SABROSO

MENU





# Tap Beer

The second secon	
XXXX GOLD (3.5 %) Schooner Pint Jug	9.95 11.95 22.95
STONE & WOOD (4.4%)	
Schooner	9.95
Pint	11.95
Jug	22.95
<b>Bottled Beer</b>	
CORONA EXTRA (4.5%)	8.5
JAMES SQUIRE LAGER (4.2%)	8.5
<b>BROOKVALE GINGER BEER (4%)</b>	8.5
PURE BLONDE LOW CARB(4.2%)	8.5
MIXED BEER BUCKET	31.99

# Spirits

Mixed w Soft Drinks

## Vodka

Smirnoff

#### White rum

Bacardi

#### Dark rum

Bundaberg

## Spiced rum

Captain Morgan

#### **Coconut Rum**

Malibu

#### Gin

Bombay Sapphire

#### Whiskey

Johnny Walker Canadian Club Fireball

#### Bourbon

**Jack Daniels** Bulleit

# Cocktails

Espresso martini Vodka, Espresso & Kahlua: Shaken Long island iced tea Teguil, Vodka, Rum, Gin, Triple Sec, Lemonade & Cola 1899 Pina colada Malibu, Pineapple & Coconut Liquor Tropical daiguiri White Rum, Strawberry & Mango Kahlua icy coffee Tequilla, Kahlua, Bailey & Ice cream

### Mojito

Fresh Mint, Lime, Lemonade, White Rum

## Pink flamingo

Malibu, Grenadine, passionfruit, Apple juice, shaken, topped with lemonade, whipped cream & Cherry

## Chilli Lime Mango Margarita

Lime / Strawberry, Taquila, Tripple Sec, Lemonade

## Mocktails

1395 Virgin mojito Fresh Mint, Lime, Lemonade 14.95 Sherly temple lime, Sprite, Grenadine, Strawberry 13.95 Lychee mint cooler Lychee, fresh mint, Sprite: Shaken 13.95 Watermelon margarita (Frozen)

Fresh watermelon, Sprite: Blended

## Shots

1 Shot / Tray of 6 Tromba 10.99 / 61.99 Silver Tequila 11.99 / 68.99 **Patron Tequila** 15.99 / 90.99 13.99 / 79.99 Ponchos 1910 **Caramel Tequila** 13.99 / 79.99 Kamakazi Vodka, Blue Curacao **B52** 13.99 / 79.99 Baileys, Kahlua, triple sec

# Sangria

#### **Red Wine Punch**

Whipped Cream

Red wine Pineapple Juice Lime Juice, Fireball

## White Sangria

White Wine Tequila, Lime Juice Mint Pineapple Juice

## Rose Sangria

Rose Wine Aperol Pineapple Juice Lime Juice

## **Fruity Sangria**

White Wine Rose Syrup, Lime Juice Pineapple Juice Fireball Glass / Jug

# Sparkling wines

125ml / 250ml / Bottle

**Prosecco** 9.99 / 15.99 / 39 King valley

Saint Hilaire 9.99 / 15.99 / 39.99
Blanquette De Limoux Brut

# White Wines

125ml / 250ml / Bottle

**Sauvignon Blanc** 9.99/15.99/39.99 Oyester Bay

**Pinot Grigio** 10.99/18.99/44.99 OysterBay

**Chardonnay** 10.99/18.99/44.99 Oyster Bay

## **Red Wines**

125ml / 250ml / Bottle

**Pinot Noir** 9.99/15.99/39.99
Tread Softly

**Merlot** 9.99/15.99/39.99 Clear Skin No.49 Soft Merlot

# **Rose Wine**

125ml/250ml/Bottle

**Mateus** 9.99/15.99/39.99

Mateus Rose Wine

# Cider

Apple Cider 7.5

Pure blonde organic (4.5%)

# Fresh Squeezed Juice

Watermelon

Standard

**Pineapple** 

8.50

Carrot

Blossom

Watermelon & Pineapple

# **Grove Juices**

Kids / Standard

**Orange** 

3.99 / 6.95

Apple

**Pineapple** 

# **Kids Milk Shakes**

Chococlate

4.50

Strawberry

Vanilla

Caramel

Strawberry

## TEA

English Breakfast

**一位,几位是一个"被国人"** 

4.50

Earl Grey

Peppermint Tea

Green Tea

Extra T-Bag

2.50

# Soft drinks

Coke Classic & Sprite Jug	16
Coke Classic	4.50
Coke Zero	4.50
Pepsi Max	4.50
Sprite	4.50
Sunkist / Fanta	4.50
Sparkling Water Glass	4.99
Lemon Lime Bitters (house made)	6.99
Ginger Beer	5.70
Peach Ice Tea	5.70
Lemon Iced Tea	5.70
Ginger Ale	4.99
Jarritos	5.99
Mandarin, Guava, Cola & Lime	

# Coffee

CULLEC	
Flat White	Cup / Mug / Jumbo 4.70 / 5.70 / 6.70
Cappuccino Latte Long black	Extras (50c): Soy   Zymil   Almond   Oat
Chai Latte Macha Latte Hot Chocolate	Syrup (50c) Caramel   Hazelnut   Vanilla   Honey
Mocha White Mocha	5.20/6.20/7

Dirty Chai

Snow White Chocolate



# 107 SABROSO



# **Appetizers**

#### LOADED FRIES (MILD/HOT/SPICY) 18.99

Shoestring chips with melted cheese, sour cream, chipotle sauce Choice of protein: chicken/ Pulled pork/ Shredded beef/ Frijoles.

## CHICKEN WINGS (6) 13.99

Choose from: sweet chilli sauce/ Barbeque/ Buffalo/

#### **CHICKEN EMPANADA 13.99**

4 Crispy Puff Pastries filled with Chicken, Onion, sweet corn, and Mexican Spices. Served with chipotle mayo



Three hard shell corn tortillas topped with cheese and ranch sauce filled with your choice of protein. chicken/ Pulled pork/ Shredded beef

#### HALLOUMI FINGERS 12.99

Battered & Crumbed Halloumi Sticks (8) Served with garlic aioli.

#### **MEXICAN PLATTER** 26.99

Enjoy 2 jalapeño poppers, 2 chicken empanadas, 6 BBQ wings, and 4 halloumi fingers. Served with chipotle mayo and Sour Cream

#### CHILE RELLENO 13.99



Roasted jalapeños stuffed with cheese, Crumbed and fried

## Tacos

All Tacos are Gluten free except fish on a bed of iceberg topped with cheese & Tomato Salsa

#### **PORK & BEEF**

Slow cooked Pork or Barbacoa pulled Beef cooked with house made ranchero sauce.

#### POLLO

7.99

7.99

Hickory smoked grilled chicken with Chipotle mayo.

#### CHORIZO

Chorizo cooked with Ranchero sauce topped with Chipotle mayo.

#### CRUMBED FISH 7.99

Crumbed Fish topped with Tartare Sauce and Tomato Salsa.

## Burritos

Served with a side of Guacamole and sour cream Add extra chips For: 4.99 S / 7.99 M / 10.99 L

#### 26 99 CARNE ASADA

Sliced steak, avo, onion, Capsicum, rice, Cheese.

#### 21.99 PORK & BEEF

orange-braised pork or Barbacoa beef with, Capsicum, onion, Cheese, Beans, Spanish rice.

#### POLLO

21.99

Hickory smoked chicken with Capsicum, onion, Cheese, Rice, Beans.

#### MIXED BEANS

Mixed beans with Capsicum, onion, Rice,

# Fajitas Sizzlers

Served With Tortilla, Spanish Rice, Sour Cream, Sauteed Capsicum & Onions, Cheese, Pico De Gallo.

#### ADOBO CHICKEN 27.99

Adobo marinated grilled chicken cooked with smokey chipotle and ranchero sauce.

#### **BBQ BEEF STEAK 29.99**

Sliced Rump steak tossed in house made BBQ and Smokey Ranchero Sauce

#### **FAJITAS DE CAMARON 27.99 FAJITAS DE CAMARON 27.99**

Grilled Prawns tossed in smokey ranchero sauce

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#### **ADD ONS:**

Spanish rice 3.99 / (5) Grilled Prawns 5.99 Guacamole 3.99 / Sour Cream 1.99

#### COMBINATION 39.99

Adobo Chicken & BBQ beef steak

#### **ULTIMATE 3 FAJITAS COMBO** 79.99

A Combination of Adobo chicken + BBQ Beef Steak + Fajitas De Camaron to kill the hunger.

# Ouesadilla

#### SMOKEY BBQ BEEF STEAK

Sliced Rump steak, peppers, onions, melted cheese, house made BBQ & ranchero sauce, guacamole, in a crisp tortilla. Served with fresh salad, sour cream & chipotle mayo.

#### **PORK CARNITAS**

Crispy tortilla filled with guacamole, orange braised pulled pork, onions, capsicums, and melted cheese, comes a with side of fresh salad, sour cream and chipotle mayo

#### **BARBACOA BEEF**

Barbacoa Beef, peppers & onions, and melted cheese, house made red ranchero sauce, guacamole, in a crisp tortilla. Served with a side of fresh salad, sour cream & chipotle mayo.

#### HICKORY SMOKED CHICKEN

Smokey grilled chicken, peppers & onions, and melted cheese, red ranchero sauce, guacamole, in a crisp tortilla. Served with a side of fresh salad, sour cream & chipotle mayo.

#### **GRILLED SHRIMP**

Grilled Shrimp, peppers & onions, and melted cheese, red ranchero sauce, guacamole, in a crisp tortilla. Served with a side of fresh salad, sour cream & chipotle mayo.

## 107 Traditionals

FLAUTAS 22.99

3 Soft corn tortillas filled with protein, melted queso cheese, topped with a fresh salsa,

guacamole & sour cream

Choose from:

Barbacoa beef, pork carnitas, Hickory smoked chicken or frijoles

**CHILLI CON CARNE** 

26.99

Beef mince cooked with a blend of authentic spices, onion, garlic, chilli and coriander with beans. Served with crispy corn chips, soft corn tortilla, mexican rice & sour cream.

NACHOS 22.99

House made crispy corn chips served with, Salsa, guacamole, sour cream and your choice of protein. Choose from: Barbacoa beef, pork carnitas, Hickory smoked chicken or frijoles

**TOSTADA GRANDE** 

23.99

Enjoy a fresh mix of salad, rice, cheese, & guacamole, all served in a crunchy flour tortilla bowl. Topped with sour cream & pico de gallo Choose from:

Barbacoa beef, pork carnitas, Hickory smoked chicken or frijoles

THE LOCO BURRITO

24.99

Tortilla filled with, rice, beans, Capsicum & onion, topped with pico de Gallo, sour cream, guacamole, melted queso cheese & House made Corn Chips Choose from:

Barbacoa beef, pork carnitas, Hickory smoked chicken or frijoles

SIN CARNE (VEGAN, VEG, GF)

26.99

soy mince, kidney beans cooked with a blend of authentic spices, Served with Mexican rice, soft corn tortilla & sour cream.

CHIMMICHANGA

26.99

Golden Crispy fried flour tortilla. Served alongside a fresh salad and rice. Topped with sour cream, melted cheese and Pico de Gallo. Choose from:

Barbacoa beef, pork carnitas, Hickory smoked chicken or frijoles

SABROSO SALAD

26.99

Crunchy tortilla bowl filled with fresh Iceberg, cherry tomatoes, capsicum, onions, and cheese. toped with sour cream, guacamole, chipotle mayo.

Choose from:

Barbacoa beef, pork carnitas, Hickory smoked chicken or frijoles

## Tex Mex

#### SLOW COOKED PORK BELLY

200G \$15.99 / 400G \$27.99

Crispy cooked pork belly, Glazed in house made smokey BBQ sauce. served alongside a fresh garden salad and shoestring fries.

#### **SLOW COOKED PORK RIBS**

200G \$15.99 / 400G \$27.99

Slow cooked orange braised pork ribs. Glazed In house made smokey BBQ sauce. Served with garden salad and shoestring fries.

#### STEAK AND RIBS COMBO

27.99

200g rump steak and mouthwatering 200g pork ribs smothered in house made smokey BBQ sauce. Accompanied by a fresh garden salad, crispy onion rings & creamy mushroom sauce.

#### THE EL PASO STEAK DUO

29.99

200g rump steak and crispy 200g pork belly rubbed and grilled with Mexican spices. served with fresh guacamole and house made ranchero sauce with a side of corn chips.

# Burgers

#### PULLED BEEF OR PORK BURGER

22.99

Slow cooked Pulled Beef with creamy mayo, iceberg, tomato slices, melted cheese, onions, and American mustard. Drizzled with our signature BBQ sauce with a side of chips.

#### **BUFFALO CHICKEN BURGER**

22.99

Crispy chicken schnitzel topped with house made classic buffalo sauce and garlic aioli, served on a bed of fresh coleslaw. comes with crispy shoestring fries.

#### MEXICAN STANDOFF BURGER.

23.99

Juicy 200g rump steak with melted cheese, jalapeños, BBQ & Chipotle mayo, tomato salsa, lettuce, and a side of thick cut chips.

#### THE TEXICAN STEAK BURGER

27.99

200g rump steak & 200gm boneless pork rib smothered in house made smokey BBQ sauce and creamy aioli, melted cheese, fresh tomato and iceberg lettuce comes with thick cut chips.

## Steaks

Extra grilled prawns (5). Extra Crispy Calamari (5). Onion rings 5.99 5.99 4.99

## Chicken Meals

#### THE SUNSHINE STEAK

200G 25.99 400G 32.99

Savor the flavors of locally sourced rump steak, expertly cooked according to your preference. Complement your steak with a selection of our house-made sides. Choose From:

- · Creamy Mushroom sauce
- Diane Sauce
- Gravy
- Pepper Sauce
- · Creamy Mashed Potatoes

Accompanied by golden crispy chips & a colorful medley of garlic butter-braised broccoli, cherry tomatoes & spinach.

#### T-BONE TEMPTATION

400G 33.99

Locally sourced premium T-bone steak, cooked to perfection just the way you like it. Paired with your choice of our house-made sides:

- · Creamy Mushroom
- Diane Sauce
- Gravy
- Pepper Sauce
- Creamy Mashed Potatoes

Served with grilled Vegetables and a side of golden, crispy chips, this meal promises a feast for both the eyes and the appetite.

#### **CHICKEN PARMI**

25.99

Crispy Chicken Schnitzel, smothered in rich Napoli sauce, topped with grilled ham and melted mozzarella cheese. Served with a side of thick cut fries and a refreshing mixed garden salad

#### SCHNITZEL FIESTA GRANDE

27.99

Crispy Chicken Schnitzel, generously topped with Napoli sauce, melted cheese, fiery jalapeños, fresh guacamole, and tangy tomato salsa. Served alongside Shoestring fries and a refreshing mixed salad

#### **GRILLED CHICKEN SUPREME**

25.99

Grilled Chicken served with House made Gravy. accompanied by creamy mashed potato and Garlic butter Braised vegetables & Spinach.

#### **CHEF'S BOMBAY TWIST**

24 99

Butter Chicken cooked the authentic Indian way served with rice, Papadum & soft flour tortilla.

## Salads

#### GRILLED FISH SALAD (BARRAMUNDI OR SALMON)

22.99

Grilled fish served on a bed of fresh salad, crunchy coleslaw, and vibrant cherry tomatoes. Topped with almond flakes for added texture and drizzled with zesty tartare dressing for a burst of flavour.

#### PRAWN AND AVO SALAD

22.99

Grilled prawns paired with crispy bacon & Avocado, on a bed of fresh garden salad, coleslaw, and cherry tomatoes. finished with almond flakes and creamy parmesan dressing

#### **GRILLED CHICKEN & AVO SALAD**

22.99

Grilled chicken served on bed of fresh iceberg and juicy cherry tomatoes. Topped with crispy bacon and finished with a sprinkle of parmesan cheese, avocado slices, drizzled with parmesan dressing.

# Seafood

#### **HOOKED & COOKED**

25.99

Battered Barra or Crumbed whitening, served with fresh Garden salad, crispy shoestring fries & tartare sauce. A classic aussie feast.

#### SEASIDE CRUNCH

25.99

4 Tempura Prawns, 4 pepper Calamari rings, Crispy crumbed whiting fish served with crispy fries and a fresh salad. Enjoy with tangy tartare sauce on the side.

#### SOUTHERN SPICE GRILLED FISH

26.99

Cajun Marinated and Grilled to perfection Salmon or Barramundi accompanied by fresh Garden Salad, mashed potatoes, and topped with guacamole and fresh tomato salsa

## Pizzas

#### **CHICKEN SUPREME PIZZA**

17.99

Napoli Sauce, mozzarella Cheese, Chipotle Chicken, Tomato Salsa, Fetta Cheese, Topped with BBQ Sauce

#### SPANISH CHORIZO PIZZA

18.99

Napoli Sauce, mozzarella Cheese, Chorizo, Jalapenos, Spinach, Tomato salsa, Topped with Chipotle Mayo.

#### SHREDDED BEEF PIZZA

17.99

Mexican Ranchero sauce, mozzarella Cheese, Shredded Beef, Tomato Salsa, topped with smokey BBQ Sauce.

#### **PULLED PORK PIZZA**

17.99

Mexican Ranchero Sauce, mozzarella Cheese, Pulled Pork, Tomato Salsa, topped with tomato sauce.

#### HALLOUMI VEGE DELIGHT

19.99

Napoli Sauce, Halloumi, Mushrooms, mozzarella, Salsa, Spinach, Cherry Tomatoes, Avocado, topped with Creamy chipotle mayo.

## Pasta

#### MICHELLE

20.99

Spaghetti pasta tossed in a creamy sauce, icombined with crispy bacon, mushrooms, aromatic onions, and garlic. Topped with parmesan cheese and garnished with fresh chives.

#### SILVIA

21.99

Spaghetti pasta coated in Napoli & Basil pesto sauce with chicken, bacon, onion, garlic and mushrooms topped with a generous sprinkle of parmesan cheese and garnished with fresh chives.

#### **VEG SPAGHETTI DELIGHT**

21.99

Spaghetti pasta tossed in creamy mushroom & basil pesto sauce with fresh spinach, garlic and onion. Topped with agenerous sprinkling of parmesan cheese and garnished with fresh chives.

## kids dinner

#### CHEESEBURGER

11.99

Milk bun with beef patty, melted cheese & tomato sauce. served with chips

#### MINI FISH & CHIPS

11.99

Mini crumbed whiting strips served with chips

#### CHICKEN DINO NUGGETS & CHIPS

11.99

(5) Dino nuggets served with chips

#### KIDS NACHOS

11.99

Beef, chicken or beans. With tomato salsa, sour cream and guacamolePlain



# Desserts

#### SUNDAE ICE CREAM

11.99

Creamy vanilla ice cream topped with your choice of flavours: chocolate, caramel, or strawberry

#### **VANILLA BERRY SWIRL**

11.99

Creamy vanilla ice-cream, topped with berry coulis, crushed Oreo & almond flakes

#### **CHURROS**

11.99

Mexican doughnuts served with whipped & Caramel sauce

#### **MUD CAKE**

11.99

Served warm, topped with whipped cream and drizzled with chocolate sauce.

#### **CHOCO-BERRY CREPE**

14.99

House made Crepe filled with strawberries, bananas, whipped cream. finished with Vanilla ice cream, Chocolate sauce and almond flakes.

#### **CHEESE & CO**

14.99

New York slice cheesecake with berry compote swirls, baked on a graham biscuit base.

Finished with fresh strawberries, blueberries, and wildberry mousse.

Served with whipped cream on the side.

