

Welcome to T&T nights @ Swell, chill & enjoy delicious grazing plates and fabulous drinks in good company.....

SHARING PLATES

White fish ceviche w/ chilli, cilantro, cucumber, Spanish onions and lemon, lime served with crispy flat bread	18
Sweet potato chips with chipotle aioli	8
Guacamole and pico de gallo w/ crispy flat bread	12
Chilli bean and cheese dip w/crispy totopos	8
Pollo El Diablo marinated in chilli & spices, rubbed in flour & fried	11
Crab and potato croquettes w/ tangy mango & jalapeno salsa	13
Mexican red confetti rice cooked in tomato w/herbs and spices	11

SALADS

Baby spinach leaves, cabbage, roasted pumpkin, smoked corn, shaved cucumber, quinoa, cilantro & lemon vinaigrette	16
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TACOS

FISH

Dusted in a salt and pepper spicy flour topped w/ cucumber, cilantro, spicy pineapple salsa & fresh lime on a soft grilled tortilla	8
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CHICKEN

Marinated in our secret sauce baked, sliced & shredded, purple slaw, pico de gallo & mamasitas spicy mayo	8
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SOFT SHELL CRAB

Lightly dusted in paprika tapioca flour, w/ lettuce, cucumber, jalapeno and cactus salsa, drizzled with chipotle aioli	8.5
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LAMB

Pulled lamb, cabbage slaw, topped with a spicy tangy pickled mango salsa on a soft grilled taco	8
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PRAWN

Shredded & cooked w/ Spanish onions, tomatillo, lettuce, cilantro topped with, cactus & pineapple salsa and spicy aioli	8
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WINES

WHITE	Matakana Sav Blanc	NZ	9	45
	Nepenthe Chardonnay	SA	10	55
RED	Martinez Cortez Tempranillo	AU	14	60
	Fishbone Merlot	AU	12	55
ROSE	La Vue Rose	AU	10	50
SPARKLING	Lady of Spain Cava	SP		65
	Mc Pherson sparkling	AU	10	50

COCKTAILS

CHIHUAHUA - El Jimador Reposado Tequila, cranberry juice, elderflower liqueur, shaken over ice
16

MAMASITA - El Jimador Reposado Tequila, pink grapefruit juice, agave, fresh lime over ice
16

BONITA- El Jimador Reposado Tequila, cloudy apple, lychee liqueur splash of lime shaken over ice
16

CHILLI MARGARITA -El jimador Reposado, tequila blood orange Cointreau, lime & in a chilli salted rimmed glass
18

MARGARITA TRADICIONAL - Tequila, Cointreau, Lime & agave
18

COCONUT - 1800 Coconut Tequila, Cointreau, infused coco syrup, fresh lime in a coconut salted rimmed glass
18

CERVEZA

DOS EQUIS
10

TACATE
8

CORONA
9

TEQUILA – HOUSE – MIDDLE – TOP SHELF
9 TO 15

AGUA - CAPE GRIM SPARKLING WATER 880ml
9

