

BANDITA.

SAMPLE MENUS

SUBJECT TO SEASONAL AVAILABILITY

BANDITA.

BRUNCH | LUNCH

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BRUNCH | 10AM-3PM | SATURDAY & SUNDAY

ANCIENT GRAIN GRANOLA (V) amaranth, quinoa, chia, buckwheat, oats, seeds, almonds, cranberries, agave, coconut yoghurt, berries	19
CORN CHIPS & GUACAMOLE (V)	12
SALSA ROJA oak-smoked Noosa Reds, chipotle, lime, tamarind	6
SALSA MACHA macadamia nuts, shallot, orange, sherry, guajillo chilli	7
ALL OF THE ABOVE (V)	24
STREET CORN (V) flame grilled, off the cob, chipotle mayo, aged cheese, lime	8
WATERMELON TOSTADA* (2) (V) nori & miso soused, avocado crema, fried shallot	14
CRAB TOSTADA (2) K'gari spanner crab, fermented green chilli mayo, cucumber, lime	24
FRIED CHICKEN kombu agave brined thigh, baja salsa, finger lime crema, pickled onion - SPICY or MILD	20
BREKKIE BIRRIA TACO bacon & egg, pulled beef, cheese, guajillo consommé, guacamole & slaw, lime	22
CHICKEN TACO pulled chicken 'Tinga', lettuce, sour cream, cheese, black beans	9
SHITAKE TACO (V) crispy mushroom fritter, slaw, guacamole, salsa verde, lime	9
FISH TACO achiote marinated reef fish, pico de gallo verde, chipotle mayo, cabbage	12
CHICKEN QUESADILLA pepita rubbed chicken, cheese, chipotle, onion pickles, pico de gallo	21
CAULIFLOWER & LEEK QUESADILLA (V) spiced cauliflower, bbq leek, Woombye brie, grilled grape salsa	19
EGGS BENNY MEXICANO* poached F.R eggs, grilled muffins, chipotle hollandaise, pickled red onion, herbs	26
PULLED PORK or BABY SPINACH	
HUEVOS RANCHEROS (V) cheese quesadilla, fried eggs, beans, salsa roja, guacamole, sour cream, pico de gallo, pickled onion	27
THE BANDITO BURRITO* chorizo, F.R egg, rice & beans, cheese, corn slaw, chipotle aioli, hash-brown, pickles, smokey salsa roja	19
THE NO-MEAT-O BURRITO (V) * scrambled tofu, white bean, chipotle cashew 'cheese', rice & beans, corn slaw, pickles, smokey salsa roja	19
CAESAR SALAD grilled baby gem lettuce, Olasagasti anchovy, smoked bacon, poached egg, parmesan, crispy corn migas	22

Please note there is a 15% surcharge on Public Holidays & 10% on Sunday's | All card transactions incur a 1.2% surcharge
Sparkling water unlimited 5pp | (V) = Vegetarian | * = Contains Gluten

BANDITA.

DINNER

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CHIPS & SALSAS	CORN CHIPS & GUACAMOLE (V)	12
	SALSA ROJA oak-smoked Noosa Red tomatoes, chipotle, lime, tamarind	6
	SALSA MACHA macadamia nuts, shallot, orange, sherry, guajillo chilli	7
	ALL OF THE ABOVE (V)	24
SNACKS & STARTERS	CRISPY CRACKLING 'CHICHARRON' habanero cured, salt & vinegar, pear & anise, tajin	8
	STREET CORN (V) flame grilled, off the cob, aged cheese, chipotle mayo, lime	8
	OYSTERS (2) amarillo pepper, leche de tigre, chive oil, lime	11
	WATERMELON TOSTADA* (2) (V) nori & miso, avocado crema, fried shallot	14
	CRAB TOSTADA (2) K'gari spanner crab, fermented green chilli mayo, cucumber, lime	24
	LAMB RIBS crispy fried, chipotle & apricot salsa, lemon	21
	CEVICHE local reef fish, coconut, avocado, green onion, mint, cucumber, chilli	21
	TUNA CRUDO TARTARE yellow fin tuna, chipotle, pickled cactus, crispy shoestring tortilla	22
	FRIED CHICKEN kombu agave brined thigh, baja salsa, finger lime crema, pickled onion - SPICY or MILD	20
TACOS & QUESADILLAS	CHICKEN pulled chicken tinga, lettuce, sour cream, cheese, black beans	9
	SHIITAKE (V) crispy mushroom fritter, slaw, guacamole, salsa verde, lime	9
	PORK pulled 'mojo' pork, bbq pineapple & habanero salsa, slaw, tomatillo	11
	FISH achiote marinated reef fish, pico de gallo verde, chipotle mayo, cabbage	12
	TONGUE & CHEEK braised cheek, crispy tongue 'bacon', pickled slaw, ghost chilli mayo SPICY or MILD	13
	CAULI & LEEK QUESADILLA spiced cauliflower, bbq leek, Woombye brie, grilled grape salsa	19
	CHICKEN QUESADILLA pepita rubbed chicken, cheese, chipotle, pickled onion, pico de gallo	21
CHARGRILL	LIONS MANE(V) Kin Kin mushrooms, cashew crema, Mexican truffle, serrano pepper, dill	34
	JERK CHICKEN free range, Mexican 'jerk' marinated, lime, serrano & jalapeno	32
	LAMB RUMP 'BARBACOA' marinated & slow cooked, charred jalapeño & mint chimichurri	38
	SQUID hibachi grilled squid, burnt pineapple, parsley, red mojo, lime	34
	WAGYU RUMP CAP char grilled, porcini & ancho chilli rub, burnt onion crema, lemon	44
	or WAGYU OP RIB (800gm) - 24 hrs notice required	110
SIDES (V)	TORTILLAS (6 x 4.5")	6
	SLAW shredded cabbage, carrot, herbs, lime dressing	8
	FRIJOLE'S 'Beans' black turtle beans, leek, pickled onion, queso fresco	8
	MEXICAN 'ARROZ' RICE steamed rice, shallot, paprika, roasted garlic, herbs	12
	BEETROOT (V) smoked coconut yoghurt, puffed wild rice, jalapeno, beet molasses	12
	BBQ GEM SALAD lettuce, Caesar dressing, corn & lime migas	12
	DIY TACO KIT (V) 4.5" corn tortillas (6pcs), pico de gallo, chipotle mayo, pickled veg, slaw, hot sauce, lime	18

BANDITA SET MENU

\$55 per person

CORN CHIPS & SALSAS

GUACAMOLE (V) avocado, lime, tomato, onion, coriander

SALSA ROJA (V) oak-smoked Noosa red tomato, chipotle, lime, tamarind

STREET CORN (V)

flame grilled, off the cob, aged cheese, chipotle mayo, lime

WATERMELON TOSTADA (V)

nori, miso, avocado crema, fried shallot

FISH TACO

achiote marinated reef fish, pico de gallo verde, chipotle mayo, cabbage

BBQ CHICKEN

free range, Mexican 'jerk' marinated, lime, serrano & jalapeno

BEETROOT (V)

smoked coconut yoghurt, puffed wild rice, jalapeno, beet molasses

Set menus are designed to be shared by the whole table,
with groups of 10 and above all dining from the set menu.

Minimum of two people.

All dietaries catered for.

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EL CAMINO SET MENU

\$75 per person

CORN CHIPS & GUACAMOLE (V)

avocado, lime, tomato, onion, coriander

STREET CORN (V)

flame grilled, off the cob, aged cheese, chipotle mayo, lime

PORK CRACKLING

habanero cured, salt & vinegar, pear, anise, tajin

CEVICHE

local reef fish, coconut, avocado, green onion, mint, cucumber, chilli

WATERMELON TOSTADA (V)

nori, miso, avocado crema, fried shallot

PORK TACO

pulled 'mojo' pork, bbq pineapple & habanero salsa, slaw, tomatillo

LAMB 'BARBACOA'

marinated & slow cooked, charred jalapeño & mint chimichurri

BBQ GEM SALAD (V)

lettuce, Caesar dressing, corn & lime migas

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DESSERT MENU

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DESSERTS

Bandita Tres Leches*	17
3 milk brulee, vanilla, ginger cake, dulce de leche ice-cream	
Match it with Abasolo Corn Whiskey Mexico	17
Churros*	16
dark chocolate sauce, cinnamon, blackberry coulis	
Match it with Valdespino Pedro Ximenez Jerez, Spain	14
Coconut Sorbet	14
coconut, banana jam, cacao, lime	
Match it with Nixta Maize Liqueur Mexico	22

DESSERT COCKTAIL

Mexpresso Martini	23
Nixto Maize Liqueur, Blanco, Kahlua, Coffee	

LIQUEURS (60ml)

Nixta Maize Liqueur Mexico	22
Kahlua Mexico	12
Disaronno Amaretto Italy	15
Valdespino Pedro Ximenez Jerez, Spain	14
Amaro Montenegro Italy	17
Fernet Branca Italy	14

BANDITA.

KIDS MENU

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BREAKFAST | 10AM - MIDDAY | SAT - SUN

HASH BROWNS & GUAC

+add a poached egg

WAFFLES banana, vanilla ice cream

QUESADILLA | served with ketchup

HAM & CHEESE

CHURROS (2), cinnamon sugar, chocolate sauce

DRINKS

JUICE Orange | Pineapple | Apple

HOT CHOCOLATE

AGUA FRESCAS | Fresh squeezed Mexican fruit sodas

PASSIONFRUIT Citrus, Mint

SMOOTHIES

BANANA cacao, cinnamon

MANGO yoghurt, agave

10

3.5

12

11

8

5/7

5/7

11

9

10



LUNCH & DINNER | MIDDAY - LATE

TO START

CORN CHIPS & GUACAMOLE 12

STREET CORN grilled corn, cheese, mayo, lime 6

FRIED CHICKEN boneless, tomato salsa, sour cream, lime 17

TACOS

CHICKEN grilled chicken , lettuce, mayo 8

FISH fried fish, lettuce, mayo 9

QUESADILLA | served with ketchup

HAM & CHEESE 11

SIDES

POTATO FRIES ketchup & sour cream 11

DESSERT

HELADO vanilla ice-cream 6

CHURROS (2), cinnamon sugar, chocolate sauce 8

DRINKS

JUICE Orange | Pineapple | Apple 5/7

AGUA FRESCAS | Fresh squeezed Mexican fruit sodas

PASSIONFRUIT Citrus, Mint 11

MOCKTAILS

JIMI HENDRIX Cucumber, Rosewater, Lemon, Rosemary 11

TOUCHE Pineapple, Ginger, Spice 11

