

BANDITA.

SAMPLE MENUS

SUBJECT TO SEASONAL AVAILABILITY

BANDITA.

LUNCH MENUS

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LUNCH | 11:30AM - 2:30PM | TUESDAY - FRIDAY

CORN CHIPS & GUACAMOLE (V)	13
SALSA ROJA (V) oak-smoked Noosa Reds, chipotle, lime, tamarind	6
STREET CORN (V)	8
flame grilled, off the cob, chipotle mayo, aged cheese, lime	
WATERMELON TOSTADA (2)*	14
nori, miso, avocado crema, pickled jalapeno	
TUNA TOSTADA* (2)	22
yellow-fin sashimi-grade, pickled nopal, white soy, creme fraîche, fermented red chilli	
CEVICHE	22
local reef fish, coconut, avocado, green onion, mint, cucumber, chilli	
FRIED CHICKEN	20
kombu agave brined F.R thigh, baja chipotle salsa, finger lime crema, onion pickle - SPICY or MILD	
BIRRIA TACO (2)	22
pulled cape grim beef brisket, cheese, guajillo consommé, guacamole & slaw, lime	
CHICKEN QUESADILLA	21
roast pepita rubbed chicken, cheese, chipotle mayo, onion pickles, pico de gallo verde	
TRUFFLE POTATO QUESADILLA (V)	19
Oaxacan queso, charred onion, truffle aioli, truffle pecorino cheese	
NOT REALLY NACHOS (CHILLAQUILES) (V)	18
warm corn chips, tomatillo salsa, lime crema, stracciatella, poached F.R egg, avocado, serrano	
Add - pulled pork / grilled chicken / black beans	+6
BURRITO**	
Mexican 'jerk chicken', chipotle mayo, rice & beans, cheese, slaw, pickles, smokey salsa roja or grilled eggplant (V)	19
CAESAR SALAD	
baby gem lettuce, Olasagasti Cantabrian anchovy, smoked bacon, poached egg, parmesan, corn 'migas'	22
Add chicken	+6
QUINOA SALAD (V)	
chickpeas, sweet corn, lettuce, quinoa, red peppers, pico de gallo, dried tomato, green 'goddess' dressing	17
HOT SAUCES (V)	
ask your friendly setion waiter for our current range (150ml)	16

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 | * = Gluten Free Option Available | ** = Contains Gluten
An 8% gratuity will be added to every table over 10 people

BANDITA.

MARGARITAS

Bandita Margarita Los Arcos Tequila, Mandarin Triple Sec, Lime 20
Chilli Margarita Los Arcos Tequila, Mandarin Triple Sec, Lime, Chilli 21

BEERS

TAP

Bandita Lager (4%) New Zealand 11
Boiling Pot Golden Ale (4.5%) Noosa, QLD 11

BOTTLES | CANS

Hiatus Pacific Ale (0.5%) Bondi, NSW 9
Gage Rd Side Track (3.5%) Western Australia, QLD 10
Heads of Noosa Japanese Lager (4.5%) Noosa QLD 12
Aether Brewing Mexican Lager (4.2%) Northgate, QLD 12
Boiling Pot Hastings Lager (4.1%) Noosa, QLD 12
Black Flag Affinity Pale Ale (4.7%) Coolumb, QLD 12
Boiling Pot 22 Patels IPA (6%) Noosa, QLD 13
Pacifico Cerveza (4.5%) Mexico 12
Corona (4.5%) Mexico City, Mexico 11

GINGER BEER

Matso's Ginger Beer (4%) Eumundi, QLD 13

WINES BY THE GLASS

(ASK TO SEE OUR LIST OF WINES BY THE BOTTLE)

Alpha Box & Dice Tarot Prosecco Murray Darling, SA, NV 14/65

Bandita Blanco Pinot Gris King Valley, VIC, 2021 13/50
KT 5452 Riesling Clare Valley, SA, 2022 15/65
Little Angel Sauvignon Blanc Marlborough, NZ, 2023 14/60
Martingale Estate Chardonnay Yarra Valley, VIC, 2021 15/65

Bandita Rose King Valley, VIC, 2020 14/50

Holm Oak Protégé Pinot Noir Tamar Valley, Tas, 2023 15/65
Bandita Tinto Shiraz King Valley, VIC, 2021 14/50
Amo Vino Sangiovese Adelaide Hills, SA, 2022 15/65
Smalltown Good Luck Club Cabernet Sauvignon Barossa Valley, SA, 2023 15/65

NON ALCOHOLIC

Capi Sodas Blood Orange | Lemon | Grapefruit 7
Soft Drinks Coke | Lemonade | Ginger Beer 6
Juices Pineapple | Orange | Apple 5/6

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DINNER

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MAY 2025

CHIPS & SALSAS	ORGANIC WHITE CORN CHIPS (V)	6
	GUACAMOLE (V) avocado, lime, tomato, onion, coriander	7
	SALSA ROJA (V) oak-smoked Noosa Red tomatoes, chipotle, tamarind	6
	SPICY PIÑA SALSA (V) bbq pineapple, habanero, coriander, ginger & lime	7
	ALL OF THE ABOVE (V)	24
SNACKS & STARTERS	STREET CORN (V) flame grilled, off the cob, aged cheese, chipotle mayo, lime	8
	PORK 'CRACK' cured & puffed crispy pork skin, pear, Davidson plum	8
	CHICKEN CRACKLING CAESAR Iberico jamon, egg, Cantabrian anchovy, parmesan crema	11
	LOBSTER CHURRO* Australian bay lobster, bergamot, serrano chilli	16
	WATERMELON TOSTADA* (2) (V) nori, miso, avocado crema, pickled jalapeño	14
	TUNA TOSTADA* (2) yellow-fin sashimi-grade, pickled nopal, soy, creme fraiche, red chilli	22
	CEVICHE local reef fish, coconut, avocado, green onion, mint, cucumber, chilli	22
	FRIED CHICKEN kombu & agave brined, chipotle, finger lime crema, pickled onion - MILD or SPICY	20
TACOS	LIONS MANE (V) Kin Kin mushrooms, tomatillo salsa, huitlacoche, corn migas	10
	PORK pulled 'mojo' pork, burnt quince salsa, slaw, salsa verde	10
	FISH achiote marinated reef fish, pico de gallo verde, chipotle mayo, cabbage	12
	TONGUE & CHEEK braised Ox cheek, tongue 'bacon', pickled slaw, ghost chilli mayo MILD or SPICY	13
QUESADILLAS	TRUFFLE POTATO (V) Oaxacan queso, charred onion, truffle aioli & pecorino	19
	CHICKEN toasted pepita spiced chicken, cheese, chipotle, pickled onion, pico de gallo	21
BBQ	JACKFRUIT SKEWERS (4) (V) pumpkin seed & almond mole, tajin crackers	26
	JERK CHICKEN free range, Mexican chilli 'jerk', bbq lime	33
	LAMB RUMP 'BARBACOA' marinated & slow cooked, charred jalapeño & mint chimichurri	38
	CUTTLEFISH hibachi grilled Hervey bay cuttlefish, avocado, burnt tomato, lime, capers	34
	SHORT RIB slow cooked Cape grim ribs, birria jus, lemon, caramelised onion	49
SIDES (V)	TORTILLAS (6 x 4.5") (V)	6
	BLACK BEANS 'Frijoles' (V) turtle beans, leek, pickled onion, queso fresco	8
	POMELO SLAW (V) red & white cabbage, carrot, pomelo, lime dressing	10
	MEXICAN 'ARROZ' RICE (V) steamed rice, shallot, paprika, roasted garlic, herbs	12
	BEETROOT (V) smoked coconut yoghurt, puffed wild rice, watercress, beet molasses	12
	BBQ GEM SALAD (V) lime & herb vinaigrette, shallots, radish	12
	DIY TACO KIT (V) 4.5" corn tortillas (6pcs), pickled onion, chipotle mayo, slaw, hot sauce	14
	DIY TACO ADD ONS (V) cheese / sour cream / limes / pico de gallo	4ea
HOT SAUCES	ask your friendly section waiter for our current range (150ml)	16

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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, tamarind

STREET CORN (V)

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

WATERMELON TOSTADA* (V)

nori, miso, avocado crema, jalapeño

FISH TACO

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

BBQ CHICKEN

free range, Mexican chilli 'jerk' marinated, lime

POMELO SLAW (V)

pomelo, red & green cabbage, carrot, lime dressing

Our set menus are made to share—because food's always better together.

Groups of 10 or more will all dine from a set menu.

Minimum two people. All dietary needs happily 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

CHICHARRON

puffed pork crackling, pear, Davidson plum

CEVICHE

reef fish, lime, coconut, green onion, mint, chilli

WATERMELON TOSTADA* (V)

nori, miso, avocado crema, jalapeño

PORK TACO

pulled 'mojo' pork, burnt quince salsa, slaw, tomatillo

LAMB 'BARBACOA'

marinated & slow cooked, charred jalapeño & mint chimichurri

BEETROOT (V)

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

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DESSERT MENU

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DESSERTS

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

DESSERT COCKTAIL

Mexpresso Martini	23
Nixto Maize Liqueur, Blanco, Kahlua, Coffee	

LIQUEURS (60ml)

Nixta Maize Liqueur Mexico	22
Kahlua Mexico	12
Disaronno Amaretto Italy	15
Valdespino Pedro Ximenez Jerez, Spain	14
Amaro Montenegro Italy	17
Fernet Branca Italy	14

BANDITA.

KIDS MENU

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NINOS MEXICAN FIESTA

(Up to 12 years old)

KIDS SET MENU

CORN CHIPS & GUACAMOLE

+

CHICKEN TACO grilled chicken , lettuce, mayo

or

FISH TACO fried fish, lettuce, mayo

or

HAM & CHEESE QUESADILLA | served with ketchup

+

HELADO ice-cream or sorbet of the day

EXTRAS

SWEETCORN, mayo, cheese

POTATO FRIES ketchup & sour cream

FRIED CHICKEN tomato salsa, sour cream

CHURROS chocolate, berry coulis

DRINKS

JUICE Orange | Pineapple | Apple

PASSIONFRUIT 'AGUA FRESCA' Citrus, Mint

TOUCHE Pineapple, Ginger, Spice

16

8

8

17

16

5/7

11

11

