Love at first bite.

Small Plates

Totopos & House Dips 19 / 23
Toasted corn chips with 2 or 3 dips.
Choose from:
- Guacamole (GF,LF)
- Chilli con queso (traditional cheese dip), or
- Spiced roast capsicum (🌶️,GF,LF)

Spiced Vegetarian Arancini 18
Spiced corn salsa, peas and garlic arancini with smoked paprika cheese sauce, salsa verde, olives and shallots (🌶️,V)

Ancho Chicken Skewers 22
Crispy chicken meatballs, ancho syrup, lime and pomegranate.

Mexican Street Corn 20
With chipotle aoili, tajin and grated parmesan (LFO,V,GFO)

Cuban Spiced Cauliflower Bites 20
With arbol kewpie mayo (🌶️,GFO, LF, V)

Jalapeño Poppers 21
With chipotle aioli, iceberg, shallots and lime (🌶️🌶️,V)

Tacos

El Pez Taco 11 / 21
Beer battered barramundi with pickled slaw, jalapeño tartar, lemon, radish and shallots (🌶️,I,GFO,LF)

Cuban Spiced Coliflor Taco 11 / 21
Cauliflower with iceberg, chipotle, lime, shallots and chilli (GFO,LF,V)

La Cochinita Taco 14 / 27
Pulled pork with pineapple salsa, iceberg, fresh apple and pickled onion (GFO)

Las Gambas Taco 15 / 29
Fried prawns with iceberg, mango chutney, arbol kewpie mayo, pickled onion, shallots and chilli (🌶️🌶️I, GFO, LF)

A Taste of the Coast

Oysters, Señorita Style 32 / 62
Natural Wallis Lake Oysters served with your choice of jalapeño and agave granita OR passila mignonette (A,GF,LF)

Coconut Kingfish Ceviche 30
Served in lettuce cups with red onion, chilli, avocado and shallots (A,GF,LF)

Atlantic Salmon Tostada 24
Gherkin and jalapeño tartare with shallots, lime and fried capers (A,LF,GF)

Paprika Salt Squid 21
With arbol kewpie mayo, lime, chilli and shallots (🌶️🌶️,I,LF)

Gambas al Ajillo 29
Garlic and chilli prawn sauté with lemon, tomato and parsley. Served with dipping bread (🌶️,I,GFO,LF)

Bowls Frescos

Fresca Salad 22
Crisp iceberg, onion, tomato, cucumber, corn and avocado, tossed in an oregano, lime and garlic vinaigrette (GF,LF,V)
Add grilled chicken 10

Spiced Wagyu Rump Burrito Bowl 36
With chimichurri, iceberg, cheese, pico de gallo, corn salsa, pickled onion, rice*, beans and sour cream. Served with 2 flour tortillas (🌶️,LFO,GFO)

Las Gambas Burrito Bowl 32
Garlic and chilli prawns with kewpie arbol, iceberg, cheese, pico de gallo, corn salsa, pickled onion, rice*, beans and sour cream. Served with 2 flour tortillas (🌶️ ,I,LFO,GFO)

NO SPLIT BILLS - 10% Sunday | 20% Public Holiday
Seafood Origin: (A) Australian | (I) Imported | (M) Mixed Origin
GF/O - Gluten Free/Option | LF/O - Lactose Free/Option | V - Vegetarian. Please inform staff of any allergies
*Mexican rice is not gluten-free.

One bite is never enough.

Si's Signatures

Si's Signature Wagyu Rump 54
350g Grain-fed Wagyu, 6+ marbling score, served medium rare with tomatillo salsa, pickled onion, shallots and coriander (LF,GF)

Slow Cooked Pork Fillet 36
With jalapeño mash, spiced capsicum coulis, chorizo, pickled onion and radish (🌶️,GF)

Spice-Rubbed Barramundi 42
In a chilli, jalapeño & garlic butter, served with Mexican rice* and broccolini, charred lime and coriander (🌶️,A,GF)

Sides

Paprika Fries 10
With smoked paprika salt & chipotle aioli (LF,V)

Broccolini 18
With spiced capsicum coulis and toasted almonds (🌶️,LF,GF,V)

Cherry tomato and avocado salad 14
With red onion, cucumber and herb and citrus vinaigrette (GF,LF,V)

Cantina Favourites

Slow-cooked Beef Brisket Nachos 36
Topped with salsa verdé, pickled onion, jalapeños, cheese, and sour cream (🌶️,GF,LFO)

Chilli Con Carne Nachos 30
Topped with guacamole, pico de gallo and sour cream (GF,LFO)

Slow-cooked Beef Brisket Burrito 36
With rice*, slaw, cheese, beans, jalapeño, chimichurri, topped with pickled onion, sour cream and shallots. (🌶️)

Carnitas Pork Burrito 34
With rice*, slaw, cheese, beans, chorizo, ancho syrup, salsa verde, pickled slaw, sour cream, shallots and coriander. (🌶️)

Enchilada de Pollo 32
Chicken with corn, beans, spicy ranchero sauce & melted cheese, finished with sour cream, pico de gallo and shallots. (🌶️)

Quesadilla de Champiñón 21
Mushroom, spinach, goat's cheese and tomatillo, served with pickled onion and sour cream.

Quesadilla de Pollo 19
Chicken with corn, beans, spicy ranchero sauce, slaw, chipotle and cheese, served with sour cream. (🌶️)

Add ons

Mexican Rice* 6
Tortillas [2] 3
Corn Chips 6
Black Beans 5

Guacamole 5 / 9
Queso Dip 5
Pico de Gallo 3
Salsa Verde 🌶️ 3

Ranchero 🌶️ 3
Chipotle Aioli 🌶️ 3
Sour Cream 3
Jalapeño 🌶️ 3

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