

BENZINA

CANTINA

TEQUILA Y TACOS



FOLLOW US ON:



STARTERS

TOTOPOS	6
Hand cut corn chips served with chipotle, mayonnaise, and salsa verde. <i>GF, (vegan option)</i>	
GUACAMOLE	12
Guacamole served with onion, coriander, jalapeno. <i>GF, vegan</i>	
GORDITAS	7
Hand made corn flour pocket filled with refried beans , ricotta, Oaxaca cheese and mozzarella. Topped with house salsa verde and served with escabeche. <i>(2 per serve)</i>	
BRAULIOS MINCE GORDITAS	8
Hand made corn flour pocket filled with refried beans, passilla cooked chili mince beef ricotta. Topped with inhouse salsa verde and served with escabeche. <i>(2 per serve)</i>	
ESQUITES	7.50
Grilled corn kernels served with queso fresco, freshly squeezed lemon, chipotle, mayonnaise, coriander and tajin chili. <i>GF</i>	
ENSALADA DE NOPALES (Cactus Salad)	8
Cactus strips marinated in lime juice, fresh tomato, grilled onion, topped with fetta cheese and coriander. <i>GF, (vegan option)</i>	
TACOS DORADOS	12.50
Fried trio of rolled tortilla served with lettuce, sour crème, salsa verde and queso fresco.	
Your choice of:	
• Chicken Tinga	
• Black Bean and Potato <i>(vegan option)</i>	

For any other dietary requirements please ask our friendly staff.



TACOS

TINGA DE POLLO (<i>Chicken</i>)	6.50
Slow cooked chicken, with onion and chipotle served on an open tortilla with cheese, lettuce, coriander topped with inhouse green tomatillo salsa. <i>GF</i>	
TACO DE BARBACOA (<i>Lamb</i>)	7
Lamb off the bone slow cooked in beer and served on an open tortilla with lettuce and topped with red salsa borracha (drunken sauce) onion and coriander.	
TACO DE CARNE (<i>Beef</i>)	6.50
Twice cooked beef with carrots slow cooked with chipotle and potato served on an open tortilla with lettuce, onion, coriander, cheddar cheese and topped with green inhouse tomatillo salsa. <i>GF</i>	
PESCADO (<i>Fish</i>)	7
Beer battered fish fillet on a bed of red cabbage, served on an open tortilla, topped with chipotle mayonnaise, fresh corriamder and a lemon wedge.	
PAPAS CON CHORIZO	6.50
Locally made spanish chorizo, pan fried with potatoes, onion and queso de Oaxaca, served on an open tortilla with green tomatillo salsa topped with coriander.	

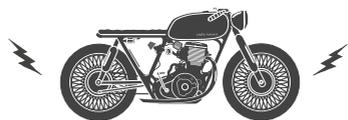
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VEGETARIANOS

CALABAZITAS (<i>Zucchini</i>)	6.50
Zucchini, corn kernels, fresh tomato, sour crème and grilled cheese, served on an open tortilla with lettuce and topped with queso fresco. <i>GF, (vegan option)</i>	
HONGOS AHUMADOS (<i>Smokey Shrooms</i>)	6.50
Field mushrooms cooked with smoked chipotle and served on an open tortilla with grilled cheese, lettuce, and topped with sour cream, queso fresco and fresh coriander. <i>GF, (vegan option)</i>	
NOPALES CON MOLE	6.50
Cactus strips cooked in home made traditional molè sauce, made from chocolate, mixed chillies, spices, served on an open tortilla topped with fetta cheese.	
DESSERTS	
CHURROS	7.50
Mexican churros, dusted in cinnamon sugar and served with warm dark chocolate chilli dipping sauce. (<i>2 per serve</i>)	

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COCKTAILS

MOJITO	14
White rum, lime, mint, sugar & soda.	
VIRGIN MOJITO	6.50
Lime, mint, sugar & soda.	
DIABLO	14
Tequila, lime, ginger beer & chilli salt rim.	
MARGARITA	16
Tequila, triple sec & lemon juice.	
PALOMA	14
Herradura plata, grapefruit juice, lime & agave.	
CAIPIRINHA	16
Cachaça, lime & agave.	
MEXPRESSO MARTINI	16
Herradura Reposado, kalhua, cold drip coffee, agave, chilli & burnt Orange.	
WATERMELON MARGARITA	18
Mezcal, lemon juice, agave & watermelon.	
MEZCAL MARGARITA	18
Mezcal, Orange juice, lemon juice, agave & chilli salt rim.	
MICHELADA	12
Sol beer, lime, hot sauce & salt rim.	
CLAMATO	13
Sol Beer or (<i>your choice</i> +\$2), lime, Worcestershire sauce, seasoning sauce, dash of hot sauce, clamato juice & chilli salt rim.	

SANGRIA	GLASS	JUG
	8	18



GERVEZAS

SOL	8.50
CORONA	8.50
DOS EQUIS XX LARGER	8.50
NEGRA MODELO	9.50
PACIFICO	9.50
TWO BIRDS TACO BEER	9.50
TWO BIRDS GOLDEN ALE	9.50
HILLBILLY APPLE CIDER	8
HILLBILLY PEAR CIDER	8

VINOS

RED		
CASA LLUCH TEMPRANILLO RESERVA, SPAIN	9.50	39
VICTORIA AVENUE PINOT NOIR, YARRA VALLEY, VIC	10.50	41
2016 BUD BURST SHIRAZ, BAROSSA VALLEY SA	9.50	39
2016 COPPIERE MONTEPULCIANO	9.50	39
WHITE		
TRENTHAM THE FAMILY PROSECCO NV	9	38
VISTAMAR CAHRODONAY, CHILE	8.5	32
2015 TERRATLANTICA ALBARINO, SPAIN	10	40
2017 ANGAS & BREMER PINOT GRIGIO LANGHORNE CREEK, SA	9.5	39
SATELITE SAUVIGNON BLANC	10	40

JARRITOS

Grapefruit, Watermelon, Mandarin, Lime, Guava, Cola	4.50
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