

Drinks

Margaritas & Cocktails

NB: Please check today's drink specials and ask our friendly staff if your favourite cocktail is not listed.

Millionaire's Margarita 25
Patron Silver,
Grand Marnier + lime juice

Lime's Classic Margarita 17
Tequila, Triple sec
+ lime juice
Jug 50

Strawberry Margarita 19
Espolon Blanco, Cointreau,
strawberry liqueur +
lemon juice

Mango Añejo Colada 19
Espolon reposado,
Malibu white rum,
mango + coconut

Midori Spice 17
Midori, Malibu, pineapple
juice + coconut milk
Jug 50

Mojito 17
Bacardi white rum,
mint + lime
Jug 50

Cosmopolitan 17
Vodka, Triple sec,
cranberry + lime juice

French Martini 17
Vodka, chambord
+ pineapple juice

Mint & Cucumber Martini 19
Hendrick's Gin, mint,
cucumber + dry vermouth

Dark and Stormy 17
Sailor Jerry's spiced rum,
ginger + lime juice
Jug 50

Day of the Dead 19
Captain Morgans rum,
passionfruit, pineapple juice
+ Angostura bitters

Espresso Martini 19
Patron XO cafe,
vodka + espresso

Pina Colada 17
Bacardi white rum,
pineapple + coconut milk

**Passionfruit & Coconut
Margarita** 19
Tequila, Malibu,
passionfruit + lime juice
Jug 60

Wine

NB: Wine serving is 150ml

White

House White 11 / 35

Spring Seed Forget me Not 15 / 45
Sauvignon Blanc Semillon
McLaren Vale, SA.

Gladstone '12,000 Miles' 15 / 45
Pinot Grs
Wairarapa, NZ

Red

House Red 11 / 35

Battle of Bosworth 16 / 47
Shiraz
McLaren Vale, SA

Millton 55
Pinot Noir
Gisbourne, NZ

Espana 15 / 45
Tempranillo
Rioja, Spain

Bubbles

Minchinbury Crisp Classic 15
Brut (200ml)
Australia

Veuve Clicquot 95
Brut
Reims, France

Beer

NB: All Mexican cervezas are subject to availability due to importation delays.

Corona 9
Bucket (x5) 38

Sol 9
Bucket (x5) 38

Corona Ligera 9
Bucket (x5) 38

Dos Equis 9
Bucket (x5) 38

Pacifico 10
Bucket (x5) 40

Non-Alcoholic

NB: Jarritos are subject to availability due to importation delays.

Strawberry Mocktail 12
Strawberry, mint,
lime + lemonade

Mojito Mocktail 12
lime, mint, sugar
+ soda water

Pina Colada Mocktail 12
Pineapple + coconut milk

Jarritos 8

Soft Drink 4

Juice 5

Sparkling Water (500ml) 6

Sparkling Water (1000ml) 10

Sangria

Red Sangria

Red wine, dry ginger ale,
lime, mint + seasonal fruits

Fishbowl 15
Jug 32

White Sangria

White wine, vodka, gin,
mixed berries + lemonade

Fishbowl 15
Jug 35

Tequila

Mixed, straight, or on the rocks

Blanco

Aged up to 60 days

House 9

Espolon 10

1800 Silver 10

Patron Silver 10

Agavita 11

Kah (candy skull) 15

Herradura 15

30-30 15

Patron Gran Platinum 45

Reposado

Aged 2 months to 1 year

El Jimador 9

Espolon 10

Don Fabricio 10

Kah (candy skull) 15

Herradura 15

Patron Reposado 15

30-30 15

Añejo

Aged 12 months to 3 years

1800 10

Herradura 15

30-30 15

Kah (candy skull) 16

Patron Añejo 16

Leyenda Del Milagro 20

Infused Tequila

Ponchos Caramel Infusion 15

1800 Coconut 15

Patron XO Cafe 15

Patron XO Chile 15

Mezcal

Don Juan Escobar 15

Scorpion Reposado 15

Monte Alban 15

La Reliquia 20



Tapas Share Menu

Salsas

All served with your choice of golden plantain chips or house-made corn chips

Guacamole 16
house-made *GFO*

Chorizo and black bean 18
sherry, smoky paprika, feta, red peppers and Serrano chilli *GFO*

To Share

Mexican table salad 18
rocket, black beans, quinoa, radish, capsicum, corn and house dressing *GF*

Pork Belly x3 25
pork belly on Mexican rice topped with pineapple and chilli relish *GFO*

Jalapeño poppers x3 17
crumbed jalapeños stuffed with cream cheese, sultanas, Spanish onion, coriander, lime and chipotle mayo

Smoky paprika corn 16
chargrilled corn rubbed in smoky paprika spices, lime aioli and shaved parmesan *GF*

Prawn chimichangas x3 20
garlic prawns with corn, capsicum, onion and sweet chilli chutney

Popcorn chicken 18
with coriander and chipotle mayo

Spicy calamari 20
with lemon caper dressing

Quesadillas

Just cheese 15
queso fresco

Garlic prawn 20
with pico de gallo, queso fresco, coriander and feta

Triple cheese 20
coriander, pickled jalapeño, feta, queso fresco and Mersey Valley cheddar

Chorizo 20
grilled chorizo, queso fresco, caramelised onion and paprika spices

Grilled chicken 20
with sweet corn, queso fresco, Mersey Valley cheddar, Serrano chilli and coriander

Tacos x3

Tempura fish 18
beer battered fish, house-made atoll, and mixed slaw

Pulled pork 18
with cabbage slaw and pineapple salsa *GFO*

Braised lamb 18
with mint mayo, mint salsa and black bean quinoa *GFO*

Southern fried chicken 18
spiced chicken, mixed slaw and chipotle mayo *GFO*

Haloumi 18
with mixed slaw and pico de gallo *GFO*

Chipotle steak 18
with caramelised onion, cabbage slaw and chipotle mayo *GFO*

Sides

guacamole 4
chipotle mayo 4
sour cream 4
atoll 4

Nachos

Gourmet pork nachos 30
pulled pork, queso fresco, sour cream, jalapeños with pineapple and chilli relish *GFO*

Gourmet chicken nachos 30
achiote chicken, jalapeños, sour cream, queso fresco and corn salsa *GFO*

Gourmet beef nachos 30
beef, jalapeños, sour cream, queso fresco and pico de gallo *GFO*

Gourmet lamb nachos 32
Braised lamb, jalapeños, pico de gallo, cheese and sour cream

Gourmet vego nachos 35
Quorn mince, queso fresco, pico de gallo, cashew cream and guacamole

Fajitas

Your choice, served sizzling with Spanish onion, peppers, warm tortillas, guacamole, sour cream and chipotle mayo:

Chargrilled achiote chicken 35 *GFO*

Chargrilled chipotle beef 35 *GFO*

Chargrilled haloumi and zucchini 35 *GFO*

Desserts

Churros 17
with chocolate agave syrup and caramel butterscotch

Buñuelos 17
ice cream between two tostadas, covered in chocolate agave syrup

Chocolate and coconut macaroon stack 17
with chocolate ganache and coffee tequila infused cream *GF*

Gluten-free brownie 17
white chocolate sauce, macadamia, raspberries and vanilla ice-cream

NB: Our kitchen contains nuts, soy & gluten. Please inform staff of any allergies or intolerances.

Complimentary El Yucateco hot sauces available

GF - Gluten Free
GFO - Gluten Free option

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Kids Menu 15

(For children under 10 years of age. Sorry, no alterations to kids menu.)

Your choice of 2 Chicken & cheese tacos with a side of sour cream OR a Cheese quesadilla with a side of guacamole.

Soft drink or juice +
ice cream &
churros

Group Menu

(Sorry, no alterations for group menu.)

\$39 per head

(For groups of 4+ only)

Guacamole
Prawn chimichangas
Chefs selection of quesadillas
Chefs selection of tacos
Nachos

15% surcharge applies on public holidays.

Sorry, no split bills.

