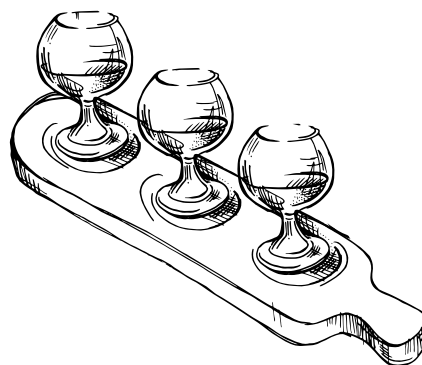
23

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

TEQUILA

FLAVOURED TEQUILA

1800 COCONUT	13
PATRON XO CAFE	17
PONCHOS 1910 CARAMEL	14
CAZCABEL HONEY	13



TEQUILA & MEZCAL FLIGHTS

15ml of different expressions from
different varieties of agave

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