



EL REY

YOUR LOCAL CANTINA



TO START

- TOTOPOS CON GUACAMOLE gf, ve 18
Tortilla chips served with guacamole & salsa roja
- CHICHARRONES CON SALSA gf, 18
Salted pork crackling served with salsa roja & verde
- CORN RIBS (4) gf 14
Charred corn ribs tossed in spicy glaze topped
with chipotle aioli, queso fresco & coriander

ENTREES

- CAMARON CEVICHE gf 30
Prawns, tomato, red onion, corriander in a
citrus ginger oil topped with fresh mango
- RED TUNA TOSTADA (4) gf 28
Tuna sashimi, citrus soy sauce, chipotle aioli,
avocado, topped with crispy fried leek
- MEZCAL BURNT BUTTER SCALLOPS(4) 32
Seared scallops in a mezcal burnt butter on a creamy
butter bean puree topped with a cripy chorizo crumb
- WATERMELON & HALLOUMI SALAD 25
Watermelon, halloumi, red onion, thinly sliced jalapeños,
micro herbs tossed in a chipolte and balsamic glaze
- CHORIZO CROQUETAS (4) 18
Chorizo and cheese in a fluffy potato croquette lightly
crumbed served with jalapeno aioli, sesame seeds
- CHIMICHANGAS (6) gf 18
Hand rolled corn tortillas filled with patatas, flash fried,
topped with avocado mousse, salsa roja, sour cream,
queso fresco & matcha oil
- NACHOS DEL REY gf  30
Pulled beef, chorizo, pico de gallo, guacamole, cheese
& sour cream. Hongos option (v)

gf - gluten free*

gfo - gluten free option*

ve - vegan*

* by ingredient

For all dietary requirements, please speak to our staff.
10% Surcharge on Sundays & 15% on public holidays



TACOS


BAJA PESCADO gfo 8
Blue corn battered barramundi, pico,
mixed cabbage, pickled onion & chipotle aioli

CAMERON PICANTE gfo 9
Grilled prawns, cabbage, chipotle aioli
topped with crispy leek

CHIMMI CHORIZO gf 9
Chorizo, crispy cheese, chimmi churri
& avocado mousse

GRILLED HALLOUMI 8
Grilled halloumi, beans, pico de gallo
& macha salsa

HONGOS gf 8
Seasonal mushrooms, macha oil,
crispy cheese & coriander

BIRRIA (X3) gfo  26
Slow cooked birria beef, crispy cheese,
salsa roja, spanish onion & coriander



QUESADILLAS

AL PASTOR QUESADILLA 26

Slow cooked pork, queso, guajillo oil, grilled in a
flour tortilla served with caramelised pineapple salsa

POLLO QUESADILLA 24

Slow cooked chicken, queso, grilled in a
flour tortilla served with salsa verde

HONGOS QUESADILLA 24

Seasonal mushrooms, salsa macha, salsa roja,
queso, grilled in a flour tortilla

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MAINS

GREAT TO SHARE!

ESQUITES CON CAMARON gf 40

Pan-fried pascilla oil tiger prawns served on a bed of warm corn & queso with chipotle aioli, avocado mousse, coriander, served with warm tortillas (6)

POLLO ALAMBRE gf 35

Panfried chicken breast with mix mushroom, capsicum and spanish onion cooked in guajillo oil & citrus sauce served with pico de gallo and beans from the pot, served with warm tortillas (6)

BEEF BARBACOA gf 38

8-hour slow-cooked beef in-house marinade, with black beans, salsa roja & pico de gallo, served with warm tortillas (6)

PULPO PICANTE 40

Grilled baby octopus served on patatas bravas tossed in a chipotle guajillo salsa roja garnished with kale chips

CARNE ASADA gf 40

250g Striploin cooked medium rare with chimichurri, & a creamy white bean puree served with patatas bravas

AL PASTOR 40

Slow cooked pork shoulder with caramalised pineapple salsa, pico de gallo, black beans served with warm corn tortillas (6)

CHARGRILLED HALLOUMI gf 30

Halloumi, broccoli & patatas bravas, salsa macha, served with warm tortillas (6)

SIDES

MEXCIAN RICE 10

Cooked with salsa corn, onion & garlic

MEXICAN SLAW 10

charred corn and cabbage slaw dressed in a jalapeno aioli

PATATAS BRAVAS 10

Crispy potatoes tossed in spanish spices served with chipolte aioli

BROCCOLINI BLANCHED 8

Blanched dressing in lemon juice and olive oil

LEAFY GREENS 8

Mixed leafy greens & red onion topped in a olive oil vinigarette

BEANS FROM THE POT 3

WARM TORTILLAS (5) 4



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TEQUILA

| | |
|---------------------|----|
| 1800 Silver | 10 |
| 1800 Reposado | 11 |
| 1800 Anejo | 12 |
| 1800 Coconut | 10 |
| Don Julio Blanco | 13 |
| Don Julio Reposado | 15 |
| Don Julio Anejo | 17 |
| Herradura Plata | 12 |
| Herradura Resposado | 13 |
| Herradura Anejo | 15 |
| Patron Silver | 10 |
| Patron Reposado | 13 |
| Patron Anejo | 15 |
| 818 Blanco | 14 |

MEZCAL




| | |
|-------------------|----|
| Monete Alban | 9 |
| Scorpion Reposado | 11 |

SPIRITS

| | |
|--------------------------|----|
| Stolichnaya | 9 |
| Belvedere | 13 |
| Tanqueray | 11 |
| Angostura Reserva Blanco | 8 |
| Kraken Spiced Rum | 10 |
| Canadian Club | 9 |
| Jack Daniels Black Label | 9 |
| Johnnie Walker Red Label | 9 |
| Monkey Shoulder | 10 |
| Aperol | 8 |
| St Germain Elderflower | 10 |
| Malibu | 8 |
| Kahlúa | 8 |



MARGARITAS

| | | |
|---|----|---|
| TOMMYS | 20 |  |
| 1800 blanco tequila, triple sec, lime, agave Upgrade to cadillac using Reposado for +\$5 | | |
| JALAPENO | 20 |  |
| House infused jalapeno 1800 blanco tequila, triple sec, lime, agave | | |
| ELDERFLOWER & CUCUMBER | 20 |  |
| 1800 blanco tequila, elderflower liqueur, lime, cucumber & agve | | |
| COCONUT | 20 |  |
| 1800 coconut tequila, lime, agave | | |
| SPICY WATERMELON | 20 |  |
| House infused jalapeno 1800 blanco tequila, triple sec fresh watermelon & lime If you can't handle the heat let the team know and have it classic | | |
| COCO MANGO | 20 |  |
| 1800 coco tequila, malibu, lime juice, house mango syrup | | |
| SMOKY PINEAPPLE MEZCAL | 20 |  |
| Alban mezcal tequila, triple sec, lime juice, pineapple juice, agave | | |
| GRAPEFRUIT PALOMA | 22 |  |
| Patron blanco tequila, triple sec, grapefruit juice, lime juice. Served on the rocks in a mini patron bottle | | |

COCKTAILS

| | | |
|---|----|---|
| SPRING FLING | 22 |  |
| Vanilla vodka, peach schnapps, passionfruit syrup, lime juice, sparkling wine | | |
| RASPBERRY KISS | 22 |  |
| Gin, chambord, lime, house made raspberry syrup, egg whites, topped with persian fairy floss | | |
| LEMON MERTINI | 20 |  |
| Vanilla vodka, Limoncello, lemon juice, agave, egg white | | |
| FRENCH VANILLA MARTINI | 20 |  |
| Vanilla vodka, chambord, pineapple juice, lime, egg whites | | |
| SUNSET SIPPER | 20 |  |
| Vodka, aperol, mango syrup, lemon, egg whites | | |
| MOJITO | 20 |  |
| Beenleigh white rum, fresh mint, lime juice, agave | | |
| ESPRESSO MARTINI | 21 |  |
| Your choice of classic or salted caramel Stoli vodka, kahlua, agave, cold pressed espresso | | |
| SOUR | 21 |  |
| With your choice of Mezcal, Amaretto or Whiskey | | |



SANGRIA

RUBY DEL SOUL

12 / 35

The perfect balance of a robust red wine, peach schnapps, orange, ginger with a touch of vanilla and cinnamon

BLANCA

15 / 40

Crisp white wine, peach schnapps, passionfruit, orange and apple

ROSA

15 / 40

Light refreshing rosé, peach schnapps, watermelon and mint

WINE

NV Blanc de Blanc 10 / 47
Palmetto Wine Co, Murray Darling, SA

2024 Chardonnay 15 / 55
Alpha Box & Dice, Adelaide Hills, SA

NV Yellow Label Brut 130
Veuve Cliquot, Remis, Fr

2024 Rosé 14 / 50
Alpha Box & Dice, Langhorne Creek, SA

2024 Pinot Grigio 14 / 50
Alpha Box & Dice, Adelaide Hills, SA

2024 Pinot Noir 14 / 50
Palmetto Wine Co, Barossa Valley, SA

2023 Sauvignon Blanc, 14 / 50
Alpha Box & Dice, Adelaide Hills, SA

2022 Shiraz 15 / 55
Palmetto Wine Co, Barossa Valley, SA

BEER

Corona Extra 10

Stone & Wood Pacific Ale 12

Balter Cervesa 10

Negra Modello 10

Heaps Normal 0% 9

MOCKTAILS

MINI MI MARGARITA

The Mexican staple can now be enjoyed by the whole family

6

TROPICAL SUNRISE

Mango, lime, pineapple, grenadine,

7

WATERMELON SUGAR

Watermelon, lime, sprite

7

LIGHTER

JARRITOS MEXICAN SODA

Lime, Guava, Cola

7

SOFT DRINK CANS

Coke, Coke No Sugar, Fanta, Sprite

4

JUICE

Orange, Apple, Pineapple

5

