

EL REY

HOME TO MODERN MEXICAN

TO START

CORN CHIPS & GUACAMOLE GF, VE 19
Crispy tortilla chips served with fresh guacamole and our house-made salsa roja

STICKY PORK BELLY BITES GF 18
Crispy pork belly coated in a sticky chipotle bbq

CORN RIBS (4) GF, VEO 18
Flame-charred corn ribs and glazed with a chipotle balsamic reduction, topped with smoky chipotle mayo, creamy queso fresco, and a sprinkle of fresh coriander

JALAPENO POPPERS 21
Jalapeños stuffed with smooth queso mix, lightly crumbed and fried until golden served with chipotle mayo, micro herbs

SMALL PLATES

SCALLOP CEVICHE GF (A) 30
Thinly sliced scallop and cucumber in a citrus and jalapeño for a perfect balance of sweet heat, finished with shallots and micro herbs

RED TUNA TOSTADA (4) GF (A) 30
Crispy tortilla topped with sashimi-grade tuna, chipotle mayo, and a drizzle of citrus soy and creamy avocado, finished with golden fried leek

BEEF TATAKI GF 32
Wagyu MBS3+ eye fillet coated in sesame seeds, lightly seared, thinly sliced with avocado in a soy citrus dressing topped with macha oil, coriander, spring onion and chipotle aioli

CHIMICHANGAS (6) GF VEO 19/21
Hand-rolled corn tortilla chimichangas filled with your choice of seasoned patatas or chicken, flash-fried and topped with avocado mousse, salsa roja, sour cream, queso fresco, and a drizzle of macha oil

gf - gluten free*
gfo - gluten free
option*
ve - vegan*
veo - vegan option*
* by ingredient

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

MAINS

Designed for sharing

CAMARON DEL MAR GF (1) 34
Grilled king prawns in a jalapeno, garlic & lime butter on a bed of mexican rice. garnished with avocado slices and micro herbs

ALAMBRE GF 37
Your choice of chicken or pork belly with capsicum and spanish onion cooked in guajillo oil & salsa served with pico de gallo and beans from the pot, served with warm corn tortillas (6)

LAMB BARBACOA GF 40
Slow-cooked lamb shoulder, with charred onions, served with warm corn tortillas (6)

CARNE ASADA GF 41
300g Scotch fillet cooked medium rare on a salsa, with agave roasted seasonal vegetables with chimichrri
+ \$5 fries

PASCADO ASADO GF 34
Grilled barramundi fillet in a white wine, garlic butter and caper sauce, topped with sweet potato crisps and served with a fresh roquette and fennel salad

CHARGRILLED HALLOUMI GF 34
Halloumi, broccoli & patatas bravas, salsa macha, served with warm corn tortillas (6)

NACHOS DEL REY GF, VEO 32
Crispy corn tortilla chips loaded with slow-cooked pulled beef, grilled chorizo, pico de gallo, melted cheese, sour cream and fresh guacamole.
Vego option available (v)

SIDES

PEACH & BURRATA SALAD GF 28
Creamy burrata with sweet grilled peaches, tomato, rocket, shallots, fresh mirco herbs drizzled in a chipotle balsamic reduction

MEXCIAN RICE 8
Cooked with salsa, corn, onion and garlic

PATATAS BRAVAS 12
Crispy potatoes tossed in spanish spices served with chipolte mayo

BROCCOLINI & BABY CARROTS 12
Blanched tossed in agave

SALSA FLIGHT 9

BEANS FROM THE POT 4

WARM TORTILLAS (5) 6



gf - gluten free*
gfo - gluten free option*
ve - vegan*
veo- vegan option*
* by ingredient

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

TACOS

Select 3 per plate \$28

BAJA PESCADO GFO (1)

Corn battered barramundi, pico, mixed cabbage, pickled onion & chipotle mayo on a flour tortilla

SALMON PICANTE GFO (1)

Grilled salmon, fresh mango salsa, slaw on a flour tortilla

CHIPOTLE CHICKEN (X3) GFO

Slow roasted chipotle chicken, queso, pico and sour cream on a flour tortilla

27

BAJA EGGPLANT GF, VEO

Corn battered eggplant with agave glaze, mixed cabbage, fresh mango salsa, on a flour tortilla

GRILLED HALLOUMI GF

Grilled halloumi, beans, pico de gallo & macha oil, on a corn tortilla

BIRRIA (X3) GFO

Slow cooked birria beef, crispy cheese, salsa roja, spanish onion & coriander on a flour tortilla



28



QUESADILLAS

CHORIZO QUESADILLA

26

Chorizo and melted queso, grilled in a flour tortilla with guajillo oil, topped with chimmichurri

POLLO QUESADILLA

27

Slow roasted chipotle chicken with queso, grilled in a golden flour tortilla, served with salsa roja and sour cream

GRILLED VEG QUESADILLA VEO

24

Panfried capsicum, spanish onion and corn tossed with salsa macha and salsa roja, melted with queso, and grilled inside a flour tortilla until golden and crisp

gf - gluten free*
gfo - gluten free option*
ve - vegan*
veo- vegan option*
* by ingredient

MARGARITAS

TOMMYS

1800 blanco tequila, triple sec, lime, agave
Upgrade to cadillac using Reposado for +\$5

20

JALAPENO

House infused jalapeno 1800 blanco tequila,
triple sec, lime, agave

21

COCONUT

1800 coconut tequila, lime, agave

21

BLUEBERRY

1800 blanco tequila, triple sec, lime, blueberry syrup

21

PINEAPPLE MEZCALITA

Alban mezcal tequila, triple sec, lime juice,
agave, pineapple juice

21

COCO MANGO

1800 coconut, malibu, house made
mango syrup, lime juice

21

GRAPEFRUIT PALOMA

Patron blanco tequila, triple sec, grapefruit juice, lime
juice. Served on the rocks in a mini patron bottle

21

MARGARITA TREE \$230

14 Margaritas on a tree
Select your choice of 3 flavors



COCKTAILS

PAVLOVA MARTINI 22

Vanilla infused scylla vodka, limoncello,
lemon juice, agave, passionfruit foam (whites)

RASPBERRY KISS 22

Gin, raspberry liqueur, lime, house made raspberry
syrup, whites, topped with persian fairy floss

SPRING FLING 22

Vanilla infused scylla vodka, peach schnapps,
passionfruit syrup, lime juice, sparkling wine

FRENCH VANILLA MARTINI 21

Vanilla vodka, chambord, pineapple juice,
lime, whites

GREEN APPLE SOUR 21

Greenbach sour apple liqueur, gin, lemon juice, agave

MOJITO 21

Your choice of classic, passionfruit or raspberry white
rum, mint, lime juice and agave

ESPRESSO MARTINI 21

Your choice of classic or salted caramel
Scylla vodka, kahlua, agave, espresso

SANGRIA

Gls |Jug

RUBY DEL SOUL

13 |36

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

BLANCA

16 |40

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

ROSA

16 |40

Light refreshing rosé, peach schnapps, raspberry syrup and mint

WINE

Gls |Btl

NV Blanc de Blanc

11|50

Palmetto Wine Co, Murray Darling, SA

2024 Chardonnay

16|56

Alpha Box & Dice, Adelaide Hills, SA

NV Yellow Label Brut

130

Veuve Cliquot, Remis, Fr

2024 Rosé

16|50

Alpha Box & Dice, Langhorne Creek, SA

2024 Pinot Grigio

15|50

Alpha Box & Dice, Adelaide Hills, SA

2024 Pinot Noir

50

Palmetto Wine Co, Barossa Valley, SA

2023 Sauvignon Blanc,

15|50

Alpha Box & Dice, Adelaide Hills, SA

2022 Shiraz

55

Palmetto Wine Co, Barossa Valley, SA

BEER

Corona Extra

11

Stone & Wood Pacific Ale

13

Balter Cervesa

11

Heaps Normal 0%

10

TEQUILA

1800 Silver	12
1800 Reposado	13
1800 Anejo	14
1800 Coconut	12
Don Julio Blanco	14
Don Julio Reposado	16
Don Julio Anejo	18
Herradura Plata	13
Herradura Resposado	14
Herradura Anejo	16
Patron Silver	12
Patron Reposado	15
Patron Anejo	16
818 Blanco	15

MEZCAL

Monte Alban	10
Scorpion Reposado	12

SPIRITS

Scylla	11
Belvedere	15
Tanqueray	12
Sailor Jerry	9
Kraken Spiced Rum	11
Canadian Club	10
Jack Daniels Black Label	10
Johnnie Walker Red Label	10
Monkey Shoulder	11
Aperol	9
St Germain Elderflower	11
Malibu	9
Kahlúa	9



MOCKTAILS

MINI MI MARGARITA

The Mexican staple can now be enjoyed by the whole family

10

TROPICAL SUNRISE

Mango, lime, pineapple, grenadine topped with sprite

10

RASPBERRY SUGAR

Raspberry syrup, lime, mint topped with sprite

10

LIGHTER

JARRITOS MEXICAN SODA

Lime, Guava, Cola

8

SOFT DRINK

Coke, Coke No Sugar, Fanta, Sprite

6

JUICE

Orange, Pineapple

7

