

# BANDITA.

## SAMPLE MENUS

SUBJECT TO SEASONAL AVAILABILITY

**BANDITA.**

**DINNER**

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# BANDITA.

<b>CHIPS &amp; SALSAS</b>	<b>CORN CHIPS</b>	6
	<b>GUACAMOLE</b> (V) avocado, lime, tomato, onion, coriander	7
	<b>SALSA ROJA</b> oak-smoked Noosa Red tomatoes, chipotle, lime, tamarind	6
	<b>MACADAMIA SALSA</b> roasted macadamias, shallot, orange & sherry, dried guajillo	7
	<b>ALL OF THE ABOVE</b> (V)	24
<b>SNACKS &amp; STARTERS</b>	<b>CRISPY CRACKLING</b> habanero cured 'chicharron', salt & vinegar, pear, anise, tajin	8
	<b>STREET CORN</b> (V) flame grilled, off the cob, aged cheese, chipotle mayo, lime	8
	<b>WATERMELON TOSTADA*</b> (2) (V) nori & miso, avocado crema, pickled jalapeno	14
	<b>CRAB TOSTADA</b> (2) K'gari spanner crab, fermented green chilli mayo, cucumber, lime	24
	<b>CEVICHE</b> local reef fish, coconut, avocado, green onion, mint, cucumber, chilli	21
	<b>TUNA TARTARE*</b> yellow fin, fermented red chilli & white soy, creme fraiche, shoestring tortilla	22
	<b>FRIED CHICKEN</b> kombu agave brined thigh, baja salsa, finger lime crema, pickled onion - <b>SPICY</b> or <b>MILD</b>	20
<b>TACOS &amp; QUESADILLAS</b>	<b>CHICKEN</b> pulled chicken tinga, lettuce, sour cream, cheese, black beans	9
	<b>SHIITAKE</b> (V) crispy mushroom fritter, slaw, guacamole, salsa verde, lime	9
	<b>PORK</b> pulled 'mojo' pork, bbq pineapple & habanero salsa, slaw, tomatillo	11
	<b>FISH</b> achiote marinated reef fish, pico de gallo verde, chipotle mayo, cabbage	12
	<b>TONGUE &amp; CHEEK</b> braised cheek, crispy tongue 'bacon', pickled slaw, ghost chilli mayo <b>SPICY</b> or <b>MILD</b>	13
	<b>BBQ LEEK QUESADILLA</b> charred leek, endive, amarillo mayo	18
	<b>CHICKEN QUESADILLA</b> pepita rubbed chicken, cheese, chipotle, pickled onion, pico de gallo	21
<b>CHARGRILL</b>	<b>LIONS MANE</b> (V) Kin Kin mushrooms, cashew crema, Mexican truffle, serrano pepper, dill	34
	<b>JERK CHICKEN</b> free range, Mexican 'jerk' marinated, lime, serrano & jalapeno	32
	<b>LAMB RUMP 'BARBACOA'</b> marinated & slow cooked, charred jalapeño & mint chimichurri	38
	<b>SQUID</b> hibachi grilled squid, burnt pineapple, parsley, red mojo, lime	34
	<b>STEAK</b> char grilled wagyu rump cap, porcini & ancho dry rubbed, burnt onion crema, lemon	44
<b>SIDES (V)</b>	<b>TORTILLAS</b> (6 x 4.5")	6
	<b>SLAW</b> shredded cabbage, carrot, herbs, lime dressing	8
	<b>FRIJOLE'S 'Beans'</b> black turtle beans, leek, pickled onion, queso fresco	8
	<b>MEXICAN 'ARROZ' RICE</b> steamed rice, shallot, paprika, roasted garlic, herbs	12
	<b>BEETROOT</b> (V) smoked coconut yoghurt, puffed wild rice, jalapeno, beet molasses	12
	<b>BBQ GEM SALAD</b> lettuce, Caesar dressing, corn & lime migas	12
	<b>DIY TACO KIT</b> (V) 4.5" corn tortillas (6pcs), pico de gallo, chipotle mayo, slaw, hot sauce	14
	<b>DIY ADD ONS</b> pickled veg / cheese / sour cream / limes	4

Please note there is a 15% surcharge on Public Holidays & 10% on Sunday's | All card transactions incur a surcharge  
Sparkling water unlimited \$3pp | (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 red tomato, chipotle, lime, tamarind

### **STREET CORN (V)**

flame grilled, off the cob, aged cheese, chipotle mayo, lime

### **WATERMELON TOSTADA (V)**

nori, miso, avocado crema, fried shallot

### **FISH TACO**

achiote marinated reef fish, pico de gallo verde, chipotle mayo, cabbage

### **BBQ CHICKEN**

free range, Mexican 'jerk' marinated, lime, serrano & jalapeno

### **SLAW (V)**

shredded cabbage, carrot, herbs, lime dressing

Set menus are designed to be shared by the whole table,  
with groups of 10 and above all dining from the set menu.

Minimum of two people.

All dietaries catered for.

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## **EL CAMINO SET MENU**

**\$75 per person**

### **CORN CHIPS & GUACAMOLE (V)**

avocado, lime, tomato, onion, coriander

### **STREET CORN (V)**

flame grilled, off the cob, aged cheese, chipotle mayo, lime

### **PORK CRACKLING**

habanero cured, salt & vinegar, pear, anise, tajin

### **CEVICHE**

local reef fish, coconut, avocado, green onion, mint, cucumber, chilli

### **WATERMELON TOSTADA (V)**

nori, miso, avocado crema, fried shallot

### **PORK TACO**

pulled 'mojo' pork, bbq pineapple & habanero salsa, slaw, tomatillo

### **LAMB 'BARBACOA'**

marinated & slow cooked, charred jalapeño & mint chimichurri

### **BEETROOT (V)**

smoked coconut yoghurt, puffed wild rice, jalapeno, beet molasses

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# BANDITA.

## DESSERT MENU

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## DESSERTS

<b>Bandita Tres Leches*</b>	17
3 milk brulee, vanilla, ginger cake, dulce de leche ice-cream	
Match it with <b>Abasolo Corn Whiskey</b> Mexico	17
<b>Churros*</b>	16
dark chocolate sauce, cinnamon, blackberry coulis	
Match it with <b>Valdespino Pedro Ximenez</b> Jerez, Spain	14
<b>Coconut Sorbet</b>	12
bbq pineapple, agave, lime	
Match it with <b>Sunshine &amp; Sons 'Sugarcane'</b> , Woombye QLD	12

## DESSERT COCKTAIL

<b>Mexpresso Martini</b>	23
Nixto Maize Liqueur, Blanco, Kahlua, Coffee	

## LIQUEURS (60ml)

<b>Nixta Maize Liquor</b> Mexico	22
<b>Kahlua</b> Mexico	12
<b>Disaronno Amaretto</b> Italy	15
<b>Valdespino Pedro Ximenez</b> Jerez, Spain	14
<b>Amaro Montenegro</b> Italy	17
<b>Fernet Branca</b> Italy	14

# BANDITA.

## KIDS MENU

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## LUNCH & DINNER

### TO START

**CORN CHIPS & GUACAMOLE** 14

**STREET CORN** grilled corn, cheese, mayo, lime 6

**FRIED CHICKEN** boneless, tomato salsa, sour cream, lime 17

### TACOS

**CHICKEN** grilled chicken, lettuce, mayo 8

**FISH** fried fish, lettuce, mayo 9

**QUESADILLA** | served with ketchup  
**HAM & CHEESE** 11

### SIDES

**POTATO FRIES** ketchup & sour cream 11

### DESSERT

**HELADO** vanilla ice-cream 6

**CHURROS** (2), cinnamon sugar, chocolate sauce 8

### DRINKS

**JUICE** Orange | Pineapple | Apple 5/7

**AGUA FRESCAS** | Fresh squeezed Mexican fruit sodas

**PASSIONFRUIT** Citrus, Mint 11

### MOCKTAILS

**JIMI HENDRIX** Cucumber, Rosewater, Lemon, Rosemary 11

**TOUCHE** Pineapple, Ginger, Spice 11

