

BONTANAS

"ALL DIPS ARE SERVED WITH CORN CHIPS"

Pico de gallo (V, GF, VGN) \$7.50

Fresh Tomato / Spanish onions / Cilantro / Lime

Guacamole (V, GF, VGN) \$11.00

Avocado / Spanish Onions / Fresh Lime /
Cracked Black Pepper

Chilli Con Queso (V, GF) \$9.50

Melted Cheddar / Jalapeños / Bell Peppers /
Chilli / Mexican Spices

TnT house Special (V, GF) \$11.00

Sorry we can't tell you the ingredients but
we can tell you it's amazing

Combination Dips \$34.00

Platter of all Four Dips for those who cannot make
up their minds

ENTREMESES

Elotes Asados (V, VGN*, GF) \$7.50

Grilled Corn on Cob with Chipotle Mayo,
Mexican Cheese, Smokey Paprika & Lime
Add both Vegan Cheese & Mayo for \$1.50

Gamba de Twisties (M) \$16.50

Six garlic and herb pastry cones filled with a
prawn tail served with Chipotle Mayo

Tostaditas (GF*, VGN*, V) \$9.50

Three bite sized crispy corn tortillas, layered
with melted cheddar & chipotle mayo, salsas,
pico de gallo, cilantro and your choice of;

Beans / Chicken / Pork \$0.50 / Beef \$1.50

Jalapeños Poppers (V) \$15.50

Three crispy Jalapeños stuffed with our
signature creamy cheese blend served with
chipotle mayo.

***Made with fresh jalapeños - heat levels
naturally vary & cannot be guaranteed***

Potato Skins (GF*, V*, VGN*) \$14.50

Three crispy Potatoes filled with spicy melted
cheese, chipotle mayo, pico de gallo & cilantro.
Add your choice of Protein;

Beans / Chicken / Pork \$0.50 / Beef \$1.50

Empanadas (V*, VGN*) \$12.50

Three golden, flaky pastry pockets filled with
your choice of **Vegetables** or **Chilli Con
Carne**, served with chipotle mayo



TACOS

T'n'T Standard (GF*, V*, VGN*) \$12.50

Your choice of TWO Soft Flour or Hard Shell
Corn tacos filled with Lettuce / Salsa / Pico de
Gallo / Cilantro / Melted Cheese with your
choice of either;

Beans / Chicken / Pork \$0.50 / Beef \$1.50

Fish or Prawn Tacos (M) \$14.50

Two soft flour tortillas with your choice of
Crumbed Prawns or Beer Battered Fish,
Pickled Onions, Slaw, Chipotle Mayo &
Cilantro

Crispy Chicken Taco \$14.50

Two soft flour tortillas with Crispy Chicken
Strips, Slaw, Pico de Gallo, Chipotle Mayo &
Cilantro

Chefs recommendation add a Jalapeño Popper
for that extra kick \$5.15

WOULD YOU LIKE TO ADD?

Guacamole \$2.50 / Sour Cream \$1.50 /
Extra Hot Salsa \$1.00 / Vegan Cheese \$2.00

SALADS

Burrito Bowl (GF, V*, VGN*) \$23.50

Sautéed Capsicum, Onion & Beans with your
choice of Meat or Vegetables topped in a bowl
of Lime Rice, Lettuce, Pico de Gallo, Cilantro,
Salsa, Chipotle Mayo, Sour Cream & Guacamole

**Mixed Vegetables / Chicken /
Pulled pork \$1.50 / Braised Beef \$3.00**

Tijuana Salad (GF) \$19.00

Warm grilled Chicken, sautéed Onion, Capsicum,
Lettuce, Pineapple & Mango tossed together in
a Chilli and Lime dressing topped with
Guacamole & Corn Chips on the side.



TACO 'BOUT A GOOD TIME



SHARE YOUR TEQUILA N TACOS & GOOD TIMES!

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COMIDAS

**"All mains are served Mild, if you prefer hotter please
request hot salsa when placing your order"**

Enchiladas (V*, VGN*, GF*) \$24.50

Hand rolled soft tortilla filled with your choice of Meat or Vegetables, topped
with special enchilada sauce & cheese baked in the oven, served along with
Lime Rice, Sour Cream & Guacamole.

Beans + Mixed Vegetables / Chicken / Pulled pork \$1.50 / Braised Beef \$3.00

Gluten Free Tortilla Available on Request

Fajitas *Medium Spice* (V*, VGN*) \$26.50

A sizzling plate with your choice of Meat or Vegetables, Capsicum & Onion all
tossed together in a traditional Garlic Tomato Sauce served alongside Lime
Rice, 2 Tortillas, Lettuce, Red Salsa, Sour Cream & Guacamole.

Chicken / Mix Vegetables / Add Steak Strips \$3.50

Quesadilla (V*, VGN*, GF*) \$24.50

Toasted flour tortilla filled with your choice of Meat or Vegetables, Cheese,
Beans, Onions, Jalapeños, Capsicum, Corn & Cilantro, served with Lime Rice,
Sour Cream & Guacamole.

Mixed Vegetables / Chicken / Pulled pork \$1.50 / Braised Beef \$3.00

Gluten Free Tortilla Available on Request

Chimichangas (V*, VGN*) \$24.50

Deep fried flour tortilla filled with your choice of Meat or Vegetables, Lime Rice,
Beans, Lettuce, Pico De Gallo, Salsa & Chipotle Mayo, served with Sour Cream,
Guacamole & Lime rice

Mixed Vegetables / Chicken / Pulled pork \$1.50 / Braised Beef \$3.00

Burritos (V*, VGN*) \$24.50

Oven baked Flour Tortilla filled with your choice of Meat or Vegetables,
Lime Rice, Beans, Lettuce, Pico de Gallo, Salsa & Chipotle Mayo, served with
Sour cream, Guacamole & Lime Rice.

Mixed Vegetables / Chicken / Pulled pork \$1.50 / Braised Beef \$3.00

Nachos (GF*/V*/VGN*) \$24.50

In house made corn chips topped with your choice of Meat or Vegetables,
Beans, Melted Cheese, Salsa, Lettuce, Cilantro, Pico de Gallo, Jalapeños, Sour
Cream & Guacamole.

Mixed Vegetables / Chicken / Pulled pork \$1.50 / Braised Beef \$3.00

WOULD YOU LIKE TO ADD;

Cheese \$1.50
Jalapeños \$1.00
Guacamole \$2.50
Sour Cream \$1.50
Extra Tortilla \$1.00
Extra Hot Salsa \$1.00
Bowl of Lime Rice \$5.00
Bowl of Hot Chips \$7.00
Combination Meats \$3.50
Vegan Cheese / Mayonnaise \$2.00

CHEF SPECIALS

Pork Ribs (GF) \$29.50

Slow cooked spiced Pork Ribs basted with an
exquisite Blue Agave Tequila marinade, char
grilled then served with Lime Rice, Chips and Slaw

Steak, the Mexican way (GF) \$38.50

Premium 300g Porterhouse Steak cooked with
citrus flavours, served on a bed of Beet puree
alongside Lime Rice and Slaw.

T'n'T Loaded (GF*, V*, VGN) \$20.50

Fries loaded with your choice of Meat or
Vegetables, Onions, Capsicum, Pico De Gallo,
Salsa, Chipotle Mayo, Sour Cream & Guacamole.

Your choice of;

Chicken Strips

Beans with Mixed Vegetable

Add Steak Strips for \$3.50

DESSERT

Churros \$15.50

Spanish Doughnuts served with Vanilla Ice-
Cream and melted Belgium Chocolate

Chocolate Nachos (GF) \$18.00

Corn chips topped with Ice Cream & Whipped
Cream, drizzled with melted Belgium Chocolate,
Hershey's Chocolate Syrup and sprinkled with
Cinnamon Sugar

Strawberry & Cream Tequila Sundae \$16.50

Vanilla ice cream topped with a shot of
Strawberry & Cream Tequila, Whipped Cream,
fresh Strawberries and Belgium Chocolate
buttons

Ice Cream (GF) \$6.00

Vanilla Ice Cream served with your choice of
Chocolate, Strawberry or Caramel Topping

CAKEAGE \$10

(or free if BYO disposable plates & cutlery)

V = Vegetarian, VGN = Vegan,

GF = Gluten Free, M - Mixed Origin.

***Please advise staff of any allergies and or
dietary requirements before ordering**

TEQUILA FLIGHTS

Served on a wooden board
with a shot of Sangrita.
A great way to sample different tequilas

VERTICAL FLIGHTS

"This allows you to taste 3 different agave products from the same brand"

Jose Cuervo flight / \$28.00
Herdurra Flight \$25.50
1800 Flight \$25.50
Prospero Flight \$24.00
Don Julio Flight \$33.50
Patron Flight \$30.00
Teremana Flight \$24.00

HORIZONTAL FLIGHTS

"This allows you to taste 3 of the same agave products from different brands"

(Ask Staff for Prices)

Plata Flight
Reposado Flight
Anejo Flight

FLAVOURED FLIGHT

"This allows you to taste four different flavours of tequila"

(Ask Staff for Prices)

Caramel / Coconut / Coffee /
Watermelon / Mango Cream /
Strawberry & Cream

NON ALCOHOLIC

Jarritos Mexican Soda \$6.00

Guava / Mango / Cola / Lime /
Pineapple / Watermelon

Soft Drink \$5.50 Glass / \$13 Jug

Coke / Coke No Sugar / Fanta / Sprite
Solo / Lemon Lime Bitters

Juice \$4.00

Orange / Apple / Pineapple / Mango

Lemon Lime Bitters \$5.50

Ginger Beer / Ginger Ale \$5.50

Soda Water / Tonic Water \$5.50



MARGARITAS

*A blend of Tequila, Triple Sec
and Citrus Juices*

Served either Frozen or On The Rocks
*On The Rocks Only Available By Glass**

Hot tip: Spice up any Marg with our in
house made Ghost Chilli Syrup for
50cents

Traditional \$15 glass \$54 Jug

Fruity Margs \$16 glass \$58 Jug

Strawberry / Mango / Guava / Peach /
Passionfruit / Watermelon

TnTs Classic on the rocks \$18

Herrudura, Agave, Fresh Lime

WINE

PICCOLO

Henkel Sparkling Prosecco \$14
Henkel Sparkling Rose \$14
Angove Organic Rose \$14
Brown Brothers Sparkling Moscato \$16
Sauvignon Blanc \$14
Shiraz \$14
Cabernet Sauvignon \$14

BOTTLE

Not your Grandma Rose \$45
Jim Barry Reisling \$45
Stoneleigh Sauvignon Blanc \$42
Penfolds Koonunga Hill Shiraz \$42
Penfolds Koonunga Hill Cab Sauv \$42
Brown Brothers Sparkling Moscato \$45
CORKAGE \$15 per bottle (wine only)

BEER / CIDER

Modus Cerveza \$11.00

Tequila Beer \$13.00

Sol \$10.00

Coopers Pale Ale \$9.00

James Boag Light \$8.00

Heineken \$9.00

Corona \$10.00

Coopers Sparkling Ale \$10.00

Barossa Apple Cider \$11.00

Rekorderlig \$13.00

Strawberry & Lime

Heineken Zero Alcohol \$7.00

SPIRITS

Black label \$10.00

Chivas Regal \$11.00

Belvedere Vodka \$12.00

Bacardi Rum \$10.00

Jim Beam \$9.00

Jack Daniels \$10.00

Bombay Sapphire Gin \$11.00

MEZCAL

Mezcal Verde \$16.00

Perro De San Juan \$17.00

Illegal Joven \$18.00

MOCKTAILS

Frozen Fruit Blends \$10 glass

**Strawberry / Mango / Guava /
Peach**

SANGRIA

The Refreshing party
drink consisting of a
blend of Red Wine,
Brandy and Citrus Fruits.
\$13 Glass \$46 Jug

COCKTAILS

Coronarita \$21

Your choice of on the rocks or frozen
Traditional Margarita topped with an
upside down Corona bottle

Senorita \$17

When the frozen Traditional
Margarita meets Sangria magic
happens

Pink Cadillac \$17

Blanco Tequila & Cointreau shaken
with Cranberry and Fresh Lime,
poured over ice with
a salt rim

Blue Lagoon \$17

Blanco Tequila & Blue Curacao
shaken with Sweet n Sour &
Pineapple Juice, served either frozen
or on the rocks with a sugar rim

Fiery Raspberry \$17

Blanco Tequila & Chambord shaken
with our in house made Ghost Chilli
Syrup, Sweet n Sour, Lime then
poured over ice with
a salty rim.

TEQUILA SHOTS

1 TEQUILA, 2 TEQUILA, 3 TEQUILA FLOOR

BLANCO TEQUILAS

***Blanco - or silver tequilas are generally
not aged, a true agave spirit with crisp,
clean flavours fresh from distillation***

Herradura Plata \$16.00

1800 Silver \$15.00

Prospero Blanco \$15.00

Don Julio Blanco \$18.00

Jose Cuervo Silver \$10.00

Patron Silver \$17.00

Teremana Blanco \$15.00

REPOSADO TEQUILAS

***Reposado or "rested" Tequilas are aged
between 2 and 11 months in oak barrels***

Herradura Reposado \$17.00

1800 Reposado \$17.00

Prospero Reposado \$16.00

Don Julio Reposado \$22.00

Jose Cuervo Reposado \$10.00

Patron Reposado \$18.00

Teremana Reposado \$16.00

ANEJO TEQUILAS

***Anejo or "aged" Tequilas are aged in oak
barrels between 11 months and 2 years -
perfect for sipping slowly***

Jose Cuervo Anejo \$36.00

Herradura Anejo \$18.00

1800 Anejo \$19.00

Prospero Anejo \$17.00

Don Julio Anejo \$27.00

Patron Anejo \$25.00

Teremana Anejo \$17.00

FLAVOURED TEQUILA

***Try one of our delicious flavoured
Tequilas***

Strawberrys & Cream / \$8.50

Mango Cream / \$8.50

Caramel / \$12.00

Watermelon / \$8.50

Coconut / \$12.00

Coffee / \$11.00



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**"FOLLOW YOUR
HEART, AND DRINK
THAT MARGARITA"
- GOD**