

ENTRÉES

GUACAMOLE EN MOLCAJETE (GF)

Pepe's signature guacamole dip prepared tableside & served with corn chips. Made with fresh avocado, chilli, lime, tomato, onion, cilantro & pistachio (contains nuts) - \$16.5

CHILLI CON QUESO DIP (GF)

Creamy cheese, onion, spices & chilli, served with corn chips - \$16

COMBO DIP (GF)

Pinto beans, guacamole & chilli con queso, served with corn chips - \$19

CHILLI FRIES

Fries topped with special seasoning, chilli con carne & cheese - \$17

SEASONED HOT FRIES

Served with cheese & tangy El Toro sauce - \$8

MEXICAN STREET CORN (GF)

A grilled corn cob seasoned with pepitas, special blend of spices, parmesan cheese & chipotle mayo - \$8

JALAPEÑO POPPERS

Crumbed & fried jalapeños, stuffed with cream cheese & served with jalapeño jelly (six servings) - \$16.5

FOR THE KIDS

KIDS HOT DOG

American hot dog deep fried in a flour tortilla, topped with cheese, tomato sauce & served with fries - \$9.5

CRUMBED CHICKEN & CHIPS

Topped with cheese, served with tomato sauce - \$9.5

KIDS BURRITO \$14

Flour tortilla filled and baked with your choice of chicken, beef or bean. Topped with lettuce, cheese & very mild chilli sauce, served with rice.

NACHOS (GF)

Corn chips with your choice of vegetarian beans, beef, chicken or chilli con carne topped with melted cheese & mild chilli sauce

Also available with vegan cheese (\$2 extra)

Toddler Nachos \$6.5 (served with tomato sauce)

Small \$14

Medium \$18.9

Large \$27

Add sour cream Small \$1.5/ Large \$3

Add Guacamole Small \$3 / Large \$6

Pepe's Mexican Restaurant

FUNDADO EN 1972

TACOS

BEEF, CHICKEN OR BEAN

Your choice of folded hard shell corn tortilla, freshly baked soft white corn tortilla (GF) or soft flour tortilla. Served with mild chilli sauce, lettuce, pico de gallo (tomato, onion & parsley) & cheese.

FISH TACO - Crumbed barramundi, lettuce, cheese, sauteed pico de gallo, tangy El Toro sauce & a wedge of lemon, served on a soft flour tortilla.

Single taco \$8.9 or Double tacos \$17

MAINS

All meals served mild. For extra hot sauce please ask your waiter.

FOR SOUR CREAM (\$1.5), JALAPEÑOS (\$1.5), GUACAMOLE (\$3), HOT CHILLI (\$2.5), FRESH MADE CORN TORTILLA (GF) & NACHO STYLE VEGAN CHEESE (\$2) PLEASE ASK YOUR WAITER.

TAQUITOS (FLAUTAS) - Two corn tortillas rolled with beef or chicken. Deep fried & topped with mild chilli sauce, lettuce & cheese, served on a bed of rice - \$18.5

CHILLI CON CARNE - Casserole of whole beans, ground & chunky beef, onions, tomato, spices & mild chilli. Topped with cheese & served with corn chips or rice - \$22

TOSTADA - Crispy flour tortilla basket filled with your choice of beef & beans or chicken & beans. Topped with mild chilli sauce, garden salad & cheese - \$22

BURRITO - Flour tortilla filled and baked with your choice of chicken or beef. Topped with lettuce, cheese & mild chilli sauce, served with rice & beans - \$23

SEAFOOD BURRITO - Flour tortilla filled and baked with tiger prawns & sea scallops. Topped with lettuce, cheese, mild chilli & creamy garlic sauce. Served with rice & beans - \$26

VEGETARIAN / VEGAN BURRITO - Flour tortilla filled with beans cooked in mild chilli, topped with lettuce & cheese or vegan cheese. Served with rice & Mexican salad - \$22

ENCHILADA (GF)

Corn tortilla filled with cheese & your choice of chicken, beef or beans. Baked with cheese & traditional red enchilada sauce.

Chicken & beef enchiladas served with rice & beans.

Bean enchiladas served with rice & Mexican salad.

Single Enchilada \$24

Double Enchiladas \$30 (one chicken & one beef recommended)

TAMALES (GF) - Chilli bbq pork & masa (yellow corn) steamed in corn husks. Served with Mexican salad & chilli con carne - \$27

MAINS CONTINUED

SIZZLING FAJITAS (Chef's recommendation)

Your choice of beef, chicken or seafood (tiger prawns & sea scallops) stir fried with onions & capsicums. Served with pico de gallo, cheese, lettuce, sour cream, guacamole, mild chilli sauce & four flour tortillas - \$33

SIZZLING VEGGIE FAJITAS - Stir fried mushrooms, capsicum, onion, pickled cactus, eggplant & frijoles (beans). Served with pico de gallo, cheese, lettuce, sour cream, guacamole, mild chilli sauce & four flour tortillas - \$30

CHIMICHANGA - Burrito deep fried with cheese, your choice of beef or chicken topped with mild chilli, lettuce & cheese. Served with rice & beans - \$24

EMPANADAS - Two stuffed pastries topped with mild chilli sauce, served with rice & Mexican salad.

Chicken & chorizo - \$24

Vegetarian (mushroom, peppers, cactus, eggplant & feta) - \$24

QUESADILLAS - Flour tortilla pressed with cheese & your choice of pulled beef, chicken or vegetarian (mushrooms, roast capsicum, pickled cactus, eggplant & cilantro). Served with mild chilli, Black beans & Mexican salad - \$23

COCHINITA PIBIL (GF) - Pulled pork slow cooked in banana leaves marinated in lime, orange, herbs & achiote (achiote paste also known as Annatto is a seasoning which originates from the Yucatan region of Mexico & imparts a deep red colour & warm mild flavour). Served with Mexican salad & black beans - \$27

SALADS (All GF)

GARDEN SALAD - Lettuce, tomato, cucumber, onion, cheese & dressing - \$8

CHICKEN & AVOCADO SALAD - Garden salad with chicken & avocado - \$17

MEXICAN SALAD - Green apple, red cabbage, carrot, celery, cheese, parsley, cilantro, & mint. Served with a honey & sesame vinaigrette dressing - \$9

SIDES

SOUR CREAM Small \$1.5 Large \$3

GUACAMOLE Small \$3 Large \$6

JALAPEÑOS Small \$1.5 Large \$3

CHILLI SAUCE Mild \$3.5 Extra Hot \$2.5

FRIJOLE (BEANS) Pinto Beans \$6 Black Beans \$6

CORN CHIPS \$3.5

MEXICAN RICE \$6

FRESH DICED CHILLIES - (Habanero, birds eye & jalapeño) \$3

FRESH CORN TORTILLA (GF) - \$1.5, + \$1 for each extra unit

VEGAN SOUR CREAM - Single serve \$3

VEGAN CHEESE - All meals can be made with vegan cheese \$2

MARGARITAS

HOUSE MARGARITA - Tequila, triple sec, lime & agave nectar \$15

FROZEN SLUSHIE MARGARITA - Lime or strawberry \$15

Jug \$50 (1 litre)

SUPREMA MARGARITA - Patron Silver tequila, Grand Marnier

liqueur, lime & agave nectar \$17

COCO PIÑA MARGARITA - Coconut infused tequila, pineapple,

lime & agave nectar \$16

CHERRY MARGARITA - Tequila, lime, griotte liqueur, maraschino

cherry & syrup \$16

LYCHEE MARGARITA - Tequila, triple sec, lychee & lemon \$16

LAGERITA - Pepe's house margarita topped with a Corona beer \$20

COCKTAILS

PIÑA COLADA - Rum, pineapple, orange & Coco Lopez \$16

TEQUILA SUNRISE - Tequila, orange & cherry liqueur \$16

CAFÉ MARTINI - Coffee Patron tequila, vanilla vodka, espresso & chocolate bitters \$17

MICHELADA - Sol Mexican beer, Clamato (clam broth and tomato), chilli, spices & lime \$17

BLOODY MARY OR MARIA - Mary (vodka) or Maria (tequila)

tomato juice, lemon, chipotle & spices \$16

SANGRIA

RED SANGRIA - Red wine, brandy, orange, ginger, anise, cloves, cinnamon & vanilla Glass \$9 / Jug \$28 (1 litre)

CIDER

MONTEITH'S CRUSHED APPLE (NZ) 4.5% \$8

MONTEITH'S CRUSHED PEAR (NZ) 4.5% \$8

MEXICAN BEER

CORONA 4.5% \$8.5 BUCKET \$30

CORONA LIGERA 3.2% \$8

SOL 4.5% \$8.5 BUCKET \$30

DOS XX SPECIAL LAGER 4.2% \$8.5 BUCKET \$30

DOS XX AMBAR LAGER 4.7% \$9.5

PACIFICO PILSNER 4.4% \$9.5

TECATE PALE LAGER 4.5% \$9.5

BOHEMIA VIENNA LAGER 4.9% \$9.5

DESPERADO TEQUILA BEER 5.9% \$10

VICTORIA VIENNA LAGER 4% \$10

MODELO ESPECIAL PILSNER 4.5% \$10

NEGRA MODELO DARK LAGER 5.4% \$9.5

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WINE LIST (CORKAGE \$3 PER PERSON)

WHITE WINE

HOUSE WINES DE BORTOLI (Bilbul, NSW)

CHARDONNAY Glass \$6

SAUVIGNON BLANC Glass \$6

TAPPO SAUVIGNON BLANC (Marlborough, (NZ) Glass \$9 / Bottle \$38

CHATEAU DOMEQ BLANCO CHARDONNAY (Mexico) Bottle \$40

ROLF BINDER RIESLING (Eden Valley, SA) Bottle \$38

RED WINE

HOUSE WINES DE BORTOLI (Bilbul, NSW)

CABERNET MERLOT Glass \$6

SHIRAZ CABERNET Glass \$6

CORK CUTTERS MERLOT (Margaret River, WA) Bottle \$41

CHATEAU DOMEQ CABERNET SAUVIGNON (Mexico) Bottle \$40

HEMISFERIO TINTO PETIT SYRAH MERLOT (Mexico) Bottle \$44

DON RAMON TEMPRANILLO (Campo de Borja, Spain) Bottle \$36

ALAMOS MALBEC (Mendoza, Argentina) Bottle \$39

SPARKLING & CHAMPAGNE.

JACOBS CREEK SPARKLING PINOT NOIR/CHARDONNAY PICCOLO (Barossa, SA) Bottle \$10 (200ml)

CHAMPAGNE / SPARKLING Bottle POA

SOFT DRINKS, JUICES & NON ALCOHOLIC DRINKS

JARRITOS MEXICAN SODAS - \$5 - Mexican Cola, Guava, Mango, Mandarin, Pineapple, Lime, Grapefruit, Watermelon, Strawberry, Fruit Punch, Tamarind.

SOFT DRINKS - \$3.5 Jug \$8.5 - Coke, Coke Zero, Diet Coke, Sprite, Fanta, Lift, Ginger Beer, Ginger Ale, Mineral Water, Soda Water, Tonic Water

SOFT DRINKS - \$4.5 - Lemon & Lime Bitters, Pink Lemonade.

ICE TEA - \$4.5 - Lipton Lemon Iced Tea & Lipton Peach Iced Tea

COCONUT WATER - \$4

MEXICAN PUNCH - Glass \$3.5 Jug \$8.5 - Housemade pink fruit punch with strawberry, orange & passionfruit

RED BULL - \$6

FRUIT JUICES

Orange, Pineapple or Apple - \$5 (All juices freshly pressed)

Clamato - \$6 (Bottled tomato juice mixed with spices & clam broth)

Tomato Juice - \$3 (Bottled)

DAIRY DRINKS - \$5

Malted Milkshakes (chocolate, strawberry or caramel), Iced Coffee or Chocolate, Spiders (Coke, Fanta or Sprite)

DESSERTS & HOT DRINKS

DESSERTS

Chocolate Nachos - Cinnamon dusted tortillas served with hot fudge chocolate sauce, vanilla bean gelato, chocolate gelato & whipped cream - \$13

Churros - Mexican doughnuts served with whipped cream & hot fudge chocolate (also available with vegan friendly caramel) - \$13

Tres Leches - Traditional three milk soaked sponge cake topped with dulce de leche (caramel) served with whipped cream - \$14

Mexican Pudding - We have been making this pudding here in our stores since 1972 using tropical fruits, served warm with ice cream and whipped cream - \$12

Mexican Flan (GF) - Coconut & orange custard flan topped with soft caramel served with vanilla bean gelato - \$14

Chocolate Brownie - Served warm with gelato & cream - \$14

Hazelnut Vegan Friendly Ice Cream - 2 scoops of hazelnut vegan ice cream \$8.5

Kids Sundae - Chocolate, Strawberry or Caramel - \$6

COFFEE, TEA & HOT DRINKS

Cappuccino, Flat White, Latte, Long Black - \$4

Espresso - \$3.5 / Double Espresso - \$4

Mug option, Hot chocolate, Melloccino, Hot Mocha, Chai Latte - \$5

Mexican Coffee - Kahlua, coffee & whipped cream \$8.5

Tea \$3.5 - English Breakfast, Earl Grey, Green, Mexican Mango & Chilli, Hibiscus, Chilli Chai, Mint, Ginger Lemon & Honey.

FOR FULL BAR OPTIONS INCLUDING ALL TEQUILA, MEZCAL & COCKTAIL REQUESTS PLEASE ASK YOUR WAITER.