

Pablito's

MEXICAN CUISINE

Small Plates

See specials board for today's fresh catch ceviche

PICKLED WATERMELON RIND (V) Chilli salt	8.50
HOUSE BEANS (V) Red kidney beans, red capsicum sauce, corn chips	14.00
GUACAMOLE (V) Pico de gallo, lime, corn chips	14.00
ESQUITES (V) Mexican sweetcorn salad with chipotle, lime	14.00
ROASTED CARROTS (V) Toasted almonds, chamoy	16.00
CASHEW CREAM POPPERS (V) Oven-roasted jalapeños with a corn crumb, aioli	18.00
CHORIZO & POTATOES Baby chorizito with crispy potatoes, pumpkin seed salsa	18.00

Tacos

2 per serve, choose from corn or flour tortillas

ROASTED PUMPKIN (V) Guacamole, slaw, chipotle, salsa verde	18.00
ROASTED CAULIFLOWER (V) Frijoles, slaw, chipotle	19.00
CRISPY MUSHROOM (V) Cashew cream, charred white cabbage, hibiscus onion	20.00
CORN-CRUSTED CHICKEN THIGH Guacamole, grilled corn purée, jalapeño and pineapple jam	21.00
PULLED PORK SHOULDER Sweet potato and pineapple salsa, slaw, salsa verde	21.00
CHAR-GRILLED RUMP CAP STEAK Guacamole, slaw, aioli, salsa verde	21.00
SPICED FRESH FISH Ocean-caught catch of the day with guacamole, slaw, chipotle, corn salsa	22.00

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Burrito Bowls / Burritos

Mexican rice, house beans, salsa verde, roasted red capsicum sauce and slaw served in a bowl (gf) / wrapped in a toasted flour tortilla with your choice of:

CAULIFLOWER, PUMPKIN (V)	26.00
CHICKEN, PORK, FISH, STEAK, MUSHROOM (V)	28.00
add GUACAMOLE	4.00

Salad Plates

WATERMELON SALAD (V) <i>Cashew crema, pickled red cabbage, hemp cotija</i>	17.50
POACHED CHICKEN FAJITA SALAD <i>Chicken breast, grilled capsicum, romaine, tomatoes, avocado, sour cream</i>	24.00
BEEF TACO SALAD <i>Rump cap, cos, avocado, watermelon, corn salsa, aioli, crispy tortilla strips</i>	25.00
KING PRAWN LETTUCE TACOS <i>Persian feta, sauerkraut, egg, peas, hibiscus onions, Yarra Valley salmon caviar</i>	29.00

Sharing Boards

Suitable for 2-4 people depending on appetite

SNACK BOARD <i>Chorizo, carrots, capsicum, chillies, cashew queso, corn chips, fruit</i>	35.00
BOTANAS BOARD <i>Pickled watermelon, house beans, guacamole, esquites and corn chips</i>	40.00
TACO SHARE BOARD <i>Your choice of two taco fillings, with 6 tortillas, guacamole, slaw & sauces</i>	48.00
BEEF FAJITAS BOARD <i>Rump cap, sizzling capsicum and onion, 6 tortillas, guacamole, slaw & sauces</i>	48.00
VEGAN HEAVEN BOARD <i>Botanas board + roasted carrots and cashew cream poppers</i>	60.00

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Kids Menu

BEEF NACHOS	12.00
<i>Corn chips stacked with beef and beans, cheese, sour cream and guacamole</i>	
VEGAN NACHOS	12.00
<i>Corn chips stacked with refried beans, cashew queso, sour cream and guacamole</i>	
MEXICAN FRIED CHICKEN	12.00
<i>Crispy chicken thigh with rice, salad and chipotle mayo</i>	

Desserts

COCONUT TRES LECHE CAKE (V)	14.00
<i>Made with soy, condensed and coconut milks</i>	
FRUIT PLATE	14.00
<i>Watermelon, pineapple and seasonal fruit, chamoy</i>	
CHURROS	18.00
<i>Dusted in cinnamon sugar, served with ganache, dulce de leche and orange</i>	
DESSERT NACHOS	18.00
<i>Salted caramel bananas, coconut yoghurt, peanut brittle</i>	