

Pablito's

MEXICAN CUISINE AND TEQUILARIA

ENTRÉES

HOUSE GUACAMOLE Made fresh daily, served with crispy tortilla chips. (GF DF V)	\$16
JALAPENO POPPERS Stuffed with creamy rice and cheese, served with herb mayo.	\$20
SONORA STYLE CALAMARI Garlic & lime marinated, served with chipotle mayo. (GF DF)	\$18
KING PRAWN TOSTADA King prawns, mango chilli puree, avocado, served in a crispy tortilla. (GF DF)	\$19
ALAMBRES (2) Marinated beef or prawn skewers fired on charcoal hibachi grill, chimichurri sauce. (GF DF)	\$22
CRISPY CAULIFLOWER Beetroot and avocado mojo, agave syrup, jalapeño and parsley oil. (GF DF V)	\$18
BEEF QUESADILLAS Crispy tortilla, served with corn salsa and herb mayo. (GFO)	\$20
ORANGE ROUGHY CEVICHE Lime marinated, tomatoes, onions, served with Mexican totopos. (GF DF)	\$22

TACOS 2 per serve

CRISPY CORN CHICKEN TACOS Served with guacamole, corn puree, jalapeño & pineapple jam. (GFO DF)	\$25
TINGA BEEF TACOS Pulled brisket, guacamole, crunchy slaw, herb mayo, corn salsa. (GFO DFO)	\$25
OCEAN BREEZE FISH TACOS Daily catch, homemade spiced, guacamole, slaw, corn salsa. (GFO DF)	\$25
BAJA PRAWN TACOS Battered prawns, shredded mix cabbage, remoulade sauce. (GFO DF)	\$25

Chef Note

All tacos can be Gluten Free or Vegetarian by swapping the protein by haloumi cheese or cauliflower florets.

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MAINS

300G CHIPOTLE MARINATED WAGYU FLANK STEAK MB 4-5	\$55
Grilled seasonal greens, chimichurri sauce – served medium rare. (GF DF)	
POLLO ASADO	\$38
Grilled chicken breast, minted quinoa salad, baby carrots, confit lemon, yoghurt dressing crema. (GF DFO)	
BRISKET SUPREME NACHOS	\$33
Crispy tortilla chips loaded with 12 hour cooked brisket, melted cheese, guacamole, sour cream, corn salsa. (GF)	
FRESH ATLANTIC SALMON	\$44
Lightly marinated, served with mix greens & cucumber ribbon salad, salsa verde. (GF DF)	
PABLITO'S BURRITO BOWL	\$33
Select one protein: Pulled Beef, Chicken Breast, Fish, Cauliflower or Haloumi Cheese. Guacamole, shredded cheese, corn salsa, sour cream, pinto beans & mexican rice. (GF DF V)	

MADE FOR SHARING

TACO SHARE BOARD	\$59
Your choice of two taco fillings with 6 tortillas, guacamole, slaw & sauces. (GFO DFO)	
FAJITA BOARD YOUR WAY	\$62
Select one protein: Beef or Chicken (GFO DFO) Sizzling capsicums and onions, 6 tortillas, guacamole, slaw & sauces	
1.1kg BIRRIA STYLE LAMB SHOULDER	\$120
Serves 3 - 4 12 hour slowed cooked lamb shoulder on the bone, roasted capsicums & onions, 9 tortillas, garlicky beans and sauces. (GFO DFO)	

DESSERTS

MEXICAN MOUSSE	\$17
Oreo crumbs, dulce de leche mouse, chocolate ganache	
PABLITO'S CHOCOTORTA	\$16
Layers of chocolate biscuits and dulce de leche cream	
CHURROS WITH DULCE DE LECHE	\$16
Crispy churros served with dulce de leche & strawberries	