

EL REY

HOME TO MODERN MEXICAN

TO START

TOTOPOS CON GUACAMOLE gf, ve 18

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 16

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



SMALL PLATES

SALMON AGUACHILE gf (A) 30

Thinly sliced sashimi grade salmon and avocado cured in a citrus and jalapeño for a perfect balance of sweet heat, finished with shallots and micro herbs

RED TUNA TOSTADA (4) gf (A) 29

Crisp tortilla topped with sashimi-grade tuna, chipotle mayo, and a drizzle of citrus soy and creamy avocado, finished with golden fried leek

JALAPENO POPPERS 20

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

CHIMICHANGAS (6) gf veo 18/20

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

NACHOS DEL REY gf,veo 30

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)



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


BAJA PESCADO gfo (I) 9
Corn battered barramundi, pico,
mixed cabbage, pickled onion & chipotle mayo
on a flour tortilla

CAMERON PICANTE gfo (I) 9
Grilled prawns, pico, mixed cabbage, pickled
onion & chipotle mayo on a flour tortilla

CHIPOTLE CHICKEN (X3) gfo 26
Slow roasted chipotle chicken, queso, pico
and sour cream on a flour tortilla

BAJA CAULIFLOWER gf, veo 8
Corn battered cauliflower, pico, mixed
cabbage, pickled onion & husk mayo a flour
tortilla

GRILLED HALLOUMI gf, 8
Grilled halloumi, beans, pico de gallo & macha
oil, on a corn tortilla

BIRRIA (X3) gfo  28
Slow cooked birria beef, crispy cheese,
salsa roja, spanish onion & coriander on
a flour tortilla



QUESADILLAS

AL PASTOR QUESADILLA 27
Slow-cooked al pastor pork and melted queso, grilled in a flour tortilla
with guajillo oil, served with caramelised pineapple salsa

POLLO QUESADILLA 27
Slow roasted chipotle chicken with queso, grilled in a golden
flour tortilla, served with salsa roja and sour cream

GRILLED VEGE 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

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


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

MAINS

GREAT TO SHARE!

PASCADO ASADO gf (1) 30
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

POLLO ALAMBRE gf 36
Slow roasted chipotle chicken with capsicum and spanish onion cooked in guajillo oil & citrus sauce served with pico de gallo and beans from the pot, served with warm corn 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 corn tortillas (6)

CARNE ASADA gf 40
300g Scotch fillet cooked medium rare on a mole, with agave roasted seasonal vegetables and chimmi churri

Al PASTOR gf 40
Slow cooked pork shoulder with caramelised pineapple salsa, pico de gallo, black beans served with warm corn tortillas (6)

CHARGRILLED HALLOUMI gf 32
Halloumi, broccoli & patatas bravas, salsa macha, served with warm corn tortillas (6)

SIDES

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

MEXICAN SLAW 10
Charred corn and cabbage slaw dressed in a husk aioli

PATATAS BRAVAS 10
Crispy potatoes tossed in spanish spices served with chipolte mayo

BROCCOLINI & BABY CARROTS 10
Blanched tossed in agave

BEANS FROM THE POT 3

WARM TORTILLAS (5) 4



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

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	20	
SPICY PASSION House infused jalapeno 1800 blanco tequila, triple sec, lime, passionfruit syrup	20	
COCONUT 1800 coconut tequila, lime, agave	20	
PINEAPPLE MEZCALITA Alban mezcal tequila, triple sec, lime juice, agave, pineapple juice	20	
COCO MANGO 1800 coconut, malibu, house made mango syrup, lime juice	22	
PALOMA Patron blanco tequila, triple sec, grapefruit juice, lime juice. Served on the rocks in a mini patron bottle	22	

COCKTAILS

SPRING FLING	22	
Vanilla infused scylla vodka, peach schnapps, passionfruit syrup, lime juice, sparkling wine		
FRENCH VANILLA MARTINI	22	
Vanila vodka, chambord, pineapple juice, lime, whites		
TEPACHE EL DIABLO	20	
Tepache liqueur, lime, ginger beer, raspberry liqueur		
JALAPENO, GREEN APPLE & CUCUMBER	20	
Scylla vodka, greenbach sour apple liqueur, lime juice, agave, jalapeno and cucumber		
PAVLOVA MARTINI	22	
Vanilla infused scylla vodka, limoncello, lemon juice, agave, passionfruit foam (w)		
MOJITO	20	
Your choice of classic, passionfruit or strawberry Beenleigh white rum, mint, lime juice and agave		
ESPRESSO MARTINI	21	
Your choice of classic or salted caramel Stoli vodka, kahlua, agave, cold pressed espresso		

SANGRIA

Gls | Jug

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, strawberries and mint

WINE

Gls | Btl

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
14 | 50

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

2024 Pinot Noir
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

Modello Especial 14

Heaps Normal 0% 9

TEQUILA

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



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

STRAWBERRY FEELS

Strawberry syrup, lime, mint topped with sprite

10

LIGHTER

JARRITOS MEXICAN SODA

Lime, Guava, Cola

7

SOFT DRINK CANS

Coke, Coke No Sugar, Fanta, Sprite

5

JUICE

Orange, Pineapple

7

