

The Mad Mexican Dinner Menu



SMALL PLATES

GUACAMOLE & CORN CHIPS \$16 (GF, DF, VG)

- add pico de gallo +\$3
- add blue cheese sauce or sour cream +\$2

STICKY EGGPLANT CHIPS \$25 (GF, DF, VG) 🌶️

Crispy fried eggplant coated in sweet and spicy black vinegar, chillies, shallots, coriander

PRAWN TOSTADAS \$28 (GF) (A)

Grilled prawns on 2 corn tostadas, guacamole, pico de gallo, coriander crema

JALAPENO POPPERS \$16 (V) 🌶️

3pc Jalapeno & risotto poppers, coriander crema

500G CHICKEN WINGS \$23 (GF)

- Buffalo, served with blue cheese sauce 🌶️
- Sticky BBQ, served with sesame seeds and aioli

MEXICAL \$20 (GFO) (I)

Flash fried calamari tossed in a zesty mexican spice, served with compressed watermelon, shallots, coconut caramel sauce

MEXICAN FRIES \$15 (GF, DFO, V)

Seasoned fries served with a side of chipotle mayo

CORN RIBS \$18.5 (GF, V)

4pc Sweet corn on the cob, spiced butter, chipotle mayo & grana padano

LARGE PLATES

QUESADILLA (VO)

Flour tortilla filled with cheese, pico de gallo, corn. Topped with sour cream and served with chipotle mayo on the side. Choose from:

- Ground beef \$30.5
- Chipotle chicken \$30.5 🌶️
- 5 bean (V) \$28

BRISKET & JALAPENO ENCHILADA \$32 🌶️

Enchilada with beef brisket, tomato salsa, cheese, capsicum, corn. Topped with pickled jalapeno's & sour cream. Served with a side of caesar salad

NACHOS 29.5 (GF, VO) 🌶️

Corn chips, salsa, pico de gallo, guacamole, pickled jalapenos, sour cream, queso sauce with your choice of protein:

- Ground beef
- Chipotle chicken
- 5 bean (V)

CHILLI BEEF SPUD \$27 (GFO)

Jacket potato with chilli con carne, sour cream, queso sauce, shallots. Served with a side of caesar salad



GF – GLUTEN FREE | DF – DAIRY FREE | V – VEGETARIAN | GFO/DFO/VO – GF/DF/V OPTION AVAILABLE
VG – VEGAN | PLEASE ADVISE STAFF OF DIETARIES – NOT ALL INGREDIENTS ARE LISTED

(I) – IMPORTED | (A) – AUSTRALIAN

NO SPLIT BILLS | 10% SURCHARGE SUNDAYS AND PUBLIC HOLIDAYS | PRICES ARE SUBJECT TO CHANGE

HOUSE of
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TACOS

Soft shell Tacos – 2 per serve

All tacos come with pico de gallo, slaw, guacamole

SOUTHERN FRIED CHICKEN \$23 (GF) chipotle mayo, sesame seeds

BAJA FISH \$23 (GF, DF) (A) mango salsa, jalapenos

CRISPY PORK BELLY \$23 (GF, DF) hot honey, pickled onions, jalapenos

BANG BANG SHRIMP \$24 (GF) (A) coriander crema, sesame seeds

TEMPURA VEG \$22 (GF, V) coriander crema

QUESO BIRRIA \$32 (GF) 🌶️ 🌶️

3pc Beef brisket onion, cheese and coriander tacos fried in beef consommé. Served with beef consommé and coriander crema dipping sauces



KIDS

All kids meals served with a small soft drink and a side of fries and tomato sauce

KIDS CHEESE QUESADILLA \$20 (GFO)

3 x tortilla with cheese

KIDS BEEF QUESADILLA \$22 (GFO)

2 x tortilla with cheese and ground beef.

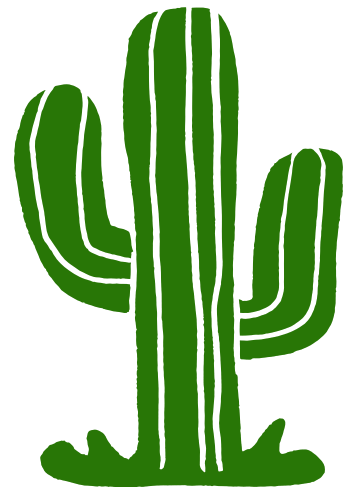
DINO NUGGETS \$20 (DF)

Tempura chicken nuggets

KIDS TACOS \$20 (GF)

2 x soft shell tacos with lettuce & cheese

Choice of fish (A), beef or chicken



DESSERTS

CHURRO BITES \$19

Served with chocolate sauce and vanilla ice cream

BURNT BASQUE CHEESECAKE \$18 (GFO)

Served with blueberry compote

DULCE DE LECHE AFFOGATO \$24 (GFO)

Vanilla ice cream, dulce de leche, espresso, Frangelico. Served with a crushed nut rim and a churro chip

VANILLA ICE CREAM \$9 (GF)

Served with chocolate sauce



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