

SIDE DISHES

Garden Salad	\$6:50
Bowl of Wedges	\$6:50
Fries	\$6:50
Mexican Rice	\$3:90
Frijoles	\$2:90
Salsa	\$2:00
Sour Cream	\$2:00
Guacamole	\$3:00
Jalapenos	\$2:00

DESSERT

- 36: Chocolate Mousse

\$7:50
- Freshly made chocolate mousse served with whipped cream and garnished with cinnamon.
- 37: Fruit Empanadas Baked

\$7:50
- Deep Fried

\$8:50
- Tortillas can have a sweet side too! Especially this apple and spice crepe served warm with ice cream and cream.
- 38: Kahlua Ice Cream

\$7:50
- Three scoops of vanilla ice cream, generously covered with our own homemade Kahlua sauce.
- 39: Mexican Flan

\$7:50
- Cream caramel done the Latin American way.
- 40: The Cactus Sin

\$7:50
- Ask the wait staff about our Daily Sin.

KIDS MENU

Uno Nino (for the little ones!)
All meals served with chips & tomato sauce.

Chicken Nuggets	\$8:00
Calamari Rings	\$8:00
Mini Pizza	\$6:50
Mini Pizza Supreme	\$7:00

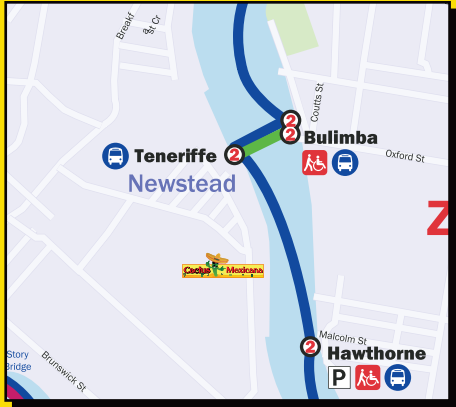
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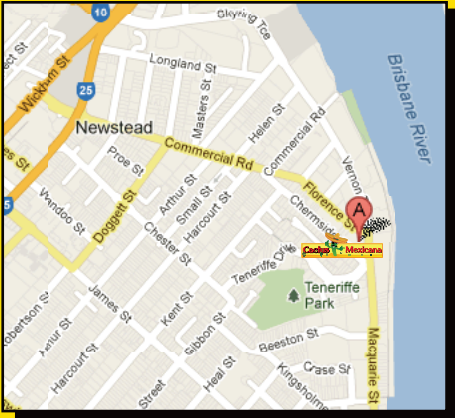
Open for Dinner 7 Nights:
Monday ~ Friday: 5pm - 10pm

Open for Lunch:
Friday ~ Sunday: 12 noon - 3pm

1 bill per table



Brisbane Ferry Network



TAKE AWAY MENU



All meals are mild, if you wish to ‘spice’ your meal up, please ask the wait staff for medium or hot.

STARTERS ~ SOMETHING LIGHT

1: Cactus Bread	\$7:90
The original Catus Bread, smothered in garlic butter mild salsa & cheese then baked till crisp.	
2: Cactus Bread Supreme	\$10:90
The original Catus Bread, smothered in garlic butter & salsa, layered with chicken, Mexican style vegetables & cheese then backed till crip.	
3: Chilli/Jalapeno Cob Loaf	\$5:90
Freshly baked & served warm with butter and salad.	
4: Mexican Chilli Con Queso Cob	\$8:95
Fresh from the oven, cob loaf filled with a mild cream cheese dip.	
5: Mexican Soup	\$7:90
Fresh corn & roasted capsicum blended together to create a hearty warm soup that is lightly spiced a wholesome meal in itself.	
6: Deep fried Mexican Mushrooms	\$8:90
Button mushrooms, lightly spiced with Mexican spices, then deep fried until crisp, laid on a bed of Mexican salad & served with sweet chilli sauce.	
7: Guacamole Dip	\$8:50
Ripe avocado blended with sour cream, mild salsa, lime, coriander, onions & garlic to create the most popular of Mexican dishes. Served with corn chips.	
8: Frijoles Refritos	\$7:50
Refried beans topped with mild salsa & shredded cheese served with corn chips.	
9: Chile Con Queso	\$7:90
A blend of cream cheese, onions, capsicum & mild salsa served warm with corn chips.	
10: Get Cactus & try a 3 some!	\$18:90
Why not try a trio of our dips above?	
11: Cactus Taco	\$7:90
Known as the Mexican sandwich & eaten in the hand. Filled with shredded lettuce, mild salsa, sour cream & cheese. Your choice of Frijoles, Chicken, Shredded Beef or Chilli Con Carne.	
12: Nachos	\$13:00
Layers of crispy corn chips & cheese, baked till golden. Topped with mild salsa, guacamole & sour cream. (Enough for 2.)	
Plus Jalapeno Peppers	\$1:50
13: Patachos	\$13:00
A ‘Nachos’ with potato wedges instead of corn chips. Try it with one of our bases!	

Bases	
For something extra, why not add a base to your Nachos or Patachos	
Chicken	\$3:00
Beef	\$3:00
Frijoles	\$1:50
Chilli Con Carne	\$2:00
14: Chile Con Carne (entree)	\$12:90
Ground beef slowly simmered in a sauce of chillies, onions, tomatoes & spices. Served with your choice of corn chips or potato wedges.	
MAINS	
17: Burritos	
A flour tortilla wrapped with hot fillings of your choice (below) topped with mild salsa, cheese & baked till crisp. Served with Mexican rice, sour cream and Mexican salad.	
Vegetarian ~ Refried beans, onions, corn, capsicum, mild salsa & cheese.	\$16:90
Beef ~ Shredded beef, capsicum, onions, corn, salsa & cheese.	\$18:90
Chicken ~ Strips of marinated chicken breast, capsicum, onions, salsa & cheese.	\$18:90
Chile Con Carne ~ Beef, tomatoes, onions, corn, capsicum Salsa, cheese & spices.	\$18:90
Seafood ~ An array of fresh fish & prawns, baked in a creamy white wine sauce.	\$21:00
18: Quesadilla	\$18:95
A flour tortilla, filled with beef, chicken or vegetables. Topped with onion, corn, capsicum & grated cheese. Served with salsa, guacamole, sour cream & salad.	
19: Seafood Quesadilla	\$20:90
An array of fresh fish & prawns, pan fried in a creamy white wine sauce.	
20: Enchiladas	\$17:50
A corn tortilla filled, rolled & covered in a mild chilli sauce, topped with cheese & baked. Served with Mexican rice & salad. Your choice of Chilli Con Carne, Shredded Beef or Chicken.	
22: Sizzling Fajitas	Beef, Chicken or Combination \$22:90
Marinated meats pan fried in delicious spices, served sizzling so the aromas tantalise even the most precious palate. Accompanied by a generous assortment of sauces & salads. (A true Feast)	
Vegetarian	\$20:90
Fish & Prawns	\$24:90
Chicken & Prawns	\$24:90
Beef & Prawns	\$24:90

23: Fajitas Wraps	\$17:50
Tender slices of your choice of Mexican seasoned beef or chicken together with shredded iceberg lettuce, Mexican style salad, sour cream, guacamole & salsa wrapped in a warm, soft flour tortilla.	
24: Carne de Cerdo (Pork) Ribs	\$23:50
The ‘Big Mans Meal!’ Baste in own ‘secret’ hickory smoked sauce. Served with rice or wedges and Mexican salad.	
25: Cactus Pairs	\$25:50
The perfect combination ~ Carne de Cerdo (Pork) Ribs topped with fresh Mexican marinated prawns served with wedges or rice & Mexican salad.	
26: Chimichangas	\$16:50
A large flour tortilla filled with your choice of Mexican seasoned tender chicken strips or wholesome pinto beans smothered in our famous mild salsa and cheese rolled & fried until golden brown.	
27: Chilli Con Cactus (spicy)	\$19:90
Only for the Brave! Beef or chicken strips, marinated in fresh chillies, jalapeno & spices, served on a bed of Mexican rice with sour cream & Mexican salad.	
28: Pescado Borachos (Drunken Fish)	\$21:90
A fresh fillet of fish, grilled & then finished with onion, tomato, oregano cumin sauce & infused with el Jimador Tequila for that distinct Mexican taste.	
29: Avocado & Prawn Salad	\$19:90
Fresh slices of avocado & king prawns tossed through a bounty of fresh garden greens & finished with a chilli & lime dressing.	
30: Prawn & Calamari Dippers	\$20:90
A generous serving of king prawns & calamari rings deep fried & eaten the Mexican way ~ dipped in salsa, guacamole, sweet chilli & sour cream. Served with rice & a Mexican style garden salad.	
31: Avocado Mariscos	\$21:00
Whole avocado topped with an array of fresh fish & prawns in a creamy white wine sauce then baked till perfect.	
32: Cajun Prawns	\$21:00
Tasty prawns sprinkled with cajun seasoning. Served with rice & Mexican salad.	
33: Lamb Shank	\$19:90
Leg of lamb marinated with Mexican spices braised with rum & finished in the oven. Served with rice & Mexican salad.	
34: T-Bone Steak	\$24:00
Cooked to your liking, served with salad, potato wedges & your choice of mushroom or pepper sauce. The chef takes no responsibility for the tenderness of a well-done steak.	