

CASA DE AMOR

MEXICAN BAR & KITCHEN

ESTD 1977

SMALL PLATES/ ENTREES

CHARRED ELOTE (GF,V) (STAFF FAV) 10

with Chipotle Mayo, Lime Crema, Ricotta Salata, Tajin and Lemon Balmini

CASA GUACAMOLE (GF,V, DF) 19

with Micro Radish Herbs and Fresh Fried Totopos

TAQUITOS (STAFF FAV) 13

Choice of Beef or chicken, Lime Crema, Black Bean Puree, Pickled Onions and Lemon Balmini

NACHOS (GF,V, DFO) 22

with Guacamole and Sour Cream (Add Chicken, Beef or Frijoles for.. +4)

FRIJOLES CON QUESO (GF,V,DFO) 18

Black Bean Dip with Pico De gallo, Jalapenos, Ricotta Salata and Micro Radish Herbs served with Fresh Fried Totopos

DEL MAR DIP (GF) (SHELLFISH ALLERGY) 23

Creamy Prawn and Scallop Dip w Ricotta Salata and Coriandini served With Fresh Fried Totopos

FRIED CHICKEN 18

Spanish Pickled Onions, Micro Radish and Jalapeno Mayo

SIDES

Warm Tortillas (gfo)- 4

Mexican Style Rice 4

Warm Totopos 5

Hot Chips w Chipotle Mayo 10

Guacamole 5

Charred Pineapple 5

Kale Slaw 5

Black Beans 5

SAUCES/ CONDIMENTS

Tomato Salsa 4

Sour Cream 4

Chipotle Mayo 4

Warm Totopos 4

Lime Crema 4

Jalapeno Mayo 4

Jalapenos 4

Queso Sauce *** 6

Shredded Mozzarella 4

TRIO TACOS 29

CHICKEN TINGA

Chipotle shredded chicken w guacamole, lettuce and Chipotle Mayo

BEEF

Spiced Pulled beef knuckle w onion, fresh coriander and salsa verde

AL PASTOR

Marinated Pork Scotch Strips w guacamole salsa, Fresh Coriander and Onion

BAJA FISH

Crispy Beer Battered fish w Kale coleslaw and Chipotle Mayo

FRIED HONGO

Dusted fried mushrooms w guacamole, kale Coleslaw and Chipotle Mayo (veg)

VEGAN CHORIZO

Vegan style Spiced Chorizo w Salsa Verde, Fresh Coriander and Onion

LARGE PLATES/ MAINS

GAMBAS AL AJILLO (GF, DF)(SHELLFISH ALLERGY) 44

Pan Tossed Prawns w Fresh lime, Chilli, Garlic, White Wine and Fresh Coriander Served with Warm Tortillas

HOT PLATE FAJITAS (GFO, DF) (STAFF FAV) 37

Marinated Chicken or Beef, Fresh Capsicums, onion. Served with Salsa, Sour Cream and Warm Tortillas

ENCHILADAS ROJAS/ VERDES (GF, DF) 30

Your choice of green or red sauce Stuffed With Chicken or Beef, Pico De Gallo and cheese w Micro Herb and Radish Salad
(add a side of rice, frijoles +4\$)

CHICKEN ENCACAHUATADO 29

(GF, DF) (CONTAINS NUTS)

Twice Cooked Chicken Breast and Mexican Peanut Sauce w Char Grilled Pineapple, Herbs and Warm Tortillas

CHIMI CHANGA 30

Your Choice of Chicken served w Lime Crema, Red Enchilada sauce, Herbs and Fresh Lime

DESSERTS

CHEFS SPECIAL - ASK STAFF DESERT OF THE DAY

DIETARIES: V VEGERATION, VG VEGAN, NUTS CONTAINS NUTS. OUR FOOD IS ALL NATURALLY GLUTEN-FREE, PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES & DIETARIES. HOWEVER PLEASE NOTE WE CAN'T AND DON'T GURANTEE DIETARY REQUESTS.

FROZEN MARGARITAS

HAPPY HOUR (5PM – 7PM)	
SMALL 18	FISHBOWL 27

NORMAL (SMALL \$23 FISHBOWL \$33)	
APPLE MINT	LEMON LIME BITTERS
BERRY BLISS	MANGO COCO
CHILLI & LIME	PASSION BERRY
FRUIT TINGLE	PEACHY MASH
GOLDEN OASIS	PINA COLADA
GRAPE	SPICY CUCUMBER
LEMON CRUSH	TEQUILA SUNRISE

CERVEZA

NEWTON’S CIDER (CRISP CIDER)	12
NEWTON’S CIDER (SEMI-DRY)	12
CORONA (Mex)	12/55
SOL (Mex)	12/55
JAMES BOAGS PREMIUM (Tas)	11
CASCADE DRAUGHT (Tas)	10
XXXX GOLD (MID)	10
150 LASHES ALE	11

MICHILADA 15

MEXICAN BEER WITH TOMATO JUICE, LIME, WORCESTERSHIRE SAUCE, AND TAJIN RIM.

OPTION: *ADD A DASH OF TABASCO SAUCE*

TEQUILA REPOSADO

CORAZON	18
KAH	16
ESPOLON	14
ALTOS	14
DON JULIO	17
HERRADURA	16
PATRON	16
1800	15
PROSPERO	13
TEQUILA BLUE	17
CASAMIGOS	17
KAH	17
CAZADORES	15

MARGARITA’S

CASA CLASSIC	22
Altos Plata, Autonomy Orange Liqueur, Lime.	
TOMMYS MARGARITA	22
Altos Plata, Lime, Agave Nectar	
SMOKEY MARGARITA	24
Peloton Mezcal, Autonomy Orange Liqueur, Lime	
AGAVE DREAM	24
Peloton Mezcal, Lime, Agave Nectar	
SPICED BLOOD ORANGE MARGARITA	23
House infused Jalapeno Tequila, Lime, Agave Nectar, Blood Orange Soda	
LOVE WITH THE COCO	22
1800 COCONUT Tequila, Coconut Syrup, Lime, Agave Syrup	
COCKTAILS	
PALOMA	22
Reposado tequila, fresh lime juice, grapefruit.	
DE AMOR SQUAD	22
Altos Plata, Pineapple, Passion Fruit Nectar, Lime	
CASA MI AMOR \$22	22
Altos Tequila, Mango syrup, Lime, Agave Syrup, Dash of Tabasco.	
TEQUILA/PISCO SOUR	23
Blanco tequila, fresh lemon & lime juice, agave syrup, egg white.	
MOJITO	22
White rum, mint, lime, sugar, soda.	
MEXICAN MULE	22
Reposado tequila, Lime juice, simple syrup, ginger beer.	
SANGRIA	14/45 LTR
Own blend of red wine, orange liqueur, cinnamon, citrus	
GIN	
HELLFIRE SUMMER GIN (Tas)	12
McHenry DRY GIN (Tas)	13
McHenry SLOE GIN (Tas)	14
Roku Gin	12

WINE

RED

PEPPERJACK CABERNET SAUV (ANGASTON.SA)	13.5/66btl
PEPPERJACK SHIRAZ (ANGASTON.SA)	13.5/66btl
NINTH ISLAND PINOT NOIR (PIPERS BROOK. TAS)	14/68btl
GRANT BURGE SHIRAZ (TANUNDA.SA)	15/72btl
CHROMY PEPIK PINOT NOIR (2021)(TAS)	75 BTL
House Red	10

WHITE

DEVILS CORNER SAUVIGNON BLANC (BICHENO. TAS)	14/ 68btl
DEVILS CORNER PINOT GRIGIO (BICHENO. TAS)	14/68btl
NINTH ISLAND PINOT GRIGIO (ROSEVEARS. TAS)	15/72btl
House White	10

SPARKLING

JANZ (BRIDPORT TAS)	16/ 76.5
HOUSE SPARKLING	12

SPIRITS & LIQUOR

JACK DANIELS	12
MAKERS MARK	12
JAMESON	12
CANADIAN CLUB	12
FIREBALL	12
MIDORI	12

TEQUILA BLANCO

TROMBA	15
KAH	14
ESPOLON	12
CASAMIGOS	15
ALTOS	12
DON JULIO	15
HERRADURA	15
PATRON	14
1800	13
CORAZON	17
CAZADORES	13

RUM

KRAKEN	12
CAPTAIN MORGAN	12
BACARDI	12
MALIBU	12
BUNDABERG RUM	

TEQUILA ANEJO

DON JULIO 1942	45
DON JULIO ANEJO	28
RESERVA DE LA FAMILIA	36
1800 Anejo	26
HERRADURA Anejo	26

MEZCAL

DON JUAN ESCOBAR	15
BURRITO FIESTERO	16
MONTE ALBAN	14
DEL VIDA MAGUEY	16
MEZCAL ALIPUS	21
MEZCAL TAJANTE	25.5

VODKA

BELVEDERE	14
GREY GOOSE	15
ABSOLUT VODKA	12