



COCKTAILS

Carlos Herrera "1938" 24



COINTREAU
TEQUILA REPOSADO — LIME

**Pimp your margarita with
Don Julio Blanco** 27

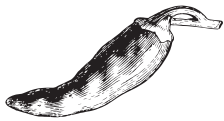
Tommy Girl 24

CHILI INFUSED
TEQUILA

MALIBU

COCONUT

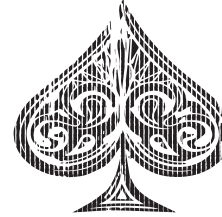
LIME



JALAPENO
TEQUILA — GRAPEFRUIT

La Paloma 24

CAMPARI — WATERMELON



PEANUT BUTTER
WHISKEY

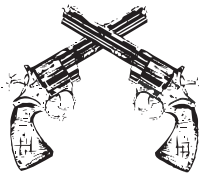
CHOCOLATE BITTERS

APEROL

CINZANO

Presidente 26

LYCHEE



ELDERFLOWER

Pancho Villa 26

MEZCAL

HENRICKS GIN

Compadre's Coffee 24



TEQUILA CAFÉ

VODKA

VANILLA GALLIANO

CARAMEL
TEQUILA

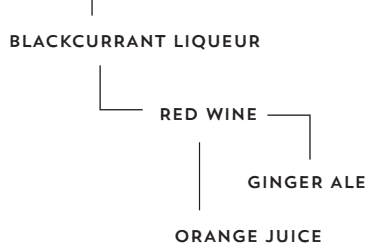


SERVES 2

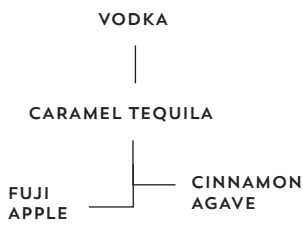
La Pina Grande 46



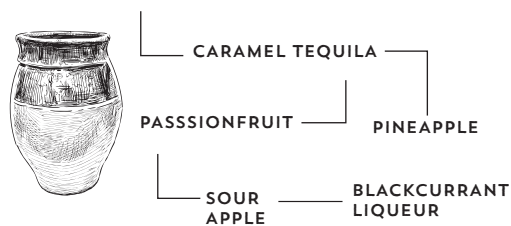
Red Sangria 23



Appletini 24

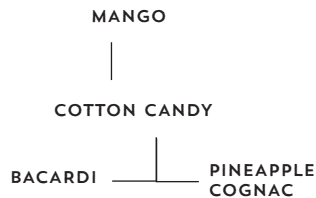


Sabrosa 24



Origami 23

Senora Lopez 24



THE FEAST

FIESTA DE LAS MADRES (MINIMUM OF 2 PERSON) 60 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) 72 PER PERSON

A great way to taste Pancho's menu favourites. A selection of guacamole, sticky lamb ribs, 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

GUACAMOLE	GF, V	24
Served with house tortilla chips		
CHARRED STREET CORN	GF	7.5 each
Served with lime crema, manchego cheese & fuego spice		
ADD TRUFFLE CREMA \$2 PER CORN		
THREE CHEESE & JALAPENO CROQUETTES		17.5
Served with lime aioli (3pc)		
TWICE COOKED ADOBO LAMB RIBS	GF,N	19
Honey & sherry glaze, morita dukkah		
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

PULLED PORK AL PASTOR GF

With chipotle slaw, pickled cucumber, oaxacan spiced bbq sauce

FRIED CALAMARI GF

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

HONEY GLAZED EGGPLANT GF,VO 18

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

20 GUAJILLO FRIED CHICKEN GF 22

With cos lettuce, chipotle mayo & pico de gallo

19 GLAZED PORK CHEEK GF 18

With fennel slaw, lime aioli, pickled red onion

EL PASO GF,V 19

Vegan seasoned mince, cos lettuce, pickled onion & miso mayo

ENTRADA/MEDIUM PLATES

PULLED PORK NACHOS	GF	33
Jack cheese, enchilada sauce, pico de gallo, guacamole & chive crema		
VEGGIE NACHOS	GF	29
Jack cheese, refried beans, charred corn & bell pepper salsa, enchilada sauce, pickled jalapenos, guacamole & chive crema		
LAMB QUESADILLA (2PC)		24
Slow roasted marinated lamb shoulder, mozzarella & jack cheese. Served with pickled onions & chipotle mayo		
CRACKLING ROASTED PORK BELLY	GF	29
Served with an achiote & pineapple jam, cauliflower cream, pickled cucumber, confit shallots		
FUEGO SPICED ROASTED CAULIFLOWER	GF,VO,N	24
Served with a peppered labneh, red pepper oil, smoked almonds & fresh herbs		
ROASTED PUMPKIN	GF,VO,N	24
With agave glaze, goats cheese, walnuts & soft herbs		

GRANDES PLATOS/LARGER PLATES

CHARGRILLED ADOBO CHICKEN	GF,N	41
Served with a salsa roja butter, peanut macha, pickled guindilla peppers		
MANCHEGO & HERB CRUMBED PORK CUTLET		41
Pan fried & served with a light pork jus, shaved fennel & fresh herbs & burnt lemon		
300GRAM BBQ BLACK ANGUS FLANK STEAK (SERVED MEDIUM)	GF	46
Served with sauce au poivre spiked with mexican peppers & grilled shallot		
MASTER STOCK BEEF CHEEK	GFO	44
Gently cooked for 8 hours in our rich intense broth, served with a potato cream, onion jam, smoked creme fraiche & our master jus		

PLATOS PEQUENOS/SIDES

CHORIZO POTATOES	GF	18
Spanish chorizo, Tasmanian pinkeye potatoes, lime aioli		
FRIED PASILLA EGGPLANT	GF,VO	16
Tossed in chicharron salt, spiced honey, lime aioli		
SEASONAL GREENS	GF,VO	16
Served with cafe de mexico butter, lime & cured yolk		
BABY GEM HEART SALAD	GF	12
Served with mexican green goddess, pepita seeds & charred capsicum oil		

GF - Gluten Free

GFO - Gluten Free optional

V - Vegan

N - Contains Nuts

THE END

SIGNATURE CHURRO DULCE DE LECHE Ice cream sandwich, candied pecans & chocolate ganache	N	19
COCONUT & LIME PARFAIT Served with a mango sorbet, coconut soil & passionfruit gel	V,GF	17
MEXICAN AFFOGATO Caramel tequila, double shot espresso & dulce de leche ice cream	GF	20
BURNT HONEY CHEESECAKE Served with a spiced sable crumb, burnt honey glaze, pistachio praline & a whipped salted honeycomb mascarpone	GF,N	18
CHURRO FINGERS (4PC) Dusted with cinnamon & served with chocolate ganache		17

WINE BY THE GLASS

SPARKLING

ICON SPARKLING NV 14.5
Coal Valley, TAS

WHITE

MILTON PINOT GRIS 16
Swansea, TAS

LONGVIEW SAUVIGNON BLANC 14
Adelaide Hills, SA

SMALL WONDER CHARDONNAY 14
Tamar Valley, TAS

LAUREL BANK RIESLING 14.5
Derwent Valley, TAS

LA PURISIMA ESTIO BLANCO 13.5
Yecla, SPA

RED

MILTON PINOT NOIR 16
Swansea, TAS

SCHILD ESTATE SHIRAZ 15
Barossa Valley, SA

**LONGVIEW DEVILS ELBOW CABERNET
SAUVIGNON** 14.5
Adelaide Hills, SA

ABEICA TEMPRANILLO 14.5
Rioja, SPA

THORN-CLARKE MALBEC 14
Barossa Valley, SA

ROSE

MILTON ROSE 14.5
Swansea, TAS

WINE BY THE BOTTLE

SPARKLING

ICON SPARKLING NV Coal Valley, TAS	70
VALIFORMOSA CAVA SPARKLING Penedas, SPA	65
BREAM CREEK VINTAGE SPARKLING Marion Bay, TAS	85

WHITE

LA PURISIMA ESTIO BLANCO Yecla, SPA	65
LONGVIEW SAUVIGNON BLANC Adelaide Hills, SA	67.5
BREAM CREEK SAUVIGNON BLANC Marion Bay, TAS	75.5
MILTON PINOT GRIS Swansea, TAS	77.5
BREAM CREEK PINOT GRIS Marion Bay, TAS	87.5
CHARQUINO ALBARINO Rias Baixas, SPA	63.5
LAUREL BANK RIESLING Derwent Valley, TAS	70

WINE BY THE BOTTLE

WHITE CONT.

TELMO RODRIGUEZ BASA BLANCO

Rueda, SPA

59.5

SMALL WONDER CHARDONNAY

Tamar Valley, TAS

67.5

RED

RESCHKE PINOT NOIR

Limestone Coast, SA

54.5

BREAM CREEK PINOT NOIR

Marion Bay, TAS

84.5

MILTON PINOT NOIR

Swansea, TAS

77.5

LA PURISIMA ESTIO TINTO

Yecla, SPA

58.5

TEUSNER JOSHUA GSM

Barossa Valley, SA

72.5

LONGVIEW DEVILS ELBOW CABERNET SAUVIGNON

Adelaide Hills, SA

70

THORN-CLARK MALBEC

Barossa Valley, SA

67.5

WINE BY THE BOTTLE

RED CONT.

ABEICA TEMPRANILLO Rioja, SPA	70
SCHILD ESTATE SHIRAZ Barossa Valley, SA	72.5
RESCHKE VITULUS SHIRAZ Coonawarra SA	68
KALLESKE GREENOCK SHIRAZ Barossa Valley, SA	95
SCHILD ESTATE NARROW ROAD SHIRAZ CABERNET Barossa Valley, SA	115

ROSE

MILTON ROSE Swansea, TAS	70
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DRINKS

BEER BY BOTTLE

BOAGS PREMIUM LIGHT (TAS)	10.5
BOAGS PREMIUM LAGER (TAS)	12
SOL (MEX)	11.5
BALTER CERVEZA (AUS)	12
CORONA (MEX)	12
LITTLE CREATURE PALE ALE (AUS)	13
STONE AND WOOD PACIFIC ALE (AUS)	13
SPOTTY DOG CALI HAZE (TAS)	13.5

O% BEER (ASK WAITSTAFF) 10.5

MOCKTAILS

PINA COLADA	16
STRAWBERRY NOJITO	15
MANGO MARGARITA	16
GRAPEFRUIT PALOMA	16

CIDER

PAGAN APPLE CIDER (TAS) 14

OTHER

SPREYTON ALCOHOLIC GINGER BEER 13

NON ALCOHOLIC

SPREYTON NON ALCOHOLIC GINGER BEER	10.5
ORANGE JUICE	6.5
COKE, COKE ZERO, SPRITE, RASPBERRY, LEMON SQUASH	5.8
LEMON LIME BITTERS	6
SAN PELEGRINO MINERAL WATER 750ML	12

COFFEES

5.5
CAPPUCCINO, FLAT WHITE, LATTE,
ESPRESSO, LONG BLACK



SPIRITS / LIQUEUR

SPIRITS

BELVEDERE VODKA	14
ORIGIN OF SPIRIT VODKA	12
FAMOUS GROUSE SCOTCH WHISKY	12
ORIGIN OF SPIRIT GIN	12
BOMBAY GIN	13
7K RASPBERRY TASMANIAN GIN	14.5
HENDRIKS GIN	14
SAILOR JERRY SPICED RUM	12
BACARDI RUM	12
MAKERS MARK BOURBON	12
JACK DANIELS	12
CANADIAN CLUB	12
JAMESON IRISH WHISKEY	12
MALIBU COCONUT RUM	11
SOUTHERN COMFORT	12
JIM BEAM	13
FIREBALL WHISKY	12
LAPHROAIG 10 YEAR SINGLE MALT	18

LIQUEUR

FRANGELICO	11
COINTREAU	12
APEROL	11
DISARONNO AMARETTO	11
CAMPARI	11
ALIZE PINEAPPLE COGNAC	12



**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	TEREMANA	15
Smooth with a hint of citrus, vanilla & sweet agave		Bright, fresh citrus with roasted agave, tropical fruit, a hint of lemongrass with a smooth fresh finish	
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	
SOLENTO	15		
Flawlessly clear & smooth with subtle notes of citrus & vanilla. Numerous of awards			

TEQUILA

REPOSADO

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

LA COFRADIA	18		
Sweet savoury note, like a sweet olive brine & lime citrus with salt			
1800	15		
Full bodied with notes of buttery caramel, mild spices & a touch of smokiness			
TEQUILA BLU	13		
Perfectly balanced flavour & an ultra smooth finish			
TROMBA	16		
Sweet, nutty with notes of chocolate & caramel			
CARRERA	16		
Soft vanilla with cooked agave and bananas.			
TERAMANA	15		
Notes of rich warm oak, vanilla & roasted agave with a lightly sweet & complex finish			
SOLENTO	16		
18 months in American oak barrels, smooth notes of buttery maple, hazelnuts & a hint of oak			
HERRADURA	16		
Biscuity, dill, black pepper & palm oil. Leaner style			
		PATRON	17
		Light floral, fruit citrus, honey & hint of oak	
		DON JULIO	17
		Biscuity sweet, pickle brine & caramel scents	
		CASAMIGOS	16
		Slightly oaky with hints of caramel & cocoa	
		MILAGRO BARREL RESERVE	19
		Very smooth with flavour of vanilla, white pepper, cinnamon & honey	
		CLASE AZUL	45
		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	
		CENOTE	18
		Sweet roasted agave, vanilla, green vegetables & spices	

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

16

LA COFRADIA

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

22

1800 CRISTALINO

A filtered Anejo resulting in a clear spirit packed with a rich full bodied flavour. Caramelised raisins and almonds with a touch of oak

18

HERRADURRA ULTRA

Subtle notes of cooked agave, caramel, honey with toasted almonds & a beyond smooth finish

26

DON JULIO

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

18

FORTALEZA

Silky & rich with characters of vanilla, caramel & chocolate

25

SOLENTO ORGANIC

18 months in an american oak barrel resulting in a smooth buttery flavour. Notes of maple and oak.

21

CARRERA

Aged for 15 months and twice distilled. Hints of vanilla, cooked agave and black pepper

17

PATRON

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

19

CENOTE

A smoked, woody nose with vanilla spice & chocolate on the palate.

21

SANGRE DE VIDA

Represents the life blood to the people of Mexico. Bouquets of caramel and vanilla. Aromas of honey and oxidised pear

32

DON JULIO 1942

Rich, sweet aromas of caramel & toffee are layered with fresh vanilla fragrance & hints of cherry like red fruits

41

TROMBA

Rich, sweet tequila with notes of caramelized anise, apple & peach

17

SAN MATIAS GRAN RESERVA

Offers a complex tasting experience with features of cooked agave, vanilla, caramel & cinnamon, subtle notes of pineapple & mango

19

MEZCAL

MEZCAL

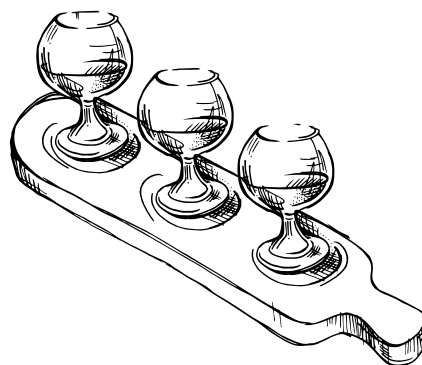
There really is no spirit quite like a mezcal...

DEL MAGUEY CHICHICAPA	21	ILLEGAL REPOSADO	20
Flavours of smoked pineapple, caramel & hints of chocolate		Velvety smokiness, caramelised pear on the nose, agave, vanilla & butterscotch on the palate	
BURRITO FIESTERO CENIZO	17	DON JUAN ESCOBAR	14
Smooth & smoky flavour with citrus finish. Silky cooked agave flavour		Smoke, salt, lime & minerals on the long finish	
PELTON DE LA MUERTA	14	XICARU PECHUGA MOLE	23
Kiwi fruit, lemon zest, dried peppercorn, agave & soft smoke		Rich, soft, huge mouth feel with flavors of savoury sweet mole and raisins. This rare mezcal is incredibly complex with a lingering finish	
DEL MAGUEY MINERO	21		
Flavours of burnt honey, lemon, vanilla & figs with hints of smoke & caramel			

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
Teremana, La Cofradia, 1800 silver	
REPOSADO	25
Carrera, Solento, Cenote	
ANEJO	27
Don Julio, 1800 Cristalino, Tromba	
MEZCAL	25
Peleton de la muerta, Del Maguey Minero, Don Juan Escobar	
MIXED	26
Herradura Blanco, 1800 Reposado, La Cofradia Anejo	
FLAVOURED	19
1800 Coconut, Ponchos 1910 Caramel, Cazcabel Honey	
PREMIUM	44
Don Julio 1942, Xicaru Pechuga Mole, Herradura ultra	