

SIDE DISHES

Garden Salad	\$6:50
Bowl of Wedges	\$6:50
Fries	\$6:50
Mexican Rice	\$3:90
Frijoles	\$2:90
Salsa	\$2:00
Sour Cream	\$2:00
Guacamole	\$3:00
Jalapenos	\$2:00

DESSERT

36: Chocolate Mousse **\$7:50**
Freshly made chocolate mousse served with whipped cream and garnished with cinnamon.

37: Fruit Empanadas Baked **\$7:50** Deep Fried **\$8:50**
Tortillas can have a sweet side too! Especially this apple and spice crepe served warm with ice cream and cream.

38: Kahlua Ice Cream **\$7:50**
Three scoops of vanilla ice cream, generously covered with our own homemade Kahlua sauce.

39: Mexican Flan **\$7:50**
Cream caramel done the Latin American way.

40: The Cactus Sin **\$7:50**
Ask the wait staff about our 'Daily Sin'.

COFFEE

Mexicana Coffee	\$6:50
With Kahlua	
Nana's Nightcap	\$7:50
With Kahlua & Brandy	
Mexicana Siesta	\$7:50
With Kahlua & Tequila	
Irish Coffee	\$6:50
Irish in Mexico? With Scotch Whiskey	
Cappuccino or Latte	Cup \$3:20 Mug \$3:80
Flat White, Tea, Short Black	
Espresso & Long Black	
Hot Chocolate	

KIDS MENU

Uno Nino (for the little ones!)
All meals served with chips & tomato sauce.

Chicken Nuggets	\$8:00
Calamari Rings	\$8:00
Mini Pizza	\$6:50
Mini Pizza Supreme	\$7:00



for the fresh taste of Mexico

MENU



All meals are mild, if you wish to 'spice' your meal up, please ask the wait staff for medium or hot.

STARTERS ~ SOMETHING LIGHT

1: Cactus Bread **\$7:90**

The original Catus Bread, smothered in garlic butter mild salsa and cheese then baked till crisp.

2: Cactus Bread Supreme **\$10:90**

The original Catus Bread, smothered in garlic butter and salsa, layered with chicken, Mexican style vegetables and cheese then baked till crisp.

3: Chilli/Jalapeno Cob Loaf **\$5:90**

Freshly baked and served warm with butter and salad.

4: Mexican Chilli Con Queso Cob **\$8:95**

Fresh from the oven, cob loaf filled with a mild cream cheese dip.

5: Mexican Soup **\$7:90**

Fresh corn and roasted capsicum blended together to create a hearty warm soup that is lightly spiced and a wholesome meal in itself.

6: Deep fried Mexican Mushrooms **\$8:90**

Button mushrooms, lightly spiced with Mexican spices, then deep fried until crisp, laid on a bed of Mexican salad and served with sweet chilli sauce.

7: Guacamole Dip **\$8:50**

Ripe avocado blended with sour cream, mild salsa, lime, coriander, onions and garlic to create the most popular of Mexican dishes.

Served with corn chips.

8: Frijoles Refritos **\$7:50**

Refried beans topped with mild salsa and shredded cheese served with corn chips.

9: Chile Con Queso **\$7:90**

A blend of cream cheese, onions, capsicum and mild salsa served warm with corn chips.

10: Get Cactus & try a 3 some! **\$18:90**

Why not try a trio of our dips above?

11: Cactus Taco **\$7:90**

Known as the Mexican sandwich and eaten in the hand. Filled with shredded lettuce, mild salsa, sour cream and cheese. Your choice of Frijoles, Chicken, Shredded Beef or Chilli Con Carne.

12: Nachos **\$13:00**

Layers of crispy corn chips and cheese, baked till golden. Topped with mild salsa, guacamole and sour cream. (Enough for 2.)

Plus Jalapeno Peppers **\$1:50**

13: Patachos **\$13:00**

A 'Nachos' with potato wedges instead of corn chips. Try it with one of our bases!

Bases

For something extra, why not add a base to your Nachos (or Patachos)

Chicken **\$3:00** ~ Beef **\$3:00**

Frijoles **\$1:50** ~ Chilli Con Carne **\$2:00**.

14: Chile Con Carne (entree) **\$12:90**

Ground beef slowly simmered in a sauce of chillies, onions, tomatoes and spices. Served with your choice of corn chips or potato wedges.

OYSTERS

15: Mexican Style **½ dozen \$14:90** **dozen \$29:90**

Mild salsa, chopped jalapenos and cheese, grilled and served hot.

16: Corona Style **½ dozen \$15:90** **dozen \$30:90**

Oysters marinated in the Mexican beer Corona, grilled with bacon and cheese, served hot.

MAINS

17: Burritos

A flour tortilla wrapped with hot fillings of your choice (below) topped with mild salsa, cheese and baked till crisp.

Served with Mexican rice, sour cream and Mexican salad.

Vegetarian ~ Refried beans, onions, corn, capsicum, mild salsa & cheese. **\$16:90**

Beef ~ Shredded beef, capsicum, onions, corn, salsa & cheese. **\$18:90**

Chicken ~ Strips of marinated chicken breast, capsicum, onions, salsa & cheese. **\$18:90**

Chile Con Carne ~ Beef, tomatoes, onions, corn, capsicum Salsa, cheese and spices. **\$18:90**

Seafood ~ An array of fresh fish & prawns, baked in a creamy white wine sauce. **\$21:00**

18: Quesadilla **\$18:95**

A flour tortilla, filled with beef, chicken or vegetables. Topped with onion, corn, capsicum and grated cheese.

Served with salsa, guacamole, sour cream and salad.

19: Seafood Quesadilla **\$20:90**

An array of fresh fish & prawns, pan fried in a creamy white wine sauce.

20: Enchiladas **\$17:50**

A corn tortilla filled, rolled and covered in a mild chilli sauce, topped with cheese and baked. Served with Mexican rice and salad. Your choice of Chilli Con Carne, Shredded Beef or Chicken.

21: Pollo **\$19:90**

A chicken breast fillet stuffed with tomato and avocado, pan fried in Mexican spices of oregano, thyme, paprika and onion. Served with mango and cream sauce on a bed of rice with salad.

22: Sizzling Fajitas Beef, Chicken or Combination **\$22:90**

Marinated meats pan fried in delicious spices, served sizzling so the aromas tantalise even the most precious palate. Accompanied by a generous assortment of sauces and salads. (A true Feast)

Vegetarian **\$20:90**

Fish & Prawns **\$24:90**

Chicken & Prawns **\$24:90**

Beef & Prawns **\$24:90**

23: Fajitas Wraps **\$17:50**

Tender slices of your choice of Mexican seasoned beef or chicken together with shredded iceberg lettuce, Mexican style salad, sour cream, guacamole and salsa wrapped in a warm, soft flour tortilla.

24: Carne de Cerdo (Pork) Ribs **\$23:50**

The 'Big Mans Meal' Baste in own 'secret' hickory smoked sauce. Served with rice or wedges and Mexican salad.

25: Cactus Pairs **\$25:50**

The perfect combination ~ Carne de Cerdo (Pork) Ribs topped with fresh Mexican marinated prawns served with wedges or rice and Mexican salad.

26: Chimichangas **\$16:50**

A large flour tortilla filled with your choice of Mexican seasoned tender chicken strips or wholesome pinto beans smothered in our famous mild salsa and cheese rolled and fried until golden brown.

27: Chilli Con Cactus (spicy) **\$19:90**

Only for the Brave! Beef or chicken strips, marinated in fresh chillies, jalapeno and spices, served on a bed of Mexican rice with sour cream and Mexican salad.

28: Pescado Borachos (Drunken Fish) **\$21:90**

A fresh fillet of fish, grilled and then finished with onion, tomato, oregano cumin sauce and infused with el limador Tequila for that distinct Mexican taste.

29: Avocado & Prawn Salad **\$19:90**

Fresh slices of avocado and king prawns tossed through a bounty of fresh garden greens and finished with a chilli and lime dressing.

30: Prawn & Calamari Dippers **\$20:90**

A generous serving of king prawns and calamari rings deep fried and eaten the Mexican way ~ dipped in salsa, guacamole, sweet chilli and sour cream. Served with rice and a Mexican style garden salad.

31: Avocado Mariscos **\$21:00**

Whole avocado topped with an array of fresh fish and prawns in a creamy white wine sauce then baked till perfect.

32: Cajun Prawns **\$21:00**

Tasty prawns sprinkled with cajun seasoning. Served with rice and Mexican salad.

33: Lamb Shank **\$19:90**

Leg of lamb marinated with Mexican spices braised with rum and finished in the oven. Served with rice and Mexican salad.

34: T-Bone Steak **\$24:00**

Cooked to your liking, served with salad, potato wedges and your choice of mushroom or pepper sauce. The chef takes no responsibility for the tenderness of a well-done steak.

35: Grilled Chicken Breast **\$20:90**

Grilled to perfection with your choice of mushroom or pepper sauce. Served with potato wedges and salad.