



GRINGO LINGO

Pica de gallo = tomatoes, onions, coriander
Salsa verde = green sauce spicy
Salsa rojo = red sauce mild
Chipotle = smokey dried peppers
Carnitas = pork
Hortalizas = vegetables
Achiote paste = seeds, cumin, peppers,
coriander + clove, garlic
Frijoles = beans

SIDES

Guacamole \$4.00
Pica de gallo \$3.00
Sour cream \$3.00
Salsa verde (green salsa) \$3.00
Salsa rojo (red salsa) \$3.00
Pineapple salsa \$4.00
Corn tortilla (2) \$3.00
Flour tortilla (2) \$3.00
Mexican flag:
(guacamole/sour cream/pico de gallo) \$8.00
Chilli Con Carne \$7.00
Pickled Jalapenos 0.50
Mexican Rice \$5.00

ENTRADA

The Three Amigos

Salsa Verde, house red salsa & guacamole with corn chips
V, GF, DF \$9.90

Jalapeno Poppers

(3) Jalapeno stuffed with cream cheese, coriander & lime,
wrapped in maple bacon GF \$16.00

“ Elote” Grilled Street Corn

Grilled corn served with coriander, sour cream,
popcorn, smoked paprika & lime V, GF \$12.00

Lazy Joe’s Ceviche

Fresh fish marinated in lime, mexican spices & coriander.
Served with avocado, pickled onion & corn chips
GF, DF \$24.00

Guacamole

Bowl of traditional avocado dip with onion, jalapeno, fresh
tomato & coriander.Served w/ corn chips GF, DF, V \$10.00

Chimichangas

Ask your waitstaff for the “Chimi of the Day” Mini deep
fried burritos using our chefs selection of the finest local
ingredients \$18.00

Quesadillas

Grilled flour tortillas filled with cheese, onion, capsicum.
Served with sour cream & pico de gallo V \$18.00

Add pulled pork \$4.00

Add chicken \$4.00

Nacho Mommas Nachos

Grilled corn chips with beans, cheese, sour cream, guacamole
& pico de gallo V \$16.00

Add beef chili con carne \$4.00

Add chicken \$4.00

Add pulled pork \$4.00

TACOS

2 Tacos served with soft flour tortilla, sour cream & guacamole

Taco las Hortalizas

Fried cauliflower, black beans, pickled onion, pico de
gallo & pineapple salsa V \$15.00

Taco con Pollo

Grilled chicken marinated in fresh local lemon/lime, pico
de gallo, guacamole, sour cream & grilled onions \$15.00

Taco Al Pastor

Grilled chicken marinated in achiote & pineapple, served
with grilled onion, guacamole & pineapple salsa \$17.00

Chipotle Taco

Grilled steak in a smoked chipotle marinade, cheese,
grilled onions, pico de gallo & salsa verde \$18.00

Carnitas Taco

Seasoned pulled pork, corn, pickled onion, slaw & spicy
sour cream \$15.00

Taco Bonito

Fried coral trout, guacamole, corn, pickled onion, slaw &
spicy sour cream \$18.00

*GF & DF options available for the tacos’ - Please advise our staff or add
it in your QR code order. NOTE: if you want to be a true Amigo, the corn
GF tacos are the ones you want.*

Spice it up – XXXTRA HOT SAUCE available on request

ENCHILADAS

All dishes served with house made refried beans & Mexican rice

Enchilada Frijoles

Mexican cheese, capsicum, black bean, grilled onion GF \$25.00

Enchilada Verdes Con Pollo

Salsa verde, capsicum, shredded chicken, sour cream GF \$29.00

Royal Beef Enchilada

Chile con carne and cheese- traditional enchiladas GF \$29.00

FAJITA

Sizzle plates served with flour tortillas, guacamole & pico de gallo

Chicken Fajitas

Sizzling chicken, onions, capsicum \$27.00

Steak Fajitas

Sizzling marinated steak, onions, capsicum \$29.00

GF & DF options available for the Fajitas

RIBS + WINGS

All served with slaw & corn

Ribs – This little Piggy GF 1/2 kg \$39.00 1kg \$69.00
Slow cooked dry rub pork ribs glazed with house made BBQ sauce

Wings Your Way – Fried wings 1/2 kg \$17.00 1kg \$32.00

BBQ – House made BBQ sauce

El Diablo – spicy hot sauce

Salt & Pepper – seasoned with sea salt & pepper

ENSALADA

Tequila Lime Poke Bowl

Fresh greens, avocado, red onion, cauliflower, tomato, black
beans shredded Mexican cheese, roasted corn, salsa verde,
pickled jalapenos & corn tortilla strips. Served with a tequila
lime vinaigrette GF, V \$23.00

Add Chicken \$6.00

Add coral trout \$10.00

Mexican Chopped Salad

Mixed greens, fresh corn, apple, capsicum, red onion, carrot,
celery & lime dressing GF, V, DF \$19.00

Add Chicken \$6.00

Add coral trout \$10.00

DESSERTS

Flan

Traditional Mexican dessert – baked custard topped with crème
caramel \$15.00

Tres Leche

Traditional 3 milk cake, used in times of celebration \$15.00

Churros (3)

Fried Mexican doughnut covered in sugar & cinnamon with
chocolate or caramel sauce \$10.00

DRINKS



COCKTAILS

MARGARITAS ←←←

Classic – Tequila, Triple Sec, Fresh Lime & Lemon, Agave, Salt Rim Make it Spicy or Make it On The Rocks	\$18.00
Collins – Tequila, Triple Sec, Fresh Lime & Lemon, Salt Rim Make it Spicy or Make it On The Rocks	\$18.00
Spicy Pineapple – Jalapeno Infused Tequila, Triple Sec, Fresh Lime & Lemon, Fresh Pineapple, Tajin Rim	\$20.00
Blood Orange & Coconut – Tequila, Triple Sec, Fresh Lime & Lemon, Blood Orange Puree, Coconut Cream	\$22.00
Butterfly Pea – Butterfly Pea Infused Tequila, Limoncello, Crème De Violet, Dry Vermouth, Lemon Juice, Agave	\$22.00
Mega Margarita – (serves 3) Tequila, Triple Sec, Fresh Lime & Lemon, Agave	\$49.00

→→→ FROZEN MARGARITAS

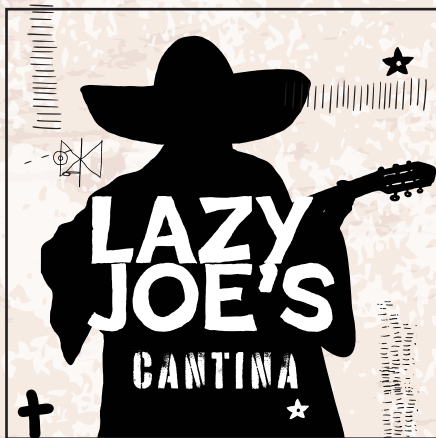
Classic – Tequila, Triple Sec, Fresh Lime & Lemon, Agave	\$9.90
Joe's Choice – Tequila, Triple Sec, Fresh Lime & Lemon, Agave, Flavour of the day	\$15.00
Passionfruit & Mandarin – Tequila, Triple Sec, Fresh Lime & Lemon, Passionfruit Puree, Mandarin Sorbet	\$22.00

MEXICANO ←←←

Apple & Guava Paloma – Tequila, Triple Sec, Grapefruit Liqueur, Grapefruit Juice, Apple Juice, Guava Juice, Soda Water	\$22.00
Blood Orange Paloma – Tequila, Aperol, Grapefruit Liqueur, Fresh Lime & Lemon, Grapefruit Juice, Soda	\$22.00
Ginger Paloma – Tequila, Triple Sec, Grapefruit Liqueur, Fresh Lime & Lemon, Grapefruit Juice, Chilli Ginger Beer, Mint	\$22.00
Mango Mezcal – Mezcal, Mongo Liquer, Fresh Lime & Lemon, Mango Puree, Orange Juice, Tajin, Tamarind	\$22.00
Mexican Mule – Jalepeno Infused Tequila, Pineapple Juice, Mango Puree, Fresh Lime & Lemon, Ginger Beer	\$25.00
Michelada – Tomato Juice, Worcestershire Sauce, Soy Sauce, Hot Sauce, Corona, Tajin, Salt & Pepper, Chilli Flakes	\$15.00
Sangria – Choose from Red, White or Rose, Variety of Fruits, Lemonade, Liqueurs	GLASS \$15.00 JUG \$30.00

→→→ GRINGO

Espresso Martini – Vodka, Kahlua, Espresso, Sugar Syrup	\$19.00
Pina Colada – White Rum, Dark Rum, Pineapple Juice, Coconut Cream, Sugar Syrup	\$19.00
Mojito – White Rum, Lime, Mint, Soda Sugar Syrup	\$19.00
Pink Stiletto – Vodka, Strawberry Liquer, Triple Sec, Strawberry Puree, Watermelon, Orange Juice	\$19.00
Southside – Gin, Lime, Mint, Soda, Sugar Syrup	\$19.00



BEERS

ON TAP

Lazy Joes Lager	\$7.00
Twisted Palms – Tropical Pale Ale	\$11.00
Diablo Ginger Beer	\$11.00

Pot

\$7.00
\$11.00
\$11.00

SCH

\$9.90
\$14.00
\$14.00

Pint

\$13.00
\$17.00
\$17.00

Jug

\$23.00
\$33.00
\$40.00

Tower

\$60.00
\$80.00

GRINGO BEERS

Great Nth Original 4.2%	\$10.00
Great Nth Crisp	\$9.90
Great Nth 0%	\$9.00
Pirate Life IPA	\$14.00
Burleigh Big Head No Carb Beer	\$15.00
Stone & Wood Pacific Ale	\$12.00
Orchard Crush Apple Cider	\$11.00

MEXICANO BEERS

Corona 4.5%	\$9.90
Pacifico	\$12.00
Tecate	\$9.00
XX Dos Equis	\$10.00

JUICES

Orange	\$5.00
Cranberry	\$5.00
Apple	\$5.00
Pineapple	\$5.00

WINES

SPARKLING

Dal Zatto Pucino Prosecco King valley – VIC	\$12.00	\$58.00
Whistler Fruit Tingle Moscato, Barossa Valley – SA	\$9.90	\$35.00

WHITE WINE

Frankie Sav Blanc – SA	\$9.90	\$35.00
Azahara Pinot Grigio – VIC	\$10.00	\$42.00
The other wine Co – Pinot Gris, Adelaide Hills – SA	\$15.00	\$65.00
Abelio Albarino – Rias Baixas, SPAIN	\$16.00	\$69.00
In Dreams Chardonnay – Yarra Valley – VIC	\$16.00	\$69.00

ROSE

Reverie Rose – FRANCE	\$11.00	\$49.00
La Linea Tempranillo Rose, Adelaide Hills – SA	\$13.00	\$59.00

RED

The Pawn Pinot Noir, Adelaide Hills – SA	\$13.00	\$59.00
Frankie Shiraz – SA	\$9.90	\$39.00
Tar & Rozes Heathcote Shiraz, Heathcote – VIC	\$13.00	\$59.00
Dal Zotto Barbera, King Valley – VIC	\$15.00	\$69.00
Penny Hill Edward Road Cab Sav, McLaren Vale – VIC	\$17.00	\$79.00

SOFT DRINKS

ALL	\$4.50
Pepsi	
Pepsi Max	
Lemonade	
Solo	
Dry Ginger Ale	
Tonic	
Soda	

Lemon lime & Bitters	
\$6.00	
Bundaberg Ginger Beer	
\$7.00	

