



# STRATFORD DELI

Noche Mexicana

## SHARING STARTERS

### ELOTE STREET CORN (GF) (V) (3) \$13.00

Chargrilled corn, toasted parmesan, spicy chipotle mayo

### JALAPEÑO POPPERS (V) (4) \$14.00

Stuffed golden fried jalapeños with cheese and dill, house-made dipping dressing

### CHICKEN EMPANADAS (3) \$14.00

Housemade smoky chicken and mushroom empanadas served with pico de gallo, salsa roja and sour cream

### BLACKBEAN EMPANADAS (3) (V) \$14.00

Housemade blackbean, corn, cheese and sweet potato empanadas with pico de gallo, salsa roja and sour cream

### SALT & PEPPER CALAMARI (8) \$14.00

Salt & pepper calamari served with lemon and chipotle aioli

### CHICKEN KICKERS (6) \$14.00

Crunchy chicken fillet strips, frank sauce & ranch dressing

### PORK CHIMICHANGA \$13.00

Pulled pork with adobe bean, pineapple and pickled onion. Served with shredded lettuce, picco de gallo and sour cream.

## QUESADILLAS

\$14.00

### PULLED BEEF

Slow roasted and pulled beef brisket, mint, queso fresco

### SMOKED CHICKEN

Smoked Chicken, pineapple, onion cheese

### GRILLED MUSHROOM (V)

Grilled mushroom, cheese, queso fresco, corn and sour cream

## MEXICAN MEZE PLATE

\$32.00

Mini serve of nachos on house-made crunchy tortilla chips with salsas, elote street corn, empanada and choice of two tacos

### ADD EXTRAS (V)

Guacamole	\$5.00	Picco de Gallo	\$3.00
Salsa verde	\$3.00	Vegan cheese	\$2.00
Salsa roja	\$3.00	Vegan Sour cream	\$2.00
Sour cream	\$3.00	Extra tortilla	\$1.50

## TACOS

\$8 EACH / 3 FOR \$22

### BATTERED BARRA

Locally sourced coconut battered barramundi with cabbage slaw, guacamole, jalapeño tartare, and red pepper salsa

### BEEF BRISKET (GF AVAILABLE)

House-made marinated beef slow cooked, pickled onion, jalapeños and salsa roja

### PULLED PORK (GF AVAILABLE)

House-made pulled pork, pickled onion, grilled pineapple salsa, and guacamole

### GRILLED CHICKEN (GF AVAILABLE)

Grilled smoky chicken, served with pickled onion, pineapple and lime

### JACKFRUIT (V) (GF AVAILABLE)

BBQ jackfruit served with vegan guacamole, refried beans, cilantro and slaw (add vegan cheese for \$1.50)

### FALAFAL (V) (GF AVAILABLE)

House-made chickpea Falafels, mint cream, and salsa roja

## NACHOS (V) (GF AVAILABLE) \$15.00

Housemade Tortilla chips with guacamole, salsa roja, sour cream, picco de gallo and melted cheese.

Add your choice of:

Pork / Jackfruit / Beef / Chicken for \$5.00

## SIZZLING FAJITAS \$26.50

Your choice of beef or chicken grilled with capsicum and onions. Served with Picco de Gallo, sour cream, cheese, lettuce guacamole, flour tortillas and jalapenos.

## DESSERT \$12.00

### HOUSEMADE CHURROS

Housemade churros served with Dulche de leche and chilli chocolate dipping sauce

### CHILLI CHOCOLATE PANNA COTTA

Housemade chilli panna cotta served with raspberry coulis and candied chilli



# COCKTAIL MENU

\$16.50

## **GAIL FORCE**

Absolute vodka, Rusty Yak Ginger beer, Chambord Liqueur, lime

## **FRENCH MARTINI**

Absolute vodka, fresh pineapple juice, Chambord Liqueur

## **ESPRESSO MARTINI**

Frangelico, espresso coffee, Absolute Vodka, Crème de Cacao

## **CHILLI MARGARITA**

Espolon Tequila Reposado, fresh chilli, fresh lime juice, agave syrup, chilli extract, spicy salt rim

## **POMEGRANATE MARGARITA**

Espolon Tequila Reposado, pomegranate juice, Pana Pomegranate Liqueur, fresh lime juice, agave syrup

## **LYCHEE CAPRIOSCA**

Absolute vodka, lychees, fresh lime, Paraiso lychee liqueur

## **CLASSIC MARGARITA**

Espolon Tequila Reposado, Cointreau, fresh lime juice and agave syrup

## **STRATFORD DELI COLADA**

Bacardi Rum, Coconut Liqueur, pineapple juice, coconut cream, Chambord Liqueur

## **MOJITO**

Bacardi Rum, Edinburgh Elderflower Liqueur, vanilla, fresh mint and lime

## **EUGENIE IN A BOTTLE**

Gin with bitter lemon, Rusty Yak ginger beer, fresh limes

