



SOUTH OF THE WALL

AUTHENTIC MEXICAN EATS,
KILLER COCKTAILS
& UNFORGETTABLE VIBES

GUAC & CHIPS

HOUSE GUAC **V** **VGN** 13

CHARRED CORN / FRESH LIME / SMASHED AVOS / ONION / CRISPY CORN CHIPS

HERB & SPICY **V** **VGN** **🌶** 13

CHARRED CORN / FRESH LIME / HERBS / SMASHED AVOS / ONION / HOT SAUCE / CRISPY CORN CHIPS

+ ADD PICO DE GALLO / SALSA / SOUR CREAM — +\$3 EACH

SIDES

GUACAMOLE **V** 6.5

SALSA / SOUR CREAM 3

SALSA VERDE 4

REAPER'S SAUCE **🌶🌶🌶** 4

CORN TORTILLA (2PC) **GF** 4

FLOUR TORTILLA (2PC) 6

RICE **VGN** 5

CORN CHIPS **VGN** 6.5

CHIPOTLE MAYO 3

KETCHUP 2

DIETARY NEEDS & ALLERGIES

ALL DIETARY REQUIREMENTS CAN BE CATERED TO. PLEASE NOTIFY STAFF OF ANY DIETARY REQUIREMENTS AND ALLERGIES. WE CANNOT GUARANTEE THAT CROSS-CONTAMINATION WILL NOT OCCUR DUE TO TRACES OF ALLERGENS IN THE KITCHEN.

V VEGETARIAN **VGN** VEGAN

GF GLUTEN FREE

🌶 SPICE METER — MORE ICONS, MORE HEAT

🇦🇺 AUSTRALIAN SEAFOOD

SMALLS & SHARES

STREET CORN **V** 16

CHARRED CORN / CUT IN HALF / SNOWING QUESO / MAYO / PAPRIKA & LIME SALT

POTATO FRIES OR SWEET POTATO FRIES **V** 13

CRISPY FRIES / MEXI SALT / SMOKED PAPRIKA / CITRUS MAYO

MEXICAN LOADED FRIES **V** **NEW** 24

CRISPY GOLDEN FRIES LOADED WITH MELTED CHEESE, FRESH PICO DE GALLO & FRESH GUACAMOLE, TOPPED WITH SOUR CREAM & FRESH CORIANDER

+ ADD CRUMBLIED CHORIZO +\$8

NACHOS **V** 24

WARM MELTED CHEESE / HOUSE GUACAMOLE / SOUR CREAM / SALSA ROJA

+ ADD EXTRA PROTEIN: CHICKEN \$6 / BRISKET \$7 / LAMB \$8 / ADD BEANS \$5

FRIED CHICKEN 20

CRISPY CHICKEN / HOUSE PICKLES / SMOKY BBQ DIP / MAYO

CEVICHE **🇨🇦** **GF** 25

FRESH KINGFISH / AVOCADO / CREMA / LEMON & LIME / HERB SALAD / CRUNCHY CORN TOSTADA

JALAPEÑO POPPERS **V** **🌶** 15

GOLDEN FRIED TRIO OF BLENDED CHEESE / JALAPEÑO / MAYO

GRILLED PRAWN SKEWERS **🇨🇦** **NEW** **GF** 18

MARINATED PRAWNS GRILLED TO PERFECTION / SERVED WITH FRESH LIME

MEXICAN CHARGRILLED CHICKEN SKEWERS **NEW** **GF** 16

CHARGRILLED CHICKEN / SALSA VERDE / LIME

PULLED PORK SLIDERS 18

SLOW-COOKED PULLED PORK / GRILLED PINEAPPLE / CHIPOTLE MAYO / COLESLAW / CORIANDER

CHORIZO **GF** 20

GRILLED CHORIZO / CITRUS MAYO / LIME / PICO DE GALLO

SWEET POTATO CROQUETTES **V** 15

SWEET POTATOES / SNOWING QUESO / MEXICAN SEASONING / MAYO / LIME

TACO ABOUT
HAPPINESS



THE HOUSE DEAL

FEED ME MENU

LUNCH & DINNER \$55PP

GET MORE BANG FOR YOUR BUCK.&
EXPLORE SOUTH OF THE WALL

CHOOSE:

- 1 X GUACAMOLE TO SHARE*

- 2 X SMALLS AND SHARES*

[NO EXTRAS]

- 1 X BURRITO/BOWL PP

OR 3 TACOS PP

- 1 X DESSERT PP

* ORDER PER TABLE. PORTIONS BASED ON NUMBER OF GUESTS

PLEASE ALLOW APPROX: 1HR 15 MINS

EVERYONE AT THE TABLE MUST

PARTICIPATE

SIZZLING FAJITAS

BACK BY DEMAND

YOUR CHOICE OF CHICKEN, STEAK OR PRAWNS, SIZZLING HOT WITH CAPSICUM, ONION & GARLIC, TOPPED WITH FRESH CORIANDER. SERVED WITH 2 WARM, LARGE FLOUR TORTILLAS, CHEESE, JALAPEÑOS, SOUR CREAM & FRESH LIME.

CHICKEN 30

STEAK 32

PRAWNS 34

+ ADD CHORIZO +\$8 /
+ ADD GUACAMOLE +\$4

\$9 CHALLENGE TACO

🌶🌶🌶🌶🌶🌶🌶🌶🌶🌶🌶🌶🌶🌶🌶🌶

[F*CK THAT'S HOT]
[CRAZY HOT, WE AIN'T F*CKING AROUND. ORDER AT YOUR OWN RISK]

HOT CHICKEN / WORLD'S HOTTEST CHILLI:
CAROLINA REAPER SAUCE / SLAW

WE HIGHLY RECOMMEND ADDING
HORCHATA FOR \$11



WAIVER MUST BE SIGNED
BEFORE YOUR FIRST BITE
— SCAN TO SIGN

TACOS

RECOMMENDED 3 PER PERSON

\$8 EACH

CACTUS **VGN**

SOUTH FRIED CACTI / GUACAMOLE / PICO DE GALLO / HOT SAUCE

MUSHROOM **V**

CHIMICHURRI MUSHROOM / FRIED CHEESE / CREMA / PICO DE GALLO

FRIJOLES **V**

COOKED BEANS / GUACAMOLE / PICO DE GALLO / CREMA

CAULI **V**

HOT FRIED CAULIFLOWER / GUAC / PICO / CREMA

\$9 EACH

CHICKEN

STREET CHOOK / PICO DE GALLO / SHREDDED LETTUCE / MEXI CHEESE / CREMA

EL DIABLO **🌶**

AL PASTOR PORK SHOULDER / ONION / CILANTRO / CITRUS MAYO / FLAMIN' HOT CHEETOS / PINEAPPLE SALSA

PORK BELLY

PORK BELLY / CRACKLING / PINEAPPLE SALSA / SLAW / CITRUS MAYO

STEAK

JUICY CHOPPED STEAK / MEXI CHEESE / PICO DE GALLO / SLAW / CITRUS MAYO

PRAWN **🇨🇦**

SPICE RUBBED GRILLED PRAWNS / PICO DE GALLO / SHREDDED LETTUCE / CREMA

FISH **🇨🇦**

CRISPY CORONA BATTERED FISH / PICO DE GALLO / SLAW / CREMA

LAMB

LAMB SHOULDER / FRIED CHEESE / MAYO / CILANTRO / ONION / JALAPEÑOS / PICO DE GALLO

QUESA BIRRIA

TOASTED TORTILLA / BEEF BRISKET / CILANTRO / ONION / QUESO / SERVED WITH BROTH

FUNCTIONS / CATERING

BOOK OUR VENUE FOR YOUR
EVENTS OR OPT FOR OUR CATERING
SERVICES. CONTACT US @
INFO@SOUTHOFTHEWALL.COM.AU

SALAD

CHEF'S SPECIAL SALAD **V** 18

BABY COS / TRI-COLOUR QUINOA / ANCHO CHILLI / PRESERVED LEMON / FRESH MINT / CHERRY TOMATOES / ROASTED CORN / PEPPERS

+ ADD PROTEIN OF YOUR CHOICE:
CHICKEN \$6 / PRAWNS \$8

QUESADILLA

ONLY AVAILABLE FOR LUNCH

QUESADILLA 24

[CHICKEN OR STEAK]

MEXI-CHEESE / PICO DE GALLO / TORTILLA / MAYO

CHEESE QUESADILLA **V** 16

MEXI-CHEESE / TORTILLA / MAYO [FOR KIDS]

BURRITO OR BOWL

*BOWLS ARE GLUTEN-FREE

NABIN'S STREET CHOOK 24

CHIPOTLE CHICKEN / GUACAMOLE / HERB RICE / FRIJOLES / GRILLED CORN KERNELS [BOWLS] / SHREDDED LETTUCE / CHEESE CRUST FOR BURRITO / MEXI-CHEESE / PICO DE GALLO

CHIMICHURRI CARNE ASADA 24

(STEAK)
CHOPPED STEAK / HERB RICE / GUACAMOLE / GRILLED CORN KERNELS [BOWLS] / PICO DE GALLO / SLAW / CHEESE CRUST FOR BURRITO / MEXI-CHEESE / MAYO

BUFFALO CAULI **V** **🌶** 23

HOT FRIED CAULIFLOWER / SHREDDED LETTUCE / CHEESE / HERB RICE / GUACAMOLE / GRILLED CORN KERNELS [BOWLS] / FRIJOLES / CREMA / FRANK'S HOT SAUCE / PICO DE GALLO / CHEESE CRUST FOR BURRITO [CAN BE MADE VEGAN]

RICE BOWL

CHICKEN RICE 24

RICE / PICO / SLAW / BLACK BEANS / SERVED WITH SIDE OF CHICKEN BROTH

DESSERTS

CARAMEL FLAN **V** 15

A VELVETY-SMOOTH FLAN TOPPED WITH LUSCIOUS CARAMEL SAUCE

CHOCOLATE CHURROS **V** 16

CRISPY FRIED DOUGH DUSTED IN CINNAMON SUGAR, SERVED WITH A RICH CHOCOLATE DIPPING SAUCE

+ ADD ICE CREAM +\$5



SOUTH OF THE WALL

AUTHENTIC MEXICAN EATS,
KILLER COCKTAILS
& UNFORGETTABLE VIBES

GOOD
DRINKS
BETTER
DAYS

¡BUEN
PROVECHO!

FOLLOW US ON INSTAGRAM
@SOUTH_OF_THE_WALL



TEQUILA

PRICES	BLA	REP	AÑE
CAZCABEL	13	NA	NA
CASAMIGOS	16	18	NA
KENDALL JENNER'S 818	18	20	22
DON JULIO	14	16	18
1800	13	15	17
EL CRISTIANO	NA	22	32
LUNA HUECA	13	NA	NA
PATRÓN	14	16	NA

TOP SHELF — LIMITED EDITION

**PATRÓN EXTRA AÑEJO BY
GUILLERMO DEL TORO 100%
AGAVE** 140

AGED AN AVERAGE OF FIVE YEARS IN NEW
& USED OAK — WELL PAST THE THREE-
YEAR EXTRA AÑEJO MINIMUM. RARE, DARK
& MEANT TO BE SIPPED NEAT.

TEQUILA FLIGHTS

CHOOSE ONE BRAND FOR AN
UNFORGETTABLE FLIGHT OF BLANCO,
REPOSADO & AÑEJO

[1 SHOT EACH, 3 SHOTS TOTAL]

KENDALL JENNER'S 818	56PP
DON JULIO	46PP
1800	42PP

BLANCO — UNAGED AND KNOWN FOR ITS
PURE, CRISP AGAVE FLAVOR.

REPOSADO — RESTED IN OAK BARRELS FOR
A FEW MONTHS, SMOOTH.

AÑEJO — AGED LONGER, RESULTING IN A
RICH, COMPLEX PROFILE.

SIP
SLOW



MARGARITAS

GLASS /
JUG

TOMMY'S MARG 24

LIME & AGAVE ON THE ROCKS
W/CAZCABEL REPOSADO TEQUILA

THE REAL CLASSIC MARG 20/60

OG TANGY LEMON & LIME, AGAVE,
W/CAZCABEL BLANCO TEQUILA

CHILLI TOMMY'S MEZ **SPICY** 26

SMOKY MEZCAL, CHILLI SALT, AGAVE,
LEMON & LIME

SPICY BLOOD ORANGE **SPICY** 25

SPICY JALAPEÑO TEQUILA TAMED WITH
BLOOD ORANGE, W/CAZCABEL BLANCO
TEQUILA

PICANTE **NEW** **SPICY** 25

LUNA HUECA TEQUILA / FRESH LIME /
AGAVE / JALAPEÑO / CORIANDER

MEZCALITA **NEW** 24

MEZCAL / TEQUILA / FRESH LIME / AGAVE /
ORANGE

COCONUT 24

FRESH PINEAPPLE, LEMON & LIME,
W/1800 COCONUT TEQUILA

PALOMA 24

GRAPEFRUIT, LIME, AGAVE, W/CAZCABEL
BLANCO

FROZEN MARGARITA 21

[ASK FOR ROTATING FLAVOURS]

MOCKTAILS

VERY BERRY MOCKTAIL 15

COLLECTION OF BERRIES, PINEAPPLE,
LEMON & LIME

PASSIONFRUIT MOCKTAIL 15

PASSIONFRUIT PULP, PINEAPPLE JUICE,
LEMON & LIME, AGAVE, LEMONADE

VIRGIN MOJITO 13

FRESH LEMON & LIME, AGAVE, FRESH
MINT

SPRITZ

APEROL SPRITZ 19

APEROL, PROSECCO, SODA

HUGO SPRITZ 17

ELDERFLOWER, PROSECCO, SODA

TEQUILA • TACOS • MARGS
GOOD TIMES

COCKTAILS

GLASS / JUG

SICARIO 25

VANILLA ARTIKA VODKA, PASSIONFRUIT &
CITRUS

ESPRESSO MARTINI 25

ESPRESSO NOVO COFFEE TEQUILA,
KAHLUA, COLD DRIP COFFEE

PASSIONFRUIT HURRICANE 25

SPICED RUM, FRESH PASSIONFRUIT, LEMON
& LIME

GIN-GA-RITA 24

WILDFLOWER GIN, AGAVE, FRESH LIME

PIÑA COLADA 25

MALIBU RUM, PINEAPPLE, COCONUT CREAM

SANGRIA 18/48

CLASSIC RED WINE W/ SEASONAL FRUITS &
FRESH LIME

MOJITO 22/60

WHITE & DARK BACARDI RUM, FRESH LIME &
MINT

SPICY SEÑORITA **SPICY** 25

OLE SMOKY MANGO HABANERO WHISKEY,
LIME, AGAVE

NEGRONI 25

GIN, CAMPARI, VERMOUTH

BEER

GLASS / JUG

MOUNTAIN GOAT [PINT] 14/28

ON TAP

ESTRELLA [SCHOONER] 13/39

ON TAP

**CORONA [SINGLE / BUCKET
OF 4]** 12/42

SOL 12

SOMERSBY APPLE CIDER 12

**AETHER BREWING MEXICAN
LAGER** 13

BALTER XPA 13.5

BALTER CERVEZA 12

ONE
MORE
ROUND



WINE

GLASS / JUG

THE CONVERSATIONALIST 14/62

PROSECCO

SOUTH AUSTRALIA

MAISON FRANÇAISE ROSÉ 15/70

PROVENCE, FRANCE

821 SOUTH MARLBOROUGH 13/56

SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

CAPE SCHANCK PINOT NOIR 14/62

CAPE SCHANCK, VICTORIA

LIENERT TIERRA DEL PUERCO 15/70

SHIRAZ

BAROSSA VALLEY, SA

OPAWA PINOT GRIS 15/70

MARLBOROUGH, NEW ZEALAND

NON-ALCOHOLIC

CARLTON ZERO 11

NON-ALCOHOLIC LAGER

HORCHATA 11

CREAMY, SWEET & SPICED RICE DRINK

SOFT DRINK 6.5

COKE / COKE ZERO / LEMONADE

PUREZZA SPARKLING WATER 5/8

JARRITOS 7

ASK FOR ROTATING FLAVOUR

JUICE 7

ORANGE / PINEAPPLE / CRANBERRY

LEMON LIME BITTERS 8

AGUA FRESCA 7

ASK FOR ROTATING FLAVOUR

PAYMENT INFORMATION

10% WEEKEND SURCHARGE APPLIED ON
SATURDAYS & SUNDAYS.

15% ON PUBLIC HOLIDAYS TO SUPPORT OUR
STAFF AND INDUSTRY.