

# freshie mex

## ANTOJITOS (little snacks)

**Corn chips & guacamole \$10.9** 🌱

**Corn chips & chipotle aioli \$8.9** 🌱

**Corn chips & pico de gallo \$8.9** 🌱

**Jalapeño Poppers \$14.9**

Whole jalapeño peppers stuffed with cream cheese, crumbed & fried with lime aioli

**Chipotle Wings \$12.9** 🌱

Fried chicken wings tossed in chipotle and lime butter served with lime aioli

**Ceviche \$19.9** 🌱

Lime cured QLD Swordfish, pickled cactus, chilli, coriander, tomatoes & home-made corn chips.

**Grilled Halloumi \$13.9** 🌱

Grilled Halloumi served with agave syrup, pumpkin seeds and mint.

## NACHOS 🌱

Corn chips with melted cheese, guacamole, sour cream, tomato salsa & jalapeños.

(add Black Beans \$2)

**Plain \$17.9**

**Black Beans \$19.9**

**Beef \$19.9**

**Chicken \$19.9**

**Plant based beef \$20.9**

## QUESADILLAS (GF by request)

Grilled soft flour tortillas (2) with melted cheese, sour cream, salsa verde, pico de gallo and a filling of your choice below:

(add guacamole \$2.5)

**Chicken \$16.9**

**Chorizo \$16.9**

**Black Beans \$15.9**

**Capsicum & Onions \$15.9**

**Mushrooms \$16.9**

## NIÑOS (kids) \$9.9 KIDS UNDER 12

Kids Nachos Corn tortilla chips smothered in melted cheese. (Add Chicken/Beef \$3.9) 🌱

Cheese Quesadillas Grilled soft flour tortillas (2) with melted cheese. (Add Chicken/Beef \$3.9)

Kids Burritos or Bowl, Chicken/pulled beef with rice & cheese rolled in a soft tortilla. (+\$2)

**Add Guacamole \$2.5**

## TACOS \$6.9

**Pollo (Chicken)** 🌱

Achiote marinated chicken, guacamole, pineapple-chilli & coriander salsa.

**Barbacoa (Beef)** 🌱

Slow cooked beef brisket, rubbed in traditional Mexican spices, guacamole, pico de gallo salsa.

## REGIONAL TACOS \$7.9

### BAJA CALIFORNIA

Battered tiger prawns or Battered fish fillet. Served with shredded cabbage, pico de gallo salsa, chipotle aioli & Valentina sauce.

**Carnitas (Pork)** 🌱

Pork belly braised in a traditional Oaxaca style, then crisp fried and served with guacamole, radish, tomatillo salsa.

**Vegetarian** 🌱

Sautéed capsicums, onions, grilled halloumi, & guacamole.

### TOLUCA 🌱

Chorizo and Halloumi served with guacamole, radish, coriander, tomatillo salsa.

**SOFT SHELL CRAB** 🌱

Crispy fried crab served with shredded cabbage, pico de Gallo and lime aioli.

## FAJITAS (GF by request)

All fajitas are served on a hot skillet with onions and capsicum accompanied with flour tortillas (4), tomato salsa, homemade guacamole, jalapeños, cheese & sour cream

**Beef \$35.9**

Finely sliced beef sirloin.

**Chicken \$34.9**

Finely sliced chicken breast.

**Vegetarian \$34.9**

Halloumi fresco, corn and zucchini.

**Mushroom \$35.9**

Sliced grilled mushrooms.

**Prawns \$37.9**

Marinated prawns.

**Pescado \$38.9**

QLD Swordfish

**Wagyu Beef \$55.9**

Finely sliced wagyu beef.



## BURRITOS \$17.9

A soft flour tortilla filled with Mexican rice, black beans, cheese, pico de gallo & a filling of your choice below.

(add Guacamole/Sour Cream \$2.5)

(add Jalapeños \$1.5)

**Pollo (Chicken)**

Chargrilled achiote marinated chicken.

**Barbacoa (Beef)**

Slow braised pulled beef steak (+\$1)

**Carnitas (Pork)**

Pork belly braised in traditional Oaxaca style then crisp fried.

Served without cheese. (+\$1)

**Pescado (Fish)**

Lightly seared QLD Swordfish rubbed with Cajun Spices (+\$3.9)

**Vegetarian**

- Capsicum & Onions
- Jackfruit (+\$3)
- Plant based beef mince (+\$3)

Served with guacamole

## BAJA BURRITOS \$21.9

**Battered tiger prawns** or **Battered fish fillet**. A soft flour tortilla filled with shredded cabbage, pico de gallo salsa, chipotle aioli & Valentina sauce.

## BOWLS 🌱

All of the delicious ingredients of our burritos, served in a bowl instead of a tortilla.

## ENCHILADAS

Soft flour tortillas (3), wrapped, baked and topped with cheese & sour cream.

**Classic Enchilada \$24.9**

Traditionally marinated chicken breast and tomato Serrano sauce.

**Beef Enchilada \$26.9**

Slow cooked beef brisket, salsa verde and jalapeños.

**Vegetarian \$22.9**

Black beans, sautéed capsicum & onion and tomato Serrano sauce.

## SIDES

Flour tortillas (2) \$2.9

Corn tortillas (2) \$3.9 🌱

Corn chips \$4.9 🌱

Guacamole \$5.5 🌱

Salsa \$4.5 🌱

Black beans \$4.9 🌱

Rice \$4.5 🌱

Sour cream \$2.9 🌱

Jalapeños \$2.50 🌱

## LOS VEGANOS

**Nachos de Queso Vegano \$18.9** 🌱

Corn chips with vegan cheese, guacamole, cashew sour cream, tomato salsa & jalapeños.

**Add black beans to your Nachos \$2**

**Add plant based mince beef \$3**

**Vegan Tacos \$7.9**

**Capsicum and Onions** or **Plant based Beef**, served on shredded cabbage with homemade guacamole, pico de gallo and vegan cheese. 🌱

**Jackfruit Taco** 🌱

served on shredded cabbage with homemade guacamole and pico de gallo

**Vegan Mushroom Taco** 🌱

Crispy fried mushrooms served with shredded cabbage, pico de gallo, salsa verde and cashew sour cream.

**Cactus & Beans Taco** 🌱

Pickled Cactus, black beans, homemade guacamole and Pumpkin Seeds

**Vegan Mushroom Fajita \$34.9**

(GF by request)

Served on a hot skillet with onions and capsicum with flour tortillas, salsa, guacamole, jalapeños, vegan cheese & vegan sour cream

**Vegan Quesadilla** (GF by request)

Grilled soft flour tortillas (2) with vegan cheese, salsa verde, pico de gallo and a filling of your choice below:

(add guacamole \$2.5)

**Black Beans \$ 16.9**

**Capsicum \$ Onion \$16.9**

**Mushroom \$16.9**

**Plant based beef \$16.9**

**Vegan Burritos \$18.9**

A soft flour tortilla filled with Mexican rice, black beans, vegan cheese, pico de gallo, guacamole and your choice of:

**Capsicum and Onions**

**Jackfruit (+\$3)**

**Plant based Beef (+\$3)**

**Vegan Bowls \$18.9** 🌱

All of the delicious ingredients of our normal vegan burrito, served in a bowl instead of a tortilla.

**Vegan Enchiladas \$23.9**

Soft flour tortillas (3) filled with black beans, baked and topped with vegan cheese, tomato Serrano sauce, capsicum, onions and cashew sour cream.

🌱 - GLUTEN FREE