

Getting STARTED

Chili polenta sticks, ancho chili sauce (GF/V) **6.5**

Chili salt fries, chipotle mayo (V) **6.5**

Pico de gallo, corn chips (GF/V) **10.9**

Guacamole, corn chips (GF/V) **11.9**

LOAD
IT UP
!!!

SMOKED CHORIZO (GF) ADD **3.0**
FRIED JALAPEÑOS (V) ADD **3.0**

STREET

\$14.9^{ea}

Mama's fried chicken, habanero yoghurt

Crumbed zucchini chips, pasilla chili cream (V)

Angus steak skewers, capsicum, red onion, courgette, chimichurri (GF)

Chipotle honey chicken, pickled onion, lime, chili (GF)

Jalapeño poppers, cilantro aioli (V)

Parmesan corn kernels, pasilla chili, coriander, lemon (GF/V)

Pulled pork + chorizo taquito, chipotle buttermilk

Piri piri crumbed squid, chipotle mayo

Pasilla corn + jalapeño potato bombs, tomato cream (V)

Ensalada lettuce mix, chorizo, black beans, capsicum, jalapeños, red onions, pepita, feta, crushed corn chips, chili lime dressing (GF) ADD charred chicken (GF) OR piri piri squid **5.5**



MAMA'S PLATTER

FULL 48.9 / HALF 29.9

Mama's fried chicken, Angus steak skewers, pulled pork + chorizo taquito, crumbed zucchini, chili polenta sticks, jalapeño poppers, piri piri squid, chili salt fries, corn chips, habanero yoghurt, chipotle mayo, pico de gallo



MON-FRI

\$6 LUNCH TACO FROM 12-3PM

MON-TUE

MAMA'S MOVIE MEAL DEAL \$25
DINNER + TICKET FROM 4PM

WED

3 FOR 2 STREET FOOD* FROM 3PM

THUR

\$10 NACHOS FROM 3PM

FRI

LOCO FRIDAYS

SAT-SUN

HALF MAMA PLATTER \$19.9

Our kitchen will go the extra mile to accommodate your needs. But while we take as much care as humanly possible - we cannot guarantee that trace elements may not be present.

(V) VEGETARIAN / (GF) GLUTEN FREE /
GF OPTIONS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER

FOOD
ALLERGIES



TACOS

Served on two
white flour tortilla

CORN TORTILLA AVAILABLE ON REQUEST (GF)

Charred Achiote chicken, pickled onions, avocado salsa verde **14.5**

Pasilla school prawns, Mexican slaw, orange + pineapple relish, chipotle mayo **14.9**

Tamarind lamb mole, pumpkin strips, guajillo salsa **14.9**

Cumin roasted pumpkin smash, halloumi, white hominy beans, burnt chili mayo **14.5**

Al pastor pork belly, Mexican oregano, agave, white onion, pineapple **14.9**

Nachos

\$15.9^{ea}

ALL SERVED WITH CORN CHIPS + SOUR CREAM

Slow cooked chili beef, chipotle peppers (GF)

Drunken chicken, black beans, jalapeños (GF)

Pasilla chili cheese beans, cumin cauliflower, salsa rojo (GF/V)

SIDES

Mexican slaw **5.5**

Lettuce mix **5.5**

Guacamole **5.5**



QUESADILLA

FULL 19.9 / HALF 10.9

SERVED BETWEEN WHITE FLOUR TORTILLAS,
SAUTÉED CAPSICUM ONION MIX,
MELTED MOZZARELLA + PICO DE GALLO
WITH CHOICE OF:

Ancho chicken, fermented red onion

Cumin chipotle pork, pickled red cabbage

Pasilla chili garlic mushrooms,
fried jalapeño (V)

SWEET

Golden churros, cinnamon sugar + choice of chocolate nutella cream OR crème anglaise OR salted caramel sauce **10.9**

Scoop Kapiti vanilla bean ice-cream **3.0**

COCKTAILS

SIGNATURE 16.0

EL DIABLO Olmeca, Chambord, ginger beer, lime, mint

PEACH SUNRISE Haymans Dry Gin, peach schnapps, cranberry, lime

LYCHEE LAELIA El Jimador Reposado, lychee liqueur, lemon juice, sugar syrup

BLOODY MARIA El Jimador Reposado, tomato juice, hot sauce, lime, pepper, chili salt rim

MAMA MOJITO El Jimador Reposado, lime, soda sugar syrup, mint

PUEBLA PORN STAR Olmeca Reposado, bubbles, passionfruit syrup, vanilla, lime juice

MEXICAN MOCHA Patron XO, Triple Sec, Kahlua, espresso, chocolate syrup

DESSERT COCKTAILS 18.0

SNICKERTINI Baileys, Patron XO dark, Amaretto, cream, salted caramel

BANARAMA Patron XO dark, El Jimador Reposado, banana, ice cream, chocolate

MARGARITA

SINGLE 15.0 OR SHARER 19.0

CLASSIC El Jimador Reposado, triple sec, lime, sugar, salt rim

BLACK WIDOW El Jimador Reposado, cranberry, three berry, lime, basil, sugar rim

COSMORITA El Jimador Reposado, triple sec, cranberry, lime, sugar rim

MEXICOCO El Jimador Reposado, Malibu, pineapple, lime, sugar rim

SPICY SUNRISE El Jimador Reposado, raspberry, orange + mango, jalapeños, salt rim

SOUP APPLE El Jimador Reposado, apple sourz, lime, apple juice, sherbet rim



SKULL
OF THE
MOMENT

ASK AT THE
BAR ABOUT
THIS MONTH'S
FLAVOUR



SANGRIA



	GLS	JUG	WEEKEND JUG
Red Sangria	12.5	22.0	18.0
White Sangria	12.5	22.0	18.0
Sparkling Sangria	12.5	22.0	18.0

TEQUILA Flights

A TASTING BOARD OF THREE
DIFFERENT AGED TEQUILAS FROM
THE SAME DISTILLERY

EL JIMADOR 25.0
Blanco, Reposado, Anejo

PATRON 35.0
Silver, Reposado, Anejo
ADD Café XO \$7.0

HERRADURA 40.0
Silver, Reposado, Anejo
ADD Ultra \$10.0



TEQUILA

BLANCO
Clear tequila, the youngest
and often the boldest of all

REPOSADO
Rested in oak barrels
for a smoother taste

ANEJO
Aged longer in oak barrels
for the very smoothest taste

EL JIMADOR Blanco · Reposado · Anejo

CORRELEJO Blanco · Reposado · Anejo

JOSE CUERVO 1800 Anejo · 1800 Coconut

HERRADURA Plata · Reposado ·
Anejo · Ultra

PATRON Silver · Reposado · Anejo

KAH Blanco · Reposado · Anejo

SAUZA Silver · Gold · Tres Gen
Anejo · Hornitos Reposado

OLMECA Reposado

AVION Silver

RELIGION Reposado · Anejo



TEQUILA LIQUEUR

Jose Cuervo Agavero ·
Patron XO Café Dark Cocoa ·
Patron XO Café · Avion Espresso

★★★★★ VINO ★★★★★

SPARKLING

200ML

Deutz Marlborough Cuvee	19.5
Brancott Estate Brut	12.5
Gancia Prosecco	13.5

WHITES

STD

LGE

BTL

Straw Island Chardonnay	8.5	14.0	40.0
Kumeu River Chardonnay	10.0	16.5	48.5
Straw Island Sauvignon Blanc	8.5	14.0	40.0
Montana Festival Block Sauvignon Blanc	9.0	15.0	43.0
Tohu Sauvignon Blanc	10.0	16.5	48.5
Straw Island Pinot Gris	8.5	14.0	40.0
Babydoll Pinot Gris	9.5	15.5	45.5
Stoneleigh Riesling	9.5	15.5	45.5

REDS

Straw Island Rosé	8.5	14.0	40.0
Babydoll Rosé	9.5	15.5	45.5
Straw Island Merlot	8.5	14.0	40.0
Wine Men of Gotham Cabernet Sauvignon	9.5	15.5	45.5
Kingston Estate Shiraz	10.0	16.5	48.5
Babydoll Pinot Noir	10.0	16.5	48.5
Cherry Block Central Otago	11.0	18.5	53.5

Non Alcoholics

SODAS coke, coke zero, lemonade, ginger ale, tonic, soda

JARRITOS Mexican soda selection

RED BULL original, sugar free

BUNDABERG ginger beer, apple cider

FRUIT JUICE orange, apple, pineapple, cranberry, tomato

ANTIPODES sparkling or still, 500ml or 1000ml

BEER + CIDER



TAP

TIGER ★★★★★★★★★★
available by Handle, Glass, Jug, Tower

Lagunitas IPA, Monteith's Beacon Pilsner, Guest Tap, Monteith's Apple Cider

BOTTLE

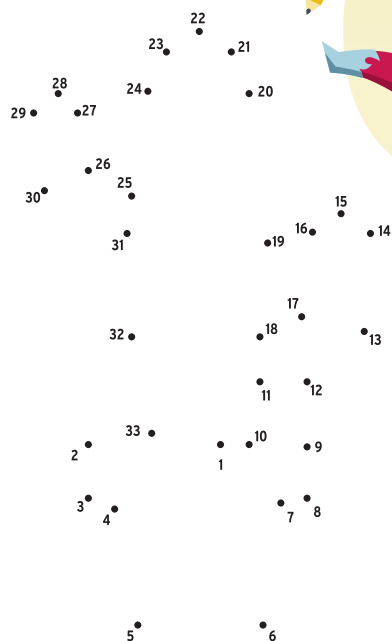
Tiger Crystal, Sol, Desperados, Heineken, Tuatara Selection, Monteith's Seasonal, Monteith's Ripa Red IPA, Monteith's Black, Monteith's Phoenix IPA, Monteith's Pear Cider, Old Mout Hard Cider, Rekorderlig selection

LOWER ALCOHOL

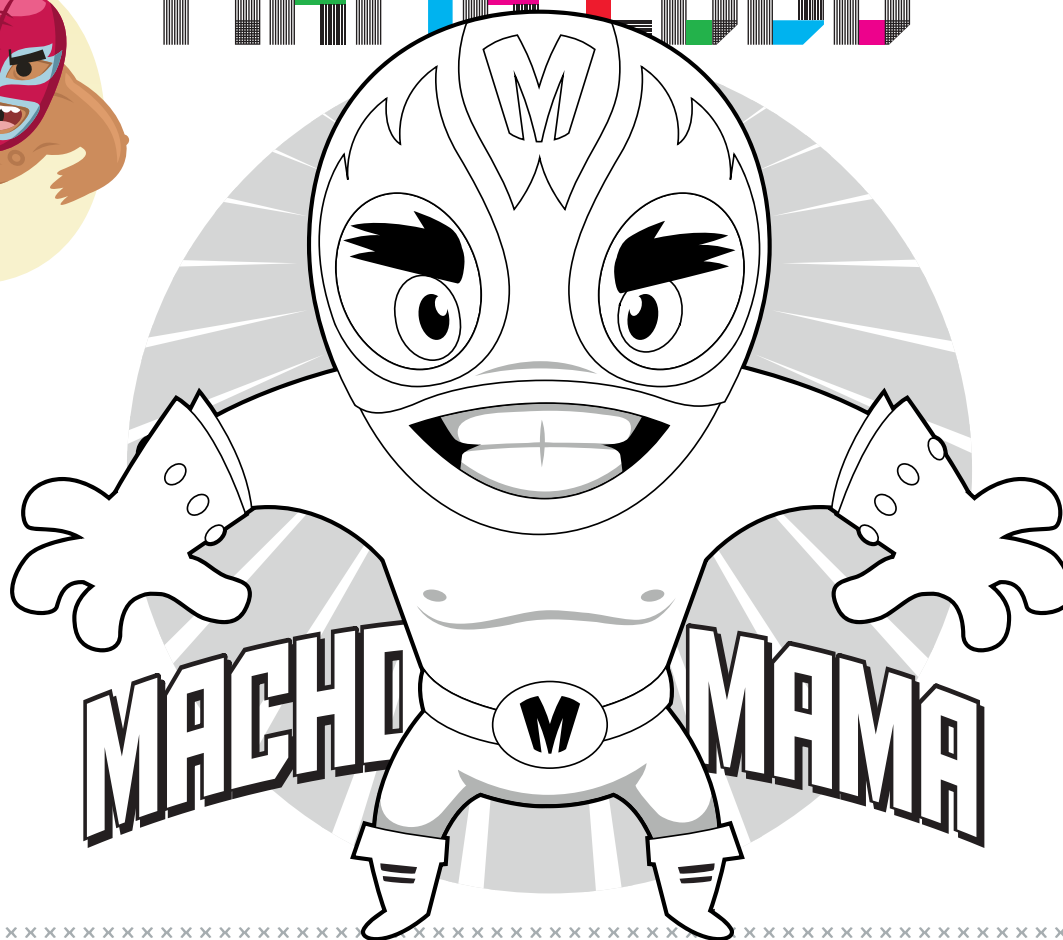
Heineken 0.0%, Heineken Light 2.5%, Monteith's Mid Strength Crushed Apple Cider 2.8%, Export Citrus Lemon 2%, Export Citrus Lime & Ginger 2%, Amstel Light 2.5%,



CONNECT THE DOTS



MAMA LOCO



FIND THE SOMBRERO



- SOMBRERO
- LOCO
- CACTUS
- SALSA
- CHURROS
- TACO
- MAMA
- CHILI
- FIESTA

D K S T G E D E P
N C A C T U S A G
D H L C H I L I M
M U S T M E D L A
L R A R T A C O T
D R E T M K D C A
S O M B R E R O U
D S B M A M A B R
F I E S T A C S T



KIDS FOOD

9.9 EA



STEAK SKEWER

capsicum, red onion, zucchini,
chimichurri (GF)

GRILLED CHICKEN TORTA

lettuce, tomato, cheese

QUESADILLA

cheese, corn, ham

MAMA'S FRIED CHICKEN TACO

creamy slaw, charred corn

BEEF NACHOS

corn chips, cheese, sour cream

ADD SIDES 3.0 EA

Corn cobbs (GF) / creamy slaw / fries

SWEAT TREATS

KIDS CHURROS

chocolate dip 5.0

MAKE YOUR OWN SUNDAE

choice of chocolate **OR** raspberry sauce,
selection of toppings 7.5

DRINKS

Passionfruit Fizz / Mango Madness /
Cranberry Pop 5.0

Jarrito Mexican Soda 6.0

FLUFFY chocolate sauce,
sprinkles, marshmallow 3.0



Meals with the Kids Choice icon have been developed to meet strict recipe guidelines set by the Heart Foundation



MAMA'S

\$25

★ ★ ★ ★ ★ ★ ★ ★ ★ ★

MOVIE
MEAL
DEAL

★ ★ ★ ★ ★ ★ ★ ★ ★ ★

INCLUDES MOVIE TICKET + YOUR CHOICE FROM MENU BELOW

CUMIN CHIPOTLE PORK QUESADILLA pickled red cabbage

ANGUS STEAK SKEWERS capsicum, red onion, courgette, chimichurri

MAMA'S FRIED CHICKEN habanero yoghurt

SOFT SHELL TACOS

Choose from:

- + CUMIN ROASTED PUMPKIN SMASH halloumi, white hominy beans, burnt chili mayo
- + PASILLA SCHOOL PRAWNS Mexican slaw, orange + pineapple relish, chipotle mayo
- + CHARRED ACHIOTE CHICKEN pickled onions, avocado salsa verde

ADD YOUR SIDE Mexican slaw / Lettuce mix / Chili polenta sticks

MAMA LOGO

