

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 20
Patron Silver,
Grand Marnier + lime juice

Lime's Classic Margarita 15
Tequila, Triple sec
+ lime juice
Jug 50

Strawberry Margarita 17
Espolon Blanco, Cointreau,
strawberry liqueur +
lemon juice

Mango Añejo Colada 17
Espolon reposado,
Malibu white rum,
mango, coconut + agave

Midori Splice 15
Midori, Malibu, pineapple
juice + coconut milk
Jug 50

Mojito 15
Bacardi white rum,
mint + lime
Jug 50

Cosmopolitan 15
Vodka, Triple sec,
cranberry + lime juice

Coco Colada 15
Malibu, Creme de Cacao,
coconut cream +
pineapple juice

Mint & Cucumber Martini 17
Hendrick's Gin, mint,
cucumber + dry vermouth

Dark and Stormy 15
Sailor Jerry's spiced rum,
homemade ginger and lime
sphere + lime juice
Jug 50

Day of the Dead 17
Captain Morgans rum,
passionfruit,
pineapple juice +
Angostura bitters

Espresso Martini 17
Patron XO cafe,
vodka + espresso

Pina Colada 15
Bacardi white rum,
pineapple + coconut milk

**Passionfruit & Coconut
Margarita** 16
Tequila, Malibu,
passionfruit + lime juice
Jug 60

Sangria

Red Sangria
Red wine, dry ginger ale,
lime, mint + seasonal fruits
Fishbowl 10
Jug 28

White Sangria
White wine, vodka, gin,
mixed berries + lemonade
Fishbowl 10
Jug 32

Wine

NB: Wine serving is 150ml

White

House White 8 / 28

Spring Seed Forget me Not 10 / 35
Sauvignon Blanc Semillon
McLaren Vale, SA.

Framingham 38
Sauvignon Blanc
Marlborough, NZ

Gladstone '12,000 Miles'
Pinot Grs 9 / 34
Wairarapa, NZ

Red

House Red 8 / 28

Battle of Bosworth 9 / 35
Shiraz
McLaren Vale, SA

Millton 43
Pinot Noir
Gisbourne, NZ

Espana 9 / 35
Tempranillo
Rioja, Spain

Bubbles

Minchinbury Crisp Classic 10
Brut (200ml)
Australia

Baron Jacques 32
Blanc De Blanc
Burgundy, France

Veuve Clicquot 95
Brut
Reims, France

Beer

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

Corona 7
Bucket (x5) 30

Sol 7
Bucket (x5) 30

Corona Ligera 7
Bucket (x5) 30

Dos Equis 8
Bucket (x5) 32

Pacifico 9
Bucket (x5) 35

Non-Alcoholic

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

Strawberry Mocktail 8
Strawberry, mint,
lime + lemonade

Mojito Mocktail 8
Fresh lime, mint,
sugar syrup +
soda water

Pina Colada Mocktail 8
Pineapple + coconut milk

Jarritos 5

Soft Drink 4

Juice 5

Sparkling Water (500ml) 6

Sparkling Water (1000ml) 10

Tequila

Mixed, straight, or on the rocks

Blanco

Aged up to 60 days

House 6

Espolon 7

1800 Silver 10

Patron Silver 10

Agavita 11

Don Nacho 11

Kah (candy skull) 11

Herradura 12

30-30 14

Patron Gran Platinum 45

Reposado

Aged 2 months to 1 year

El Jimador 7

Espolon 7

Don Fabricio 10

Don Nacho 10

Kah (candy skull) 11

Herradura 12

Patron Reposado 12

30-30 14

Añejo

Aged 12 months to 3 years

1800 8

Herradura 13

30-30 14

Kah (candy skull) 15

Patron Añejo 15

Leyenda Del Milagro 20

Infused Tequila

Ponchos Caramel Infusion 10

Ponchos Tequila Coffee 10

1800 Coconut 12

Patron XO Cafe 12

Patron XO Chile 12

Mezcal

Don Juan Escobar 10

Scorpion Reposado 10

Monte Alban 10

La Reliquia 14



Tapas Share Menu

Salsas

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

Guacamole 14
house-made *GFO*

Chorizo and black bean 15
sherry, smoky paprika, feta, red peppers and Serrano chilli *GFO*

To Share

Mexican table salad 17
rocket, black beans, quinoa, radish, capsicum, corn and house dressing *GF*

Pork Belly x3 20
Caramelised pork belly on Mexican rice topped with pineapple and chilli relish *GFO*

Jalapeño poppers x3 15
crumbed jalapeños stuffed with cream cheese, sultanas, Spanish onion, coriander, lime and chipotle mayo

Smoky paprika corn 13
chargrilled corn rubbed in smoky paprika spices, lime aioli and shaved parmesan *GF*

Prawn chimichangas x3 18
garlic prawns with corn, capsicum, onion and sweet chilli chutney

Popcorn chicken 16
with coriander and chipotle mayo

Spicy calamari 17
with lemon caper dressing

Quesadillas

Just cheese 13
queso fresco

Garlic prawn 16
with pico de gallo, coriander and feta

Triple cheese 14
coriander, pickled jalapeño, feta, queso fresco and Mersey Valley cheddar

Chorizo 16
grilled spicy chorizo sausage, caramelised onion and paprika spices

Grilled chicken 16
with sweet corn, Mersey Valley cheddar Serrano chilli and coriander

Tacos x3

Tempura fish 16
Mexican beer battered fish, house-made aioli, and mixed slaw

Pulled pork 16
with cabbage slaw and pineapple salsa *GFO*

Braised lamb 16
with mint mayo, mint salsa and black bean quinoa *GFO*

Southern fried chicken 16
smoky spiced chicken, mixed slaw and chipotle mayo *GFO*

Haloumi 17
with mixed slaw and pico de gallo *GFO*

Chipotle steak 17
with caramelised onion, cabbage slaw and chipotle mayo *GFO*

Braised duck 17
with apple slaw, orange, plum sauce and pomegranates *GFO*

Nachos

Gourmet pork nachos 29
pulled pork, queso fresco, sour cream, jalapeños with pineapple and chilli relish *GFO*

Gourmet chicken nachos 29
achiote chicken, jalapeños, sour cream, queso fresco and corn salsa *GFO*

Gourmet beef nachos 29
beef, jalapeños, sour cream, queso fresco and pico de gallo *GFO*

Gourmet lamb nachos 30
Braised lamb, jalapeños, pico de gallo, cheese and sour cream

Gourmet vego nachos 30
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 30 *GFO*

Chargrilled chipotle beef 32 *GFO*

Chargrilled haloumi and zucchini 32 *GFO*

Desserts

Churros 17
with chocolate agave syrup and caramel butterscotch

Buñuelos 16
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 14
white chocolate sauce, macadamia and raspberries

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 12 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.)

\$35 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.

