TAPAS

MEXICANA DIPS (V, GF) $16
Served with homemade corn chips.
Guacamole bowl w/ pico de Gallo
Frida's original Bean and Cheese Dip

SMOKY PAPRIKA CORN (V, GF, VGO) $22
Grilled corn, coriander crema, smoked paprika & queso Fresco.

JALAPEÑO POPPERS (V) $19
Crumbed Jalapeño's, filled w/cream cheese served with Cilantro crema on the side.

CAULIFLOWER BITES (V, VGO) $19
Crumbed cauliflower served w/coriander crema & chives

HALLOUMI FRIES (V, GF) $18
Served w/ habanero jam & chili lime

CHEF'S CHIMICHANGAS (3) $18
Set of deep fried mini burritos filled with pulled pork and mexican beans

FRIED CHICKEN WINGS (GF, DF) $14 $24
6 OR 12
Spicy Tapatio (Hot) | Tequila Barbecue (Mild).

SALT & PEPPER CALAMARI (GF, DF) $20
Served w/ coriander crema, chives & chilli lime.

BEEF EMPANADAS (3) $19
Set of chipotle braised beef, chimichurri & mozzarella served w/ manchego, chives & habanero crema.

BURRITO BOWLS

Rice, black beans, dressed cabbage, corn salsa, pickled onion, guacamole, kiss pepper & corn chips..

Halloumi & Cauliflower Bowl (VGO) $26
chimichurri & habanero jam

Braised Beef Bowl (GF,DFO) $28
pineapple jam, smoked sour cream and habanero crema

Crispy or Grilled Chicken (GF,DF) $28
Coriander crema and Habanero crema)

TACOS $9.9

CRISPY BARRAMUNDI FISH (GFO, DFO)
Crispy coconut marinated barramundi w/ tomato pico, dressed cabbage, pickled onion, habanero crema & queso fresco.

CRISPY CHICKEN (GFO, DFO)
Crispy chicken w/ charred corn salsa, pickled onion, dressed cabbage, habanero crema & queso fresco.

CHIPOTLE BRAISED BEEF (GFO, DFO)
Chipotle braised beef, red cabbage, radish, habanero crema, guacamole, queso fresco.

CALAMARI (GFO, DF)
Crispy calamari w/ pineapple chili jam, red cabbage, dressed cabbage, cucumber salsa & coriander crema.

PULLED PORK (GFO, DFO)
Pulled pork w/ , dressed cabbage, pineapple chili jam, queso fresco & coriander crema.

CRISPY CAULIFLOWER (V, VGO, DFO)
Crispy cauliflower w/ guacamole, rocket, coriander crema, pickled onion & queso fresco.

All served on 6' flour tortillas
GF option w/corn tortilla +1
Add Guac +2.50

LARGE PLATES

STEAK QUESADILLA $29
Chargrilled rump-cap steak
with chimichurri, smoked sour cream, sweet agave onions, four cheese mix & fresh guac.

GRILLED CHICKEN &. CHORIZO QUESADILLA $27
Chargrilled chicken & smoky chorizo
with fresh pico, smoked sour cream, greens, melted four cheese mix & habanero crema.

GRILLED MUSHROOM & CAMPSICUM QUESADILLA (V, VGO,DFO) $27
Chargrilled mushrooms , smoky red & green capsicum
with melted four-cheese blend, pickled onion, rocket leaves, habanero jam, sour cream & habanero crema.

PREMIUM TACOS

PRAWN SALSA (DF, GFO) $14
Marinated garlic prawns w/ coleslaw, guacamole, cucumber salsa & chilli lime.

STEAK CHIMICHURRI (DFO, GFO) $14
Rump-cap steak w/ manchego cheese, chimichurri, agave onion, rocket, red cabbage & fried garlic.

HALOUMI & CRISPY CAULIFLOWER (V, DFO) $13
Grilled halloumi cheese, crispy fried cauliflower, coleslaw, chives, chimichurri, habanero jam & pineapple chilli jam.

SURF & TURF MEXICANA (DFO, GFO) $16
Garlic spiced prawn, rump-cap steak, agave onion, manchego cheese, red cabbage, rocket, crispy garlic & chimichurri mayo.

All served on 6' flour tortillas GF option w/corn tortilla +$1
Add Guac +$2.50

FRIDA BANQUET

Homemade Guac(V,GF)
Frida's signature house-made guacamole served with corn tortillas, chipotle salt & pico de gallo.

Smoky paprika grilled corn (V,GF)
w/ cilantro crema, queso fresco, smoky paprika & lime

BBQ Chicken Wings (GF, DF)
served w/ habanero Crema (3pp)

Chimichangas
Mini deep fried burritos using our chef's selection of the freshest ingredients

Quatro queso quesadilla (V)
quatro queso w/ smoked corn mole, chives, chili flakes, habanero crema & smoked sour cream. w/ corn mole & pickled Onion

Choice Of Classic Taco of Your Choice:
Crispy barramundi fish (gfo)
Crispy chicken (gfo)
Chipotle braised beef
Calamari (DF) (gfo)
Pulled pork (gfo)
Crispy Cauliflower (V) (gfo)
$49
Churros To Finish (1pp)

MUCHOS NACHOS

Served w/ black beans, mozzarella, smoked sour cream, habanero jam, coriander crema, habanero crema, guacamole & pico de Gallo

CARNE MEXICANA (GF, DFO) $26
PULLED PORK (GF, DFO)
CHICKEN (CRISPY/GRILLED) (GF, DFO)
VEGETARIAN NACHOS (GF, DFO)

DESSERT $14

CINNAMON CHURROS (V)
W/ house made dulce de leche

Please be advised a 10% surcharge applies on weekends and a 15% Surcharge applies on all Public Holidays