

# freshie mex

## ANTOJITOS (little snacks)

**Corn chips & guacamole \$11.9** 

**Corn chips & chipotle aioli \$9.9** 

**Corn chips & pico de gallo \$9.9** 

**Jalapeño Poppers \$15.9**

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

**Chipotle Wings \$13.9** 

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

**Ceviche \$21.9** 

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

**Grilled Halloumi \$14.9** 

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 \$19.9**

**Black Beans \$21.9**

**Beef \$21.9**

**Chicken \$21.9**

**Plant based beef \$22.9**

## FRIED EMPANADAS \$13.9

Golden brown fried pastry (3) filled with beef mince and served with pico de gallo salsa.

**(add guacamole \$2.5)**

## 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 \$18.9**

**Chorizo \$18.9**

**Black Beans \$17.9**

**Capsicum & Onions \$17.9**

**Mushrooms \$18.9**

## SALADS

Mixed leaves, chorizo, halloumi, pumpkin seeds, radish and lime citrus dressing served with:

**Finely sliced chicken breast \$23.9**

**Chilli and garlic prawns \$25.9**

## TACOS \$7.5

**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 \$8.5

### 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.

**Vegetariano **

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 \$37.9**

Finely sliced beef sirloin.

**Chicken \$36.9**

Finely sliced chicken breast.

**Vegetarian \$36.9**

Halloumi fresco, corn and zucchini.

**Mushroom \$37.9**

Sliced grilled mushrooms.

**Prawns \$39.9**

Marinated prawns.

**Pescado \$40.9**

QLD Swordfish

**Wagyu Beef \$57.9**

Finely sliced wagyu beef.



## BURRITOS \$19.9

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)

**Vegetariano**

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

Served with guacamole

## BAJA BURRITOS \$23.9

**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 \$26.9**

Traditionally marinated chicken breast and tomato Serrano sauce.

**Beef Enchilada \$28.9**


Slow cooked beef brisket, salsa verde and jalapeños.

**Vegetarian \$24.9**

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 \$20.9** 


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 \$8.5** 


**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 \$36.9**

(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 \$ 18.9**

**Capsicum \$ Onion \$18.9**

**Mushroom \$18.9**

**Plant based beef \$18.9**

**Vegan Burritos \$20.9**

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 \$20.9** 

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

**Vegan Enchiladas \$25.9**

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