

BANDITA.

SAMPLE MENUS

SUBJECT TO SEASONAL AVAILABILITY

BANDITA.

CHIPS & SALSAS	CORN CHIPS & GUACAMOLE (V)	11
	SALSA ROJA oak-smoked Noosa Reds, chipotle, lime, tamarind	5.5
	SPICY PIÑA bbq pineapple & habanero salsa, white onion, coriander	6
	ALL OF THE ABOVE (V)	20
SNACKS & STARTERS	CRISPY CRACKLING habanero cured "chicharron", pear & lime, tajin	7
	CAESAR CHICKEN SKIN (2pcs) Olasagasti anchovy, parmesan crema, bacon & egg	10
	STREET CORN (V) bbq'd, aged cheese, chipotle, lime	6.5
	REEF FISH CEVICHE coconut, avocado, green onion, mint, cucumber, chilli	18
	FRIED WINGS free range, baja salsa, sour cream, pickled onion - SPICY or MILD	17
TOSTADAS (2pcs)	TUNA * sashimi grade blue fin, white soy & fermented red chilli, avocado, jalapeño	19
	CRAB K'gari spanner crab, fermented green chilli mayo, cucumber, lime	23
	WATERMELON (V) nori, avocado crema, miso, jalapeño, lime	11
	CHICKEN TINGA pulled chipotle chicken, lettuce, black bean, crema, cheese, lime	16
TACOS 6" corn tortilla	ARTICHOKE (V) sweet corn fritter, finger-lime crema, sweetcorn 'paté', jalapeño	10
	PORK pulled 'pibil' pork, tomatillo salsa, slaw, chipotle, crispy corn & lime	10
	FISH achiote marinated reef fish, pico de gallo verde, chipotle yoghurt	11
	PRAWN bbq Mooloolaba kings, lemon myrtle & chill, bbq mango, lime, mayo	12
QUESADILLAS	CHICKEN free range spiced chicken, chipotle, pickled red onion, coriander, pico verde	19
	CAULIFLOWER (V) roasted cauliflower, 3 cheeses, lime gremolata, toasted almond	17
CHARGRILL	LIONS MANE(V) Kin Kin mushrooms, cashew, Mexican truffle, serrano chilli, dill	33
	CHICKEN 250gm free range, Mexican 'jerk', lime, serrano peppers	23
	RIB EYE STEAK 200gm dried ancho & porcini rubbed, burnt onion crema, lemon	35
	OCTOPUS 'Pulpo' ADOBO , smoked yoghurt, kombu & chile morita adobo, pomegranate	38
	LAMB 'BARBACOA' 200gm slow cooked rump, charred jalapeño & mint chimichurri	29
SIDES (V)	TORTILLAS (6 x 4.5")	5
	GUACAMOLE avocado, lime, tomato, coriander, onion	7
	CONDIMENTS - sour cream / chipotle yoghurt / mayo / cashew crema	3ea
	PICO DE GALLO VERDE cucumber, onion, celery, mojo verde, lime	4
	PICKLED VEGES mixed seasonal veges, mexican aromats	6
	FRIJOLES 'Beans' black turtle beans, leek, pickled onion, queso fresco	7
	SLAW shredded cabbage, carrot, herbs	6
	BBQ GEM SALAD radish, shallot, lime vinaigrette	10
	MACADAMIA & BEETROOT orange, smoked beetroot, salsa macha, jalapeño	14
MEXICAN 'ARROZ' RICE steamed rice, shallot, paprika, roasted garlic, herbs	9	

Please note public holidays will incur a 15% surcharge

All card transactions incur a 1.2% surcharge

Sparkling water unlimited 5pp

(V) = Vegetarian * = Contains Gluten

BANDITA SET MENU

\$55 Per Person

Corn Chips & Salsas

Guacamole (V) Avocado, Lime, Tomato, Onion, Coriander

Salsa Roja (V) Oak-Smoked Noosa Reds, Chipotle, Lime

Street-corn (V) Bbq'd, Aged Cheese, Chipotle, House Spice, Lime

Watermelon Tostada Nori, Avocado Crema, Miso, Jalapeño, Lime

Fish Taco achiote marinated reef fish, pico de gallo verde, chipotle yoghurt

BBQ Chicken Free Range, Mexican Style Jerk, Lime, Serrano Pepper

Macadamia & Beetroot (V) Orange, Smoked Beetroot, Salsa Macha, Jalapeño

Set menus are designed to be shared by the whole table

Minimum of two people

Tables of 10 and above must dine from a set menu

(V)=Vegetarian *=Contains gluten (D)=Dairy (SF)=Seafood

EL CAMINO SET MENU

\$75 Per Person

Corn Chips & Guacamole (V) Avocado, Lime, Tomato, Onion, Coriander

Street-corn (V) Bbq'd, Aged Cheese, Chipotle, House Spice, Lime

Pork Crackling Chilli Cured 'Chicharron', Pear & Lime Tajin

Reef Fish Ceviche Coconut, Avocado, Green Onion, Mint, Cucumber, Chilli

Watermelon Tostada Nori, Avocado Crema, Miso, Jalapeño, Lime

Pork Taco Pulled 'Pibil' Pork, Green Tomatillo, Slaw, Chipotle, Corn Migas

Lamb 'Barbacoa' Slow Roasted Rump, Charred Jalapeño & Mint Chimichurri

BBQ Gem Salad (V) Radish, Shallot, Lime Vinaigrette, Gem Lettuce

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DESSERT MENU

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DESSERTS

Bandita Tres Leches*	15
3 milk brulee, vanilla, ginger cake, dulce de leche ice-cream	
Match it with Abasolo Corn Whiskey Mexico	15
Mexican Pav (3pcs)	15
smoked meringue, coconut, sweetcorn custard, lime, popcorn praline	
Match it with Herradura Anejo Tequila Mexico	20
Churros*	16
dark chocolate sauce, cinnamon, blackberry coulis	
Match it with Valdespino Pedro Ximenez Jerez, Spain	12
Sorbet	14
mandarin & mezcal, hazelnut & chocolate, freeze dried mandarin	

DESSERT COCKTAILS

Hotel Acapulco	20
Blanco, Sunshine and Sons Gin, Orgeat, Citrus, Egg white	
Conquistadora	23
Herradura Anejo Tequila, Plantation Pineapple, Orange Skins	
Mexpresso Martini	20
Nixto Maize Liqueur, Blanco, Kahlua, Coffee	

LIQUEURS (60ml)

Nixta Maize Liquor Mexico	22
Kahlua Mexico	12
Disaronno Armaretto Italy	15
Valdespino Pedro Ximenez Jerez, Spain	10
Amaro Montenegro Italy	17
Fernet Branca Italy	20

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KIDS MENU

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Corn Chips & Guacamole	11
Street Corn grilled corn, cheese, mayo, lime	6
Crispy Fried Chicken Wings tomato salsa, sour cream, lime	15
Tacos	
Grilled chicken , lettuce, mayo	7
Fried fish, lettuce, mayo	9
Quesadilla Ham and cheese, tomato ketchup	10
Sweet Potato Fries ketchup & sour cream	9
Desserts	
Helado caramel ice-cream	6
Churros 2 x cinnamon sugared churros sticks, chocolate sauce	8
Mocktails	
Jimi Hendricks Cucumber, Rosewater, Lemon, Rosemary	11
Touché Pineapple, Ginger, Spice	11
Agua Fresca Passionfruit, Vanilla, Citrus	11

