

# Mucho Mexicano

OUR MENU IS DESIGNED TO BE SENT AS IT'S READY & SHARED

## Antojitos

SMALL PLATES TO SHARE

- HOUSE MADE GUACAMOLE** 13  
W/ CORN CHIPS (GF/DF/VE)
- CROQUETAS DE JALAPEÑO Y MANCHEGO** 15  
(4) W/ SMOKED SOUR CREAM & CHIVES (V)
- ELOTES** 13  
CHARGRILLED CORN, CHIPOTLE CREMA, QUESO, SMOKED PAPRIKA (GF/DFO/V/VEO)
- BABY CALAMARI** 21  
FLASH FRIED & SEASONED WITH TAJIN, AIOLI & FRESH LIME (GF/DF)
- SHOESTRING FRIES** 13  
SPICED SALT, AIOLI (GF/DF/VEO)

## Tacos

2 for \$18  
3 for \$25

ALL SERVED ON FLOUR TORTILLAS W/ SLAW  
(GLUTEN FREE OPTION AVAILABLE +\$1EA)

- SHREDDED BEEF CHEEKS**  
CHIPOTLE, GREEN MOLE & PICKLED ONIONS (GFO/DF)
- CHARGRILLED CHICKEN**  
CORN + QUESO SALSA (GFO/DFO)
- PULLED PORK 'CARNITAS'**  
W/ BURNT PINEAPPLE SALSA (GFO/DF)
- PUMPKIN + HALOUMI**  
CHIPOTLE CREMA, ALEPPO PEPPER, PEPITA SEEDS (GFO/DFO)
- FRIED WHITING**  
HONEY, LIME + HERB CREMA, FRIED CAPERS (DFO)
- CRISPY PRAWNS**  
LIME CREMA & TAJIN (DFO)

## Quesadillas

STUFFED INTO FLOUR TORTILLAS AND TOASTED UNTIL GOLDEN

- VERDURAS ASADAS** 27  
ROASTED PUMPKIN, ZUCCHINI + ONION  
W/ BLACK BEANS, QUESO & RANCHERO SAUCE (V)
- POLLO Y CHORIZO** 29  
MARINATED CHICKEN + CHORIZO SALAME  
W/ QUESO, GREEN ONIONS & LIME CREMA

## Mucho Fiesta \$41pp

(minimum 2 people)

- HOUSE MADE GUACAMOLE W/ CORN CHIPS (GF/DF/VE)
- CROQUETAS DE JALAPEÑO W/ SMOKED SOUR CREAM + CHIVE DIP (V)
- ELOTES CHARGRILLED CORN TOSSED IN CHIPOTLE CREMA, QUESO, SMOKED PAPRIKA (GF/DFO/VEO)
- BEEFTACO CHIPOTLE, GREEN MOLE & PICKLED ONIONS (GFO/DF)
- CHICKEN FAJITA PAN ROASTED PEPPERS, ONIONS & SPICES W/ PICO DE GALLO, GUACAMOLE, SOUR CREAM & GRILLED FLOUR TORTILLAS (GFO/DFO)
- ADD CHURROS (V) +4.5EA

## Daily Deals

*Margarita Monday*  
\$15 MARGARITAS ALL DAY

*Half Price Taco Tuesday*  
ALL DAY EVERY TUESDAY FROM 11AM

*Lunch Burritos*  
\$17 EVERY DAY FROM 11AM TO 5PM

## Comidas

- CHICKEN FAJITA** 31  
PAN ROASTED PEPPERS, ONIONS & SPICES  
W/ PICO DE GALLO, GUACAMOLE, SOUR CREAM  
& GRILLED FLOUR TORTILLAS (GFO/DFO)
- CRISPY BRAISED PORK BELLY** 35  
W/ AGAVE, BURNT PINEAPPLE SALSA, HOUSE SLAW  
& GRILLED FLOUR TORTILLAS (GFO/DF)
- BEEF BIRRIA QUESATACOS** 33  
SLOW COOKED BRISKET & QUESO GRILLED IN CORN TORTILLAS  
W/ BEEF DRIPPING, SLAW, PICO DE GALLO & FRESH LIME (GF)
- WARM CHICKEN SALAD** 25  
CORN CHIPS, BLACK BEANS, CORN, QUESO, AVOCADO  
& ROCKET W/ SWEET ONION DRESSING (GF/DFO)

- NACHOS DE LA CASA (GF/V/VEO)** 26  
WARM CORN CHIPS W/ CHEESE & BLACK BEANS 'CON ESPECIAS'  
PICO DE GALLO, GUACAMOLE & SOUR CREAM
- W/ SLOW COOKED BEEF (GF/DFO) 30
- W/ PULLED PORK 'CARNITAS' (GF/DFO) 32

- ENCHILADA DE RICOTTA** 27  
FLOUR TORTILLAS STUFFED WITH MUSHROOMS,  
RICOTTA & SPINACH AND BAKED IN A TOMATO & LIME FRITO  
W/ QUESO & SAFFRON RICE (V) ADD CHICKEN +6

## Adiciones

- SAFFRON RICE (GF/DF/V/VE) 6
- HOUSE MADE GUACAMOLE (GF/DF/V/VE) 6
- SOUR CREAM/QUESO (GF/V) 5
- PICKLED JALAPEÑO/PICO DE GALLO (GF/DF/V/VE) 4

## Los Postres

- CHURROS** 12  
CINNAMON SUGAR, DULCE DE LECHE OR CHOCOLATE SAUCE (V)

### TROMBAS & TACOS

SATURDAY AND SUNDAY

SOUTHBANK & HAWTHORNE  
BOOKINGS FROM 11AM  
TWO HOUR SEATING

## \$85PP

SIX COURSE SET MENU AND TWO HOURS OF  
FREE FLOW DRINKS INCLUDING SANGRIA,  
FROZEN TROMBA WATERMELON & COCONUT MARGARITAS  
AND ESTRELLA DAMM






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