

2020
HALL OF FAME
MEXICAN RESTAURANT
WINNER

2019
SOUTH AUST.
MEXICAN RESTAURANT
WINNER

2018
SOUTH AUST.
MEXICAN RESTAURANT
WINNER

2017
SOUTH AUST.
MEXICAN RESTAURANT
WINNER

2017
NATIONAL
MEXICAN RESTAURANT
WINNER



**MEXICAN
SOCIETY**

FOOD  **MENU**

FOR RESERVATIONS: (08) 8231 2626 | www.mexicansociety.com.au

BANQUETS

min 2 people

MEXICAN TRAFFIC

\$51 each

DUCK NACHOS (available)

pulled duck, orange habanero sauce, pico de gallo, corn, crema, cilantro, queso fundido

ELOTE (available)

grilled corn, coffee mayo, parmeson, tajin

CHIMICHURRI CHICKEN

grilled chicken maryland with achiote jalapeño, cilantro, soy and orange sauce, served with rice and beans

BARBACOA BEEF CHEEK

with pico de gallo, guacamole, pickled red onion, beef reduction sauce served with patatas bravas

DUCK SALAD (available)

crispy greens, tomato, corn, orange, coriander, walnuts with chile guajillo, honey dressing

FLASHY MEXICAN

\$60 each

ELOTE (available)

grilled corn, coffee mayo, parmeson, tajin

GRILLED OCTOPUS

char-grilled octopus, salsa macha, papas, pickled jalapeño, onion, cilantro

TACO CHOICE PER PERSON

1. BAJA FISH
2. CRISPY-CRUMBED CHICKEN (NOT GF)
3. GAMBA CON PIÑA
4. ROASTED PUMPKIN

PORK RIBS

twice-cooked pork ribs, chile morita barbeque sauce, watermelon salad, papas fritas

BARBACOA LAMB

slow cooked lamb, served with mango and tomato salsa, pickled jalapeños & red onion, roasted capsicum & chilli sauce

DUCK SALAD

crispy greens, tomato, corn, orange, coriander, walnuts with chile guajillo, honey dressing

FRIDA'S GARDEN

\$42 each

GUACAMOLE CON TOTOPOS

house made guacamole with tortilla chips

ELOTE

grilled corn, coffee mayo, vegan parmeson, tajin

FRIJOL NEGRO TACO

fried blackbean, avocado, mango salsa

CHARRED COLIFLOR

charred and slow cooked cauliflower in adobo sauce, grilled corn chilli and tomato salsa, coconut and chilli cream, cilantro mayo, crispy chickpea, served with rice and beans

ENCHILADAS DE VERDURAS

sautéed eggplant, zucchini capsicum and onion wrapped in corn tortilla, served with pico de gallo, cilantro mayo and vegan grated parmesan



BAR ANTOJITOS

ELOTE (🌿 available)	11.9
grilled corn, coffee mayo, parmesan, tajin	
GUACAMOLE CON TOTOPOS 🌿	11.9
house made guacamole w tortilla chips	
DUCK NACHOS (🌿 available)	19.9
pulled duck, orange-habanero sauce, pico de gallo, corn, crema, cilantro, queso fundido	
SALMÓN TOSTADITA (3)	17.9
beetroot cured salmon, cilantro pesto, smoked corn	
GRILLED OCTOPUS & CHORIZO	19.9
papas, salsa macha, pickled jalapeño, cilantro	
KING FISH CEVICHE	19.9
king fish, lime, tomato, cucumber, pineapple, chilli, cilantro	
MEXICAN FLUTOS 🌿	11.9
mixed vegetables sautee and wrapped in flour tortilla, fried and served with salad and spicy sauce	
CHICKEN WINGS	10.9
crispy wings tossed in sweet & spicy chipotle sauce and sesame seeds	
CRINKLE FRIES 🌿	7.5
crinkled potato chips served with chipotle mayo	



TACOS

BARRAMUNDI	10.9
battered fish, house-made slaw, green habanero mayo	
PRAWN TACO	11.9
grilled prawn, cilantro, tomato, jalapeño, pineapple and avocado	
CRISPY-CRUMBED CHICKEN (NOT GF)	8.9
crumbed chicken, smoked corn, chipotle mayo	
CHEEKY BEEF	9.9
slow cooked beef cheek, pico de gallo, lettuce, guacamole, pickled red onion	
LAMB	10.9
slow cooked lamb shoulder, lettuce, crema, tomato, pickled jalapeños, cilantro	
ROASTED PUMPKIN	9.9
roast pumpkin with fried blackbean, avocado, mango salsa	
PORK BELLY	9.9
pork belly with lettuce, avocado, tabasco mayo, jalapeño salsa, served on a flour tortilla	
BROCCOLI TACO 🌿	8.9
crispy broccoli with lettuce, red cabbage, salsa, basil pesto and vegan mayo	
CAULIFLOWER TACO 🌿	8.9
cauliflower tossed with tangy sauce, with lettuce, pico de galo	
HALOUMI TACO 🌿	8.9
grilled haloumi served with pico de gallo, lettuce, corn mayo	

(tacos served with flour tortillas, GF available)



BARBACOA

BEEF CHEEK	30.9
with pico de gallo, guacamole, pickled red onion, beef reduction sauce	
LAMB SHOULDER	31.9
with mango and tomato salsa, pickled jalapeños and red onion, roasted capsicum and chilli sauce	
CHARRED COLIFLOR 🌿	26.9
charred and slow cooked cauliflower in adobo sauce, grilled corn chilli and tomato salsa, coconut and chilli cream, cilantro mayo, crispy chickpea	
GRILLED CHICKEN	28.9
grilled chicken served with lettuce, sauteed capsicum and onions, black beans, house-made slaw	
PRAWN FAJITA	31.9
prawns sautéed with onions, garlic and capsicum with chilli guajillo, honey and soy	
MUSHROOM FAJITA 🌿	27.9
mushrooms seasoned with lime and spices, sauteed with onions and capsicum, served with avocado chilli lime	



GRANDE

DUCK SALAD (🌿 available)	30.9
crispy greens, tomato, corn, orange, coriander, walnuts with chile guajillo, honey dressing	
CHIMICHURRI CHICKEN	28.9
grilled chicken maryland wachiote jalapeño, cilantro, soy and orange Sauce, served with rice and beans	
ENCHILADAS DE VERDURAS 🌿	27.9
sauteed eggplant, zucchini capsicum and onion wrapped in corn tortilla, cilantro mayo, cheese	
CALAMARI & FLATHEAD FRITO	34.9
fried squid rings & flathead fish with smoky paprika seasoning, lime, chipotle mayo, pico de gallo	
PORK RIBS	34.9
twice-cooked pork ribs, chile morita barbeque sauce, watermelon salad, papas fritas	
LAMB CUTLETS	34.9
lamb cutlets marinated with mexican spices, grilled and served with black bean rice and potato fries	
MEXICAN BOWLS	
choice of protein served with lettuce, pico de galo, black beans, house-made slaw, corn, rice	
Tofu \$21.9 - Chicken \$22.9	
Beef \$23.9 - Lamb \$23.9	
Pork Belly \$23.9	

all served with tortillas plus a choice of:
- black beans & rice
- patatas bravas



BEBIDAS

COCTELES

MARGARITA choose from: classic, lychee or jalapeño	19.0
SANTA ROSA (🌿 available) gin, st germain, lemon, hibiscus, egg white	20.5
CALYPSO vodka, peach liqueur, pineapple, orange	19.5
COLA-DI-DA rum, coconut, mango nectar, lime	19.5

CERVEZAS

COPPERS PALE ALE	9.0
PACÍFICO	11.0
CORONA	10.0
DOS EQUIS	11.0
NEGRA MODELO	12.0
HILLS CO. APPLE CIDER	11.0
CORONA LIGERA (ZERO)	10.5

NO ALCOHÓLICO

SOFT DRINKS coke, sprite, lift, coke no sugar, dry ginger, tonic, ginger beer	5.5
JUICE orange, pineapple, mango or apple	6.5
TEA AND COFFEE	5.5
COCONUT WATER	6.0
STILL OR SPARKLING WATER (1L)	9.5

SWEETS

CHURROS SANDWICH (NOT GF) churros & vanilla bean ice-cream sandwich w cinnamon, toasted almond & cajeta glaze	11.0
ELOTE CAKE warm corn cake with pistachio corn crumb & rock salt caramel ice cream	12.0
BANANA NUTELLA CHIMICHANGA banana wrapped in nutella coated flat tortilla, fried and served with coconut ice cream	11.0

VINO

SPARKLING

	glass	bottle
THE LANE LOIS BLANC DE BLANC Adelaide Hills	12.0	48.0
AURELIA PRESECCO South East Australia	10.0	40.0

WHITE

HOUSE WHITE	8.5	32.0
FIORE MOSCATO	9.0	38.0
WICKS SAUV BLANC Adelaide Hills	9.5	40.0
WOODSTOCK SAUV BLANC McLaren Vale	11.0	45.0
THE LANE CHARDONNAY Adelaide Hills	11.5	48.0
THE LANE PINOT GRIS Adelaide Hills	11.5	48.0
GEMTREE FIANO McLaren Vale	11.0	46.0
MARYS MYTH RIESLING Clare Valley	10.5	42.0

RED

HOUSE RED	8.5	32.0
HENTLEY FARM VILLAIN & VIXEN SHIRAZ Barossa Valley	11.5	48.0
GEMTREE BLOODSTONE SHIRAZ McLaren Vale	11.0	48.0
HENTLEY FARM VILLAIN & VIXEN GSM Barossa Valley	11.5	48.0
ELVARADO TEMPRANILLO GRENACHE McLaren Vale	9.5	42.0
PIKES LUCCIO SANGIOVESE Clare Valley	10.0	44.0
JOSEPH CHROMY PEPIK PINOT NOIR Tasmania	12.0	50.0
ROSE		
LUNA ROSA ROSADO Central Rangers NSW	9.0	36.0