

Pablito's

MEXICAN CUISINE AND TEQUILARIA

ENTRÉES \$17

HOUSE GUACAMOLE *Pairs best with... Classic Margarita*

Creamy, zesty guacamole made fresh daily, served with crispy tortilla chips. (GF, DF, V)

KING PRAWN TOSTADA *Pairs best with... JBH Wines, Chenin Blanc*

Crispy tortilla topped with succulent grilled king prawns, mango sweet chili sauce, avocado salsa, and crispy onion. (GF, DF)

JALAPENO POPPERS *Pairs best with... Chilli Margarita*

Breaded jalapeños stuffed with creamy risotto and cheese, served with a refreshing herb mayo.

SMOKY CHARRED CORN RIBS *Pairs best with... Charred Pineapple Margarita*

Smoky charred corn ribs with chipotle crema, a squeeze of lime, and a sprinkle of parmesan. (GF, DF, V)

ORANGE ROUGHY CEVICHE *Pairs best with... Herringbone Hills, Sauvignon Blanc*

Ocean-caught cured in a zesty lime marinade, complemented by tomato, onion, and crunchy Mexican totopos. (GF, DF)

BEEF QUESADILLAS *Pairs best with... Starling, Shiraz*

Folded into a crispy tortilla with melted cheese and fresh pico de gallo, served with herb mayo. (GF, DF)

TACOS \$24

2 per serve

CRISPY CORN-CRUSTED CHICKEN *Pairs best with... Passionfruit & Cranberry Margarita*

Corn crusted chicken served with guacamole, grilled corn purée, jalapeños and pineapple jam. (GF, DF)

BRISKET BLISS *Pairs best with... Mezcal Tommy's Cranberry Margarita*

Pulled brisket, guacamole, crunchy slaw, herb mayo and salsa verde. (GF, DF)

OCEAN BREEZE FISH *Pairs best with... Lychee Margarita*

Ocean-caught Saddletail Snapper, home spiced, guacamole, slaw, chipotle and corn salsa. (GF, DF)

MUSHROOM TACOS *Pairs best with... Fenetre Lavande, Pinot Noir*

Crispy oyster mushrooms, crunchy slaw, cashew cream and pickled onion with chipotle mayo. (GF, DF, V)

SHARE BOARDS \$59*

TACO SHARE BOARD

Your choice of two taco fillings with 6 tortillas, guacamole, slaw & sauces. (GF, DF)

FAJITA BOARD YOUR WAY* (+ \$3)

Select one protein:

~ Beef *Pairs best with... Cape Barren 'Wild Goose', Cabernet Sauvignon*

~ Chicken *Pairs best with... Folklore, Chardonnay*

Sizzling capsicum and onion, 8 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!

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

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MAINS

STEAK SURF & TURF	<i>Pairs best with... Cape Barren 'Wild Goose', Cabernet Sauvignon</i>	\$42
Steak and king prawns cooked in chimichurri, and a garlic butter white wine lemon sauce. Choose 2 sides from: Guacamole, Rice, Sauteed Potatoes or Slaw. (GF, DF)		
GRILLED CHICKEN THIGH	<i>Pairs best with... Chilli Margarita</i>	\$29
Crispy-skin marinated chicken thigh with chipotle crema, served with Mexican salsa and a cheesy, sour cream-filled jack potato. (GF)		
BRISKET SUPREME NACHOS	<i>Pairs best with... Passionfruit and Cranberry Margarita</i>	\$32
Crispy tortilla chips loaded with 12-hour slow-cooked brisket, guacamole, herb sour cream, melted cheese, and fresh salsa. (GF, DF)		
ROASTED PUMPKIN & MEXICAN RICE	<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)		
CHEESY BRISKET RICE	<i>Pairs best with... Mezcal Tommy's Cranberry Margarita</i>	\$29
12-hour slow-cooked brisket, cheese, chorizo, and bacon, extra melted cheese, served with guacamole and slaw. (GF)		
CHILLI KING PRAWNS	<i>Pairs best with... Watermelon and Mint Margarita</i>	\$36
U8 king prawns, with crispy fried onion, herb oil, and avocado cream. (GF, DF) Choose 2 sides from: Guacamole, Rice, Sautee Potatoes or Slaw		

FOR TWO TO TANGO

SOME THINGS ARE BETTER SHARED \$44 per person

Choose **2 starters & 2 mains*** and we'll plate it beautifully for two (or more) to enjoy together. A little indulgence, made for moments worth lingering over.

*Excludes main dishes: Chilli King Prawns | Steak Surf & Turf

DESSERTS

PABLITO'S CHOCOTORTA	<i>Pairs best with... Poncho's Caramel Tequila</i>	\$15
Layers of chocolate biscuits and dulce de leche cream.		
CHURROS WITH DULCE DE LECHE	<i>Pairs best with... Poncho's Coffee Tequila</i>	\$15
Crispy churros served with warm dulce de leche and berries. (DF, V)		
BERRY CRÈME BRÛLÉE	<i>Pairs best with... Espresso Martini</i>	\$15
Classic vanilla crème brûlée topped with a berry compote. (GF)		

PABLITO'S - WHERE THE FLAVOURS SPEAK LOUD

and the Margaritas have the last say . . .

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