



EL REY

YOUR LOCAL CANTINA



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

MANGO HABANERO OYSTERS (6) gf 34
Freshly shucked Sydney Rock Oysters with citrus soy dressing, mango habanero gel and thinly sliced jalapeño

SMALL PLATES


SNAPPER CEVICHE gf 30
Thinly sliced snapper cured in citrus, paired with fresh orange and jalapeño for a perfect balance of sweet heat, finished with shallots and micro herbs

RED TUNA TOSTADA (4) gf 29
Crisp tortilla topped with sashimi-grade tuna, chipotle mayo, and a drizzle of citrus soy and creamy avocado, finished with golden fried leek

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

JALAPENO POPPERS (4) 20
Jalapeños stuffed with smooth queso mix, lightly crumbed and fried until golden served with chipotle mayo, micro herbs

CHIMICHANGAS (6) gf veo 18
Hand-rolled corn tortilla chimichangas filled with seasoned patatas, flash-fried and topped with avocado mousse, salsa roja, sour cream, queso fresco, and a drizzle of matcha oil

NACHOS DEL REY gf,veo 30 
Crispy tortilla chips loaded with slow-cooked pulled beef, spiced chorizo, fresh pico de gallo, melted cheese, sour cream and fresh guacamole. Hongos 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 9
Corn battered barramundi, pico,
mixed cabbage, pickled onion & chipotle mayo
on a flour tortilla

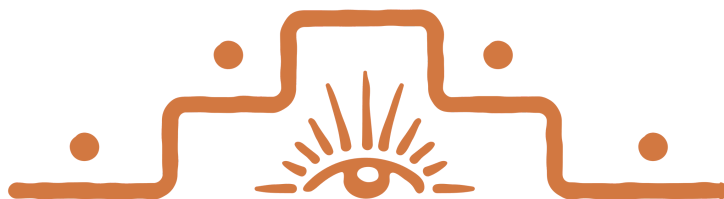
CAMERON PICANTE gfo 9
Grilled prawns, pico, mixed cabbage, pickled
onion & chipotle mayo on a flour tortilla

CHARRED PORK BELLY 9
Char grilled pork belly, mixed cabbage,
pico caramelised pineapple salsa on a
flour tortilla

HONGOS gf, veo 8
Seasonal mushrooms, matcha oil,
crispy cheese & coriander on a corn tortilla

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

BIRRIA (X3) gfo  27
Slow cooked birria beef, crispy cheese,
salsa roja, spanish onion & coriander on
a flour tortilla



QUESADILLAS

AL PASTOR QUESADILLA 26

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

POLLO QUESADILLA 26

Tender slow-cooked chicken with queso, grilled in a golden
flour tortilla, served with zesty salsa verde and sour cream

HONGOS QUESADILLA veo 24

Seasonal mushrooms 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 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
Panfried chicken breast with mix mushroom, 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 caramalised 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 BLANCHED 8
Blanched dressing in lemon juice and olive oil

BEANS FROM THE POT 3

WARM TORTILLAS (5) 4



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

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



MARGARITAS

TOMMYS	20	
1800 blanco tequila, triple sec, lime, agave Upgrade to cadillac using Reposado for +\$5		
JALAPENO	20	
House infused jalapeno 1800 blanco tequila, triple sec, lime, agave		
MIXED BERRY	20	
1800 blanco tequila, triple sec, house made mixed berry syrup, lime juice		
COCONUT	20	
1800 coconut tequila, lime, agave		
PINAPPLE MEZCALITA	20	
Alban mezcal tequila, triple sec, lime juice, agave, pineapple juice		
COCO MANGO	20	
1800 coconut tequila, malibu, lime juice, housemade mango syrup		
GRAPEFRUIT PALOMA	22	
Patron blanco tequila, triple sec, grapefruit juice, lime juice. Served on the rocks in a mini patron bottle		

COCKTAILS

SPRING FLING	22	
Vanilla vodka, peach schnapps, passionfruit syrup, lime juice, sparkling wine		
STRAWBERRY LEMONGRASS MARTINI	22	
House infused lemongrass vodka, strawberry syrup, yuzu , lemon juice		
WATERMELON AND MINT COLLINS	20	
Gin, fresh watermelon juice, mint, lemon juice, agave and soda		
FRENCH VANILLA MARTINI	20	
Vanila vodka, chambord, pineapple juice, lime, egg whites		
PEACH SPRITZ	20	
Gin, peach schnapps, aperol, sparkling wine, peach syrup, fresh thyme, topped with soda		
MOJITO	20	
Your choice of classic, passionfruit or berry 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		
SOUR	21	
With your choice of Mezcal, Amaretto or Whiskey		



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 Clicquot, Remis, Fr

2024 Rosé 14 | 50
Alpha Box & Dice, Langhorne Creek, SA

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

2024 Pinot Noir 14 | 50
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

MOCKTAILS

MINI MI MARGARITA

10

The Mexican staple can now be enjoyed by the whole family

TROPICAL SUNRISE

10

Mango, lime, pineapple, grenadine topped with sprite

WATERMELON SUGAR

10

Watermelon, lime, mint topped with sprite

LIGHTER

JARRITOS MEXICAN SODA

8

Lime, Guava, Cola

SOFT DRINK CANS

5

Coke, Coke No Sugar, Fanta, Sprite

JUICE

7

Orange, Pineapple

