

THE

## COCKTAILS

- Tropical Mojito** 20  
Rum, muddled with lime wedges, mango & passionfruit pulp, mint, topped with soda water
- Vietnamese Mojito** 21  
House infused chilli rum, lychee liqueur, mint topped with ginger beer
- Perfect Pear** 20  
House infused pear vodka and vanilla galliano, shaken with lemon juice and vanilla syrup
- Pirate Tea** 20  
House infused pineapple and cinnamon anejo rum, shaken with pineapple and lemon juice
- Rum Smuggler** 20  
Fresh kiwifruit muddled and shaken with our house infused spiced rum, coconut water and lime juice
- Blood And Sun** 20  
Mezcal infused with blood orange tea, shaken with egg white, lemon and orange juice
- Peach & Jalapeno Margarita** 20  
House infused jalapeño & thyme tequila, peachello, cointreau, shaken with fresh lime juice, and chilli salt
- Cosy Melody** 20  
House infused cucumber vodka, agave nectar, ginger syrup, egg white, lime juice
- Misty Mountain** 25  
Ardbeg 10yr and Glenmorangie 10yr stirred with angostura bitters and peychaud's bitters, smoked and served over ice

**Blackberry Pisco Sour** 22

Pisco, creme de cassis and violette liqueur shaken with blackberry jam, lime juice, egg white and apple juice

**Devil's Margarita** 20

Tequila, Cointreau, agave nectar, lime juice and a devilish touch of Malbec

**Little Romance** 20

Rum, lychee liqueur, shaken with coconut, fresh rose mary, cranberry & pineapple juice

**Lemon Pie Martini** 20

Vodka, limoncello, shaken with lemon juice and vanilla syrup served with limoncello foam

**Raspberry Lamington** 20

Coconut rum shaken with raspberry and coconut syrup, lemon juice served with coconut rim

**Death By Chocolate** 22

Baileys, creme de cacao, vodka and Chambord shaken with Hershey's chocolate sauce and finished with a torched marshmallow garnish for the perfect sweet finale.

**Silk Me Up** 22

Little Biddy Classic Gin, dry vermouth, orange bitters, stirred and served with a silky Campari foam

## **SIGNATURE GIN & TONICS**

**Whitley And Neill Pink Grapefruit G&T** 20

Refreshingly light tonic, fresh grapefruit and thyme

**Little Biddy Pink G&T** 20

Mediterranean tonic, fresh lemon and freeze dried raspberries and thyme

## WINE

### Champagne

Veuve Clicquot Yellow Brut NV	24	145
Veuve Clicquot Rose NV		160

### Bubbles

Le Contesse Prosecco	14	70
Cloudy Bay Pelorus NV, Marlborough	16	95

### White Wine

Catalina Sounds Marlborough Sauvignon Blanc	13	65
Dog Point Marlborough Sauvignon Blanc	15	75
Cloudy Bay Marlborough Sauvignon Blanc		100
Claymore 'Voodoo Child' Clare Valley Australia, Chardonnay	16	80
Craggy Range Hawke's Bay Chardonnay	18	90
Moutere Hills Nelson Pinot Gris	13	65
Claymore Superstition Reserve Clare Valley Australia Riesling	14	70

### Rose

Caythorpe Family Est Marlborough Rose	12	60
Man O'War Waiheke Island Rose	18	90

### Red Wine

Driven Snow Bendigo Central Otago Pinot Noir	18	90
Amisfield Central Otago Pinot Noir		120
Norfolk Rise Estate Mt Benson Australia Shiraz	12	60
Saint Clair James Sinclair Hawke's Bay Malbec	13	65
Two Hands Fields of Joy Clare Valley Shiraz	18	90
Claymore Nirvana Reserve Clare Valley Australia Shiraz		110
Claymore Bittersweet Symphony Clare Valley		
Australia Cabernet Sauvignon		90

## BEER & CIDER

Peroni	13
Corona 4.5%	11.5
Asahi 5%	11
Boneface Wizard Hazy Pale Ale 5.1%	13
Boneface Unit Hazy IPA 6%	13
Garage Project Fugazi Hoppy Session 2.2%	10
Garage Project Tiny Hazy IPA 0.5%	10
Peroni Libera 0%	9
Rotating Beer Special	POA
Apple Cider 4.5%	10

## NON ALCOHOLIC

<b>Strawberry Breeze Mocktail</b>	<b>10</b>
Strawberry, apple juice, lime juice, fresh mint	
<b>Mango Fizz Mocktail</b>	<b>10</b>
Mango orange juice, lemon juice, and a splash of soda	
Antipodes Sparkling Water	12
Fever-Tree, elderflower tonic, premium ginger beer	7
Coke, Coke Zero, Sprite, Tonic, Ginger Ale, Soda Water	5
Juice, apple, orange, pineapple, pomegranate, cranberry, grapefruit, tomato	5

## TOP SHELF

### **Gin**

Hendricks	15
Scapegrace	13
Scapegrace Black	14
Scapegrace Gold	17
Roku	15
The Botanist	14
Little Bidly	15
Little Bidly Pink	16
Little Bidly Black Label	25
Whitley & Neil Grapefruit	14
Tanqueray N10	16
Warner's	16
Monkey 47	21
Strange Nature	15

### **Vodka**

Finlandia	12
Belvedere	14
Grey Goose	16

### **Spiced Rum**

Sailor Jerry	13
Kraken	14
Helmsman	15

### **Gold/Dark Rum**

Plantation Original Dark	13
Diplomatico Reserva Exclusiva	15
Appleton Estate 12 Year	14
Appleton Estate 21 Year	15

### **White Rum**

Diplomatico Planas	13
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**Tequila / Mezcal**

Herradura Plata	14
Herradura Reposado	15
Herradura Ulta Anejo	18
Don Julio Reposado	19.5
Don Julio Anejo	20
Gracias a Dios Espadin Joven Mezcal	13.5
Creyente Mezcal	15

**Single Malt**

Glenmorangie 10y	14
Ardbeg 10y	15
Glenfiddich 12y	14
Laphroaigh 10y	17
Highland Park 12y	15
Lagavulin 10y	26
Jura 18y	26
Glenmorangie 18y	27
Glenfiddich 18y	31
Highland Park 18y	35
Glenfarclas 25y	45
Glenmorangie Signet	50

**Japanese Whisky**

Togouchi	18
Nikka from the barrel	24

**North American Whiskey**

Canadian Club	12
Jack Daniel's No.7	12
Makers Mark	13
Woodford Reserve	13
Woodford Reserve Rye	13
Canadian Club 20yo	15
Elijah Craig 12yo Small Batch	15
Four Roses Single Barrel	16
Jack Daniel's Single Barrel	17

**Cognac**

Hennessy V.S	13
Hennessy V.S.O.P	16
Hennessy X.O	32

# ENTRADAS

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<b>Corn Chips</b> with guacamole (V) (X)	14.5
<b>Corn Chips</b> with guacamole & tomato salsa roja (V) (X)	16.9
<b>Crispy Fried Potato Skins</b> , queso fundido ( <i>cheese sauce</i> ) (X) (V) (VE)	14.5
<b>Mexicano's Fried Chicken</b> , agave Sauce or chipotle mayo	19

# TACOS

6 INCH SOFT SHELL (GF available - add .50)

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<b>Adobo Grilled Chicken</b>	11.5
Adobo marinated chicken, guacamole, mango salsa, aioli, coriander	
<b>Grilled Market Fish</b>	11.5
Grilled fresh fish, mojito salsa, coriander, lime, aioli	
<b>Battered Market Fish</b>	11.5
Beer battered fish, mojito salsa, coriander, lime, aioli	
<b>Fire Grilled Prawn</b>	11.5
Marinated prawns, tomatillo & avocado salsa, chipotle mayo, coriander	
<b>Pulled Pork</b>	11.5
12hr slow Braised NZ Pork shoulder, fire grilled pineapple salsa, spring onion crema, aioli, coriander	
<b>Marinated Steak</b>	11.5
Chargrilled marinated steak, cherry tomatoes, roasted peppers, olive salsa, tajin, aioli, coriander	
<b>Soft-shell Crab</b>	11.5
Crispy soft-shell crab, basil guacamole, sesame salsa roja, coriander	
<b>Barbacoa Beef Cheek</b>	11.5
Braised beef cheek, pickled red cabbage, lime crema, coriander, crispy shallots	
<b>Slow Cooked Adobo Lamb Shoulder</b>	11.5
Slow cooked adobo lamb shoulder, drunken salsa, nopales, pickled red onion, coriander, chipotle mayo	
<b>Fire-grilled Mushroom</b>	11
Portobello & garlic mushrooms, chilli black beans, parmesan, chipotle mayo, fried shallots, confit garlic, coriander (V) (VE)	



GLUTEN FREE



GLUTEN FREE  
ON REQUEST



VEGETARIAN



VEGAN  
ON REQUEST



# ESPECIALIDADES DE HEAD HONCHO

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<b>Ceviche of Market Fish</b> ☒	20.5
Fresh market fish, lime, coconut milk, tomato, chilli, pepitas, coriander	
<b>Adobo Marinated Chicken Skewers</b>	22 (3pcs) 28 (4pcs)
Peanut mole sauce ☒	
<b>Fire Grilled Chicken Salad</b> ☒	26
Adobo marinated chicken, salsa macha, spiced seeds, greens, pickled red onion, guacamole	
<b>Mexicano's Nachos</b> ☒ (V)	27
Guacamole, salsa roja, black beans, mozzarella, gouda, sour cream & jalapeno	
<b>Beef, vegetarian or vegan</b>	

## QUESADILLA

Served with guacamole and sour cream

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<b>Adobo chicken</b> , roasted tomato & chipotle salsa, mozzarella ☒	24
<b>Barbacoa beef</b> , oregano mushrooms, spring onion, mozzarella ☒	24
<b>Vegetarian</b> , silverbeet, caramelised onion, nopales, jalapeno, mozzarella ☒ (V) (VE)	22

## VERDURAS

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<b>Fire Grilled Mushrooms</b> , confit garlic, fried onions, parmesan ☒ (V)	14
<b>Roasted Seasonal Vegetables</b> , olives, toasted nuts & seeds, parmesan ☒ (V)	14
<b>Mexicano's Chilli Black Beans</b> ☒ (V)	14
<b>Butter Lettuce Salad</b> , orange, avocado, almonds, salsa verde dressing ☒ (V)	13

## POSTRES/DESSERT

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<b>Churros</b> , cinnamon sugar & chocolate fudge	13
<b>Popcorn Sundae</b> , double Belgian chocolate & salted caramel ice cream, chocolate fudge, caramel popcorn ☒	14

While we try our best to accommodate all dietary requirements, we cannot 100% guarantee zero exposure to allergens due to the nature of the working environment.

Surcharge for credit cards and paywave 1.5%





