

## ENTRÉES

<b>HOUSE GUACAMOLE</b>	<i>Pairs best with... Classic Margarita</i>	\$16
Creamy, zesty guacamole made fresh daily, served with crispy tortilla chips. (GF, DF, V)		
<b>KING PRAWN TOSTADA</b>	<i>Pairs best with... Fenetre Lavande, Pinot Gris</i>	\$19
Crispy tortilla with king prawns, mango chili sauce, avocado salsa, and crispy onion. (GF, DF)		
<b>OCTOPUS AND CHIPOTLE CORN TOSTADAS</b>	<i>Pairs best with... Lychee Margarita</i>	\$19
Tortilla topped with smoky octopus, sweet corn, chipotle mayo, and avocado salsa. (GF, DF)		
<b>JALAPENO POPPERS</b>	<i>Pairs best with... Chilli Margarita</i>	\$20
Breaded jalapeños stuffed with creamy risotto and cheese, served with a herb mayo.		
<b>ORANGE ROUGHY CEVICHE</b>	<i>Pairs best with... Herringbone Hills, Sauvignon Blanc</i>	\$21
Lime marinade, complemented by tomato, onion, and served with Mexican totopos. (GF, DF)		
<b>BEEF QUESADILLAS</b>	<i>Pairs best with... Starling, Shiraz</i>	\$19
Folded into a crispy tortilla with cheese and pico de gallo, served with herb mayo. (GF)		
<b>STUFFED POBLANO PEPPERS</b>	<i>Pairs best with... Folklore, Chardonnay</i>	\$19
Filled with onions, cashews, and cheese, served over creamy pumpkin seed salsa (GF)		

## TACOS 2 per serve \$25

<b>CRISPY CORN-CRUSTED CHICKEN</b>	<i>Pairs best with... Passionfruit &amp; Cranberry Margarita</i>
Served with guacamole, corn purée, jalapeños and pineapple jam. (GF, DF)	
<b>BRISKET BLISS</b>	<i>Pairs best with... Chilli Margarita</i>
Pulled brisket, guacamole, crunchy slaw, herb mayo and salsa verde. (GF, DF)	
<b>OCEAN BREEZE FISH</b>	<i>Pairs best with... Lychee Margarita</i>
Ocean-caught Saddletail Snapper, home spiced, guacamole, slaw, chipotle and corn salsa. (GF, DF)	
<b>OYSTERS MUSHROOM</b>	<i>Pairs best with... Fenetre Lavande, Pinot Noir</i>
Soy marinated, guacamole, slaw, cashew cream and pickled onion with chipotle. (GF, DF, V)	

## SHARE BOARDS \$59

<b>TACO SHARE BOARD</b>
Your choice of two taco fillings with 6 tortillas, guacamole, slaw & sauces. (GF, DF)
<b>FAJITA BOARD YOUR WAY* (+ \$3)</b>
<b>Select one protein:</b>
~ Beef <i>Pairs best with... Folklore, Chardonnay</i>
~ Chicken <i>Pairs best with... Cape Barren 'Wild Goose', Cabernet Sauvignon</i>
Sizzling capsicum and onion, 6 tortillas, guacamole, slaw & sauces. (GF, DF)

*Chef Note*

All our tacos can be made (GF) if you order a corn tortilla. Plus, any taco can be made veggie-friendly by swapping the protein for delicious, grilled haloumi or baked pumpkin!

(GF) can be made gluten free    (DF) can be made dairy free    (V) can be made vegan

# Pablito's

MEXICAN CUISINE AND TEQUILARIA

## MAINS

<b>STEAK SURF &amp; TURF</b>	<i>Pairs best with... Cape Barren 'Wild Goose', Cabernet Sauvignon</i>	\$46
Steak and king prawns cooked in chimichurri, and a garlic butter white wine lemon sauce, served with green beans and sauteed potatoes. (GF, DF)		
<b>CHICKEN AND PUMPKIN ENCHILADAS</b>	<i>Pairs best with... Chilli Margarita</i>	\$33
Soft house-made enchiladas filled with chicken, pumpkin, and mushrooms, topped with creamy mushroom béchamel sauce..		
<b>BRISKET SUPREME NACHOS</b>	<i>Pairs best with... Passionfruit and Cranberry Margarita</i>	\$33
Crispy tortilla chips loaded with 12-hour slow-cooked brisket, guacamole, herb sour cream, melted cheese, and fresh salsa. (GF, DF)		
<b>ROASTED PUMPKIN &amp; MEXICAN RICE</b>	<i>Pairs best with... Seabrook, Rose</i>	\$29
with Mexican-style rice and a coconut-based pumpkin chili sauce, with roasted pumpkin, chilies, and crispy herbs. (GF, DF, V)		
<b>ARROZ A LA TUMBADA - MEXICAN SEAFOOD RICE</b>	<i>Pairs best with... Herringbone, Sauv Blanc</i>	\$36
A coastal-style rice with octopus, prawns, and mussels cooked in rich seafood stock, finished with chimichurri and homemade BBQ sauce. (GF, DF)		
<b>PABLITO'S BURRITO BOWL</b>	<i>Pairs best with... Classic Margarita</i>	\$33
Your choice of protein, Mexican-style rice, garlicky beans, avocado, slaw & chipotle sauce.(GF, DF, V)		
<b>Choose your protein:</b> pulled beef, chicken breast, fish, or pumpkin		

## FOR TWO TO TANGO

### SOME THINGS ARE BETTER SHARED

Choose **1 starters & 1 mains per person\*** and enjoy sharing, for two (or more) to enjoy together.

A little indulgence, made for moments worth lingering over.

\$49 per person

*\*All adults on the table must participate.*

- *\*Steak Surf & Turf +\$13*

## DESSERTS

<b>PABLITO'S CHOCOTORTA</b>	<i>Pairs best with... Poncho's Caramel Tequila</i>	\$15
Layers of chocolate biscuits and dulce de leche cream.		
<b>CHURROS WITH DULCE DE LECHE</b>	<i>Pairs best with... Poncho's Coffee Tequila</i>	\$15
Crispy churros served with warm dulce de leche and berries. (DF, V)		
<b>VANILLA CUSTARD FRUIT TART</b>	<i>Pairs best with... Espresso Martini</i>	\$15
Buttery lime-zested tart filled with smooth vanilla custard and topped with fresh seasonal fruit.		

PABLITO'S - WHERE THE FLAVOURS SPEAK LOUD

*and the Margaritas have the last say . .*

**(GF)** can be made gluten free    **(DF)** can be made dairy free    **(V)** can be made vegan

**0.8% surcharge on card payments. 15% surcharge on public holidays.**