

SIDE DISHES

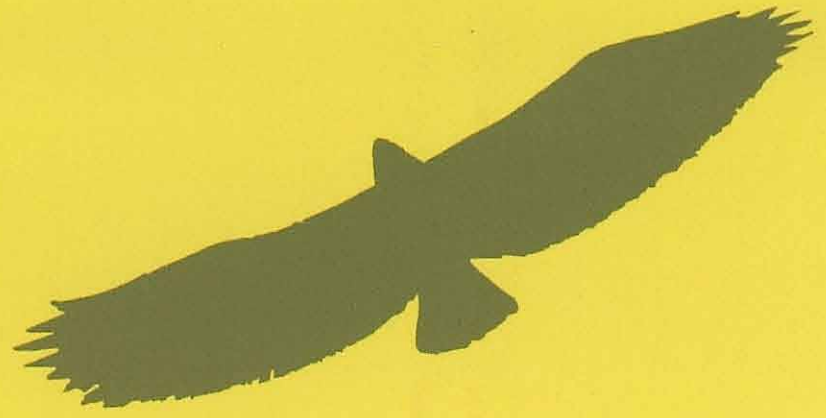
Garden Salad	\$6.95
Bowl of Wedges	\$6.95
Fries	\$6.95
Mexican Rice	\$4.95
Frijoles	\$3.95
Salsa	\$3.00
Sour Cream	\$3.00
Guacamole	\$3.95
Jalapenos	\$3.00

DESSERT

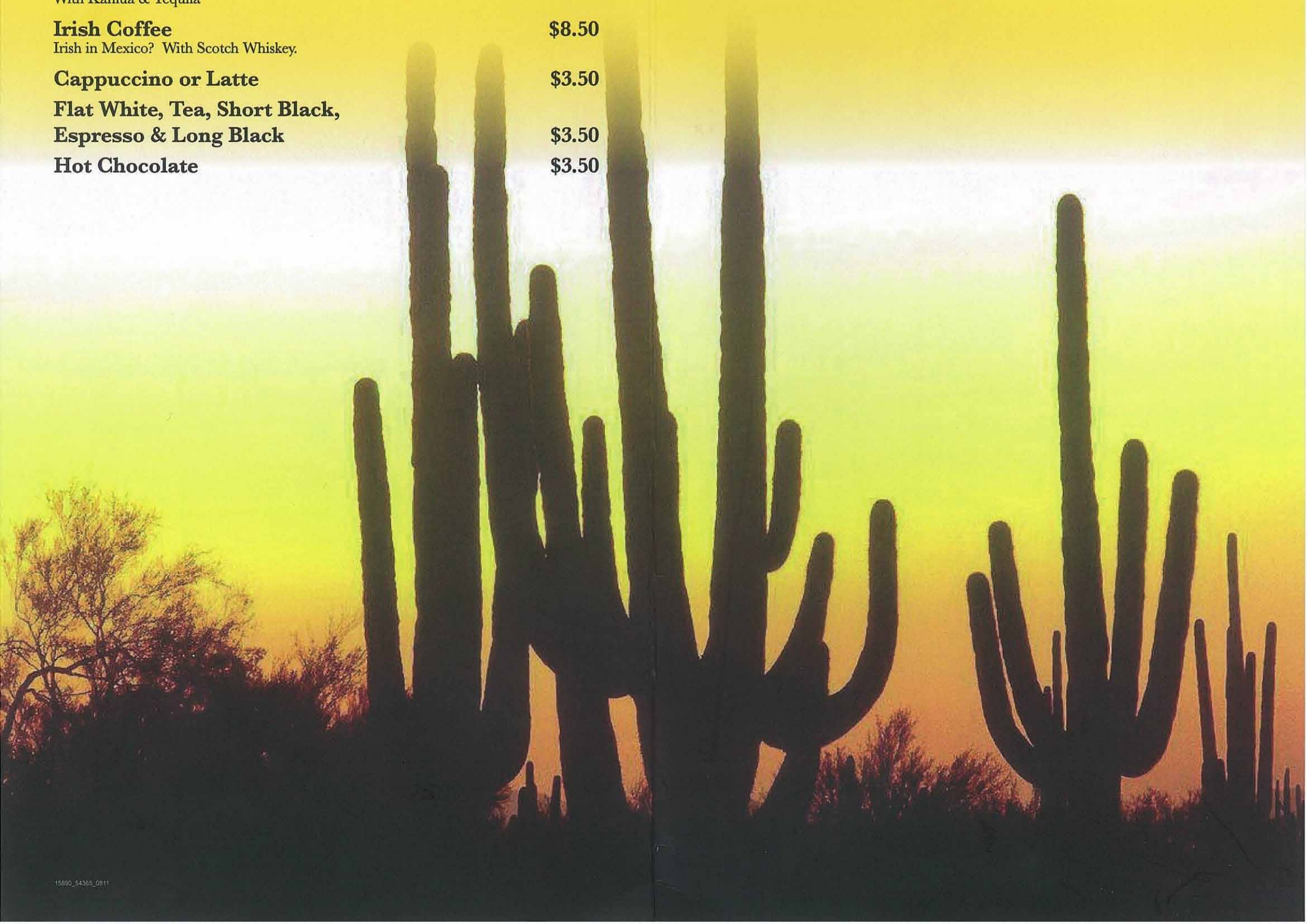
Chocolate Mousse	\$9.50
Freshly made chocolate mousse served with whipped cream.	
Fruit Empanadas	Baked \$9.50 Deep Fried \$10.50
Tortillas can have a sweet side too! Especially this apple and spice crepe, served warm with ice cream and cream.	
Kahlua Ice Cream	\$9.50
Three scoops of vanilla ice cream, generously covered with our own homemade Kahlua sauce.	
Mexican Flan	\$9.50
Cream caramel done the Latin American way.	
The Cactus Sin	\$9.50
Ask the wait staff about our 'Daily Sin'.	

COFFEE

Mexican Coffee	\$8.50
With Kahlua	
Nana's Nightcap	\$8.50
With Kahlua & Brandy	
Mexican Siesta	\$8.50
With Kahlua & Tequila	
Irish Coffee	\$8.50
Irish in Mexico? With Scotch Whiskey.	
Cappuccino or Latte	\$3.50
Flat White, Tea, Short Black, Espresso & Long Black	\$3.50
Hot Chocolate	\$3.50



Menu



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

STARTERS • SOMETHING

LIGHT

Cactus Bread \$9.95
The original Cactus Bread. Smothered in garlic butter, mild salsa and cheese, then baked till crisp.

Cactus Bread Supreme \$12.95
The original Cactus Bread smothered in garlic butter and salsa, layered with chicken and Mexican style vegetables, then baked till crisp.

Chilli / Jalapeno Cob Loaf \$8.50
Freshly baked and served warm.

Mexican Chilli Con Queso Cob \$10.95
Fresh from the oven, cob loaf filled with a mild cream cheese dip.

Mexican Soup \$9.95
Fresh corn and roasted capsicum blended together to create a hearty warm soup that is lightly spiced and a wholesome meal in itself.

Deep Fried Mexican Mushrooms \$9.95
Button mushrooms, lightly spiced with Mexican spices, then deep fried until crisp, laid on a bed of Mexican salad and served with a sweet chilli sauce.

Guacamole Dip \$11.95
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.

Frijoles Refritos \$9.95
Refried beans topped with mild salsa and shredded cheese, served with corn chips.

Chile Con Queso \$10.95
A blend of cream cheese, onions, capsicum and mild salsa, served warm with corn chips.

Get Cactus & try a 3 some! \$26.00
Why not try a trio of our dips above?

The Cactus Taco \$9.95
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.

Nachos \$16.95
Layers of crispy corn chips and cheese, baked till golden, smothered in our mild salsa, guacamole and sour cream. (Enough for two).

Bases \$3.00
For something extra, why not add a base to your nachos (or Potachos) - Chicken, Beef, Frijoles or Chilli Con Carne.

Potachos \$16.95
A 'nachos' with potato wedges instead of corn chips. Try it with one of our bases above!

Chile Con Carne (entree) (not hot) \$14.95
Ground beef slowly simmered in a sauce of chillies, onions, tomatoes and spices. Served with your choice of corn chips or potato wedges.

OYSTERS

Fresh Tasmanian Oysters

Mexican Style ½ dozen \$14.95 dozen \$25.95
Mild salsa, chopped jalapenos and cheese, grilled and served hot.

Corona Style ½ dozen \$15.95 dozen \$26.95
Oysters marinated in the Mexican beer Corona, grilled with bacon and cheese, served hot.

OUR DINE IN POLICY

One account per table.

BYO Cakeage \$5.00 per cake.

Minimum purchase of a main meal applies per person.

Entree's & side dishes cannot be served as a main meal.

MAINS

Burritos \$21.95

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

Beef Shredded beef, capsicum, onion, salsa and cheese

Chicken Strips of marinated chicken breast, capsicum, onion, salsa & cheese

Chile Con Carne Tomatoes, onions, beef, beans and spices

Seafood An array of fresh Tasmanian fish and prawns, baked in a creamy white wine sauce \$22.95

Quesadilla \$20.95

A flour tortilla turnover, filled with beef, chicken or vegetarian. Topped with grated cheese and green chillies (not hot), served with salsa, guacamole, sour cream and salad.

Seafood Quesadilla \$21.95

An array of fresh Tasmanian Fish and Prawns pan fried in a creamy white wine sauce, served with salsa, guacamole, sour cream and salad.

Enchiladas \$19.95

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. (Vegetarian Enchiladas available on request.)

Pollo \$23.95

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

Sizzling Fajitas Beef, Chicken or Combination \$23.95

Marinated meats panfried 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).

Fish & Prawns \$25.95

Chicken & Prawns \$25.95

Beef & Prawns \$25.95

Fajita Wraps \$19.50

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.

Carne de Cerdo (Pork) Ribs \$26.95

The 'Big Mans Meall' Baste in our own 'secret' hickory smoked sauce. Served with wedges and Mexican salad.

Prickly Pairs \$29.95

The perfect combination- Carne de Cerdo (Pork) ribs topped with fresh Mexican marinated prawns served with wedges & Mexican salad.

Chimichangas \$20.95

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.

Chilli Con Cactus (spicy) \$20.95

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

Pescado Borachos (Drunken Fish) \$22.95

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

Avocado & Prawn Salad \$20.95

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

Prawns & Calamari Dippers \$21.95

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

Avocado Mariscos \$22.95

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

Cajun Prawns \$21.95

Tasty prawns sprinkled with a cajun seasoning and served on rice with Mexican salad.

FOR THE MEXICAN COWARD

T-Bone Steak \$27.95

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

Grilled Chicken Breast \$25.95

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

THE PRICKLY



CACTUS

WINE...

Sparkling

	GLASS	BOTTLE
Roth bury Estate Brut (SA)	7.00	20.50
Jansz Sparkling Brut NV (TAS)		45.00

White

	GLASS	BOTTLE
Half Mile Creek Semillon Sauvignon Blanc (SA)	7.00	24.50
Four Sisters Semillon Sauvignon Blanc (VIC)		28.50
Secret Stone Marlborough Sauvignon Blanc (NZ)	7.50	29.50
Rosemount Diamond Label Pinot Grigio (VIC)		25.50
Wolf Blass Red Label Chardonnay (VIC)	7.50	24.50
Wolf Blass Traminer Riesling (VIC)	7.00	24.50
Brown Brothers Crouchen Riesling (SA)	7.00	25.50

Red

	GLASS	BOTTLE
Half Mile Creek Cabernet Sauvignon (SA)	7.00	24.50
Penfolds Koonunga Hill Shiraz (SA)	7.50	25.50
Wolf Blass Yellow Label Cabernet Sauvignon (VIC)	7.50	29.50
Rouge Homme Cabernet Sauvignon (SA)		29.00
Pepperjack Barossa Shiraz (SA)		35.50

Sangria

	GLASS	CARAFE
Red Wine with a Mexican Twist	5.00	18.00

BEER...

Corona	7.50
Chilli Beer	7.50
Crown Lager	6.50
James Boag's Premium	6.50
Pure Blonde	6.50
Boag's Draught	6.00
Cascade Premium Light	5.50

CIDER...

Three Oaks : Sweet or Original	6.50
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PRE-MIX...

Ruski Lemon, Lime & Bitters	7.00
Ruski Chill: Raspberry, Guava, Passionfruit & Pineapple	6.50

COCKTAILS...

Espresso Martini

Appleton VX Jamaican Rum, Tuaca Italian liqueur, Cactus Espresso shaken & served martini style. 11.90

Tequila Sunrise

Magical combination of Mexico's #1 Tequila El Jimador, orange juice with a raspberry spike. 11.90

Long Island Iced Tea

Finlandia Vodka, Bacardi Rum, El Jimador Tequila, Triple sec, lemon juice over a mountain of ice finished with cola. Served long 14.50

Mexican Fruit Tingle

Blue Curacao Finlandia Vodka, El Jimador Tequila, Triple sec, lemon juice over a mountain of ice finished with lemonade. Served long. 11.90

El Diablo

Chambord Black Raspberry Liqueur, Herradura Reposado Tequila, fresh lime juice, Herradura Agave Nectar, shaken & topped with dry ginger ale. 11.90

Agave Margarita

Herradura Silver Tequila, fresh lime & Lemon juice, Herradura Agave Nectar, shaken served martini style with a traditional salt rim. 11.90

Cactus Illusion

A combination of Finlandia Vodka, Vok Blue Curacao, Vok melon liqueur, shaken with pineapple juice. Served Two ways. GLASS 11.90 SHAKER 19.50

Prickly Cactus

Our combination of Baileys, Kahlua, Vok Banana Liqueur, Galliano, milk & cream. GLASS 11.90 SHAKER 19.50

TEQUILA...

El Jimador	7.50
Herradura Silver	8.50
Herradura Reposado	9.50
Herradura Anejo	10.50

MARGARITAS...

Plain lemon or go cactus style with our flavoured margaritas made with El Jimador Tequila.

Cactus Juice	-	Vok Melon
Acapulco nights	-	Vok Coconut
Mexican Cosmo	-	Chambord
Red Flamenco	-	Vok Cherry
Matador's Delight	-	Vok Orange
Pink Piñata	-	Vok Strawberry
Sweet Senorita	-	Finlandia Mango
Blue Moon	-	Vok Blue Curacao
Stray Donkey	-	Vok Banana

HAPPY HOUR 5.30pm - 7pm

GLASS	4.50	GLASS	6.00
FISHBOWL	16.00	FISHBOWL	24.00

SOFT DRINKS...

Soft drinks & Juices	3.00
Mexican Punch	
A refreshing blend of citrus & raspberry	3.50

BASIC & PREMIUM SPIRITS AVAILABLE