

Intentionally Left Blank.

BLACK SOMBRERO

Taquería y Tequilería

★ ONE BILL PER TABLE ~ NO SPLIT BILLS ★

STARTERS 'botanas'

- **fried smoked potatoes** | w/ chipotle romesco & labneh / 14.⁹⁰
- **sombrero tasting plate** | try a little of our three signature meats - al carbón chicken, carnitas de puerto (pulled pork) and carne deshebrada (shredded slow beef) with freshly fried tostadas + house salsas / 22 (GF)
- **char-grilled hot wings** | chicken wings sent over our charcoal grill & finished w/ lime + chipotle aioli / 13 (GF) 🌶️
- **street-style corn** | chargrilled on cob, served w/ chipotle aioli, parmesan cheese & crushed nuts / 8.⁹⁰ (V, GF)
- **crispy polenta & parmesan chips** | polenta is corn based and makes for a crispy on the outside, yummy on the inside 'chip' + chipotle aioli / 12.⁹⁰ (V, GF)
- **guacamole & salsa board** | house guacamole, salsa roja, salsa verde and corn chips / 16.⁹⁰ (V, GF)
- **shredded pork taquitos** | little rolls of deliciousness - house-made tortillas rolled up with our slow-cooked pork & flash-fried. Served with salsa roja and Mexican crema - they're a little bit addictive! Three per serve / 15 (Add 4th taquito / 5)
- **mexi-fries** | shoestring fries with mexi-salt and ranch / 7.⁹⁰
- **nachos | sombrero-style** - not smothered in cheese but fresh and healthy, served with cowboy beans, sour cream, chunky salsa & guacamole / 16.⁹⁰ (V, GF) + beef, pork or chicken 6.⁹⁰
- **jalapeño chilli poppers** | filled with feta & fresh herbs, garlic & coriander (V) Three per serve / 15 🌶️🌶️
- **habanero chilli poppers** | filled with feta & fresh herbs, garlic & coriander (V) Three per serve / 17 🌶️🌶️🌶️🌶️

MAINS 'el plato principal'

- **Cola & Tequila Beef Cheeks** | braised beef cheeks, jalapeno & jack cheese cornbread + Chef's seasonal salsa salad (GF) / 28
- **Fish of the Day** | Grilled barramundi served with a shaved zucchini, herb and puy lentil salad with crispy potatoes and salsa verde / 32.⁹⁰
- **Rib Eye Steak 400gm** | Prime cut Black Angus, grain fed, char-grilled and served with chipotle mushrooms in a baja sauce with chives and peptitas and crispy potatoes / Allow 30 minutes / 38.⁹⁰
- **House Steak 300gm** | Scotch Fillet, prime cut Black Angus, grain fed. Char-grilled and served with shoestring fries, ranch sauce, cowboy beans and Mex-Slaw / Allow 30 minutes / 35.⁹⁰
- **Chipotle Chicken Esquites** | chicken cooked across our chargrill with a side of Esquites (Mexican Street Corn Salad) w/ lime + marjoram butter, finely sliced radish & manchego cheese (GF) / 26.⁹⁰
- **Taquitos Plate** | little rolls of deliciousness - house-made tortillas rolled up with our slow-cooked pork & flash-fried. Served with red rice, cowboy beans & salad / 26.⁹⁰
- **PORK Enchiladas** | slow cooked pork, caramelised pineapple salsa, fresh sliced red peppers and tomatillo salsa, topped with red sauce and queso fresco. Served with red rice and Mex-slaw / 26
- **VEGETARIAN Enchiladas** | roasted mushrooms and broccoli in a blanco sauce, topped with red sauce and queso fresco. Served with red rice and Mex-slaw / 26 🌶️

SALADS 'ensalada mixta'

chef's salad of the day | see coloured paper w/ our daily specials

leafy & green | lightly dressed mixed leaves, radish, fresh herbs, radicchio, spiced nuts, parmesan & house-made ranch dressing (V) / 14

warm corn salad | Roast corn, lime & marjoram butter, finely sliced radish and manchego cheese (GF, VEG)

shaved fennel salad | shaved baby fennel, sherry soaked apricots, olives, toasted fennel seeds & fresh dill with a chardonnay vinaigrette (GF, DF, VEG)

WE'RE NOW OPEN FOR LUNCH

Thursdays & Fridays
from 12 noon - 2:30pm.

VINO + QUESO at Sombrero

Wine + Cheese Tastings
at Sombrero every month.

SOFT SHELL TACOS

CHICKEN | pollo al carbón | char-grilled chicken w/ black beans, salsa Baja, shredded cabbage & fresh coriander leaves / 21

BEEF | carne asada | 12hr spiced pulled beef, coal roasted pepper strips, charred tomato salsa, pink pickles & shredded lettuce / 21

PORK | carnitas | slow cooked pork shoulder, caramelised pineapple salsa, fresh sliced red peppers, coriander & tomatillo salsa / 21

FISH | pescado | fried barramundi, black beans, ranch dressing + coriander, lime & chilli salad / 21

MUSHROOM | roasted mushrooms, queso fresco, sauce baja, black beans, roast peppers and coriander / 21

(GF) All soft-shell tacos can be served gluten-free on corn tortillas. \$2 extra per serve. Should you be managing a Coeliac diet, please inform your waiter.

EXTRAS

SALSAS & SAUCES

roja, tomatillo, habanero, baja, chipotle aioli, house ranch / 3

EXTRA SIDES

pink pickled onions, pickled jalapeño, fresh jalapeño, cheese, sour cream / 3

guacamole, cowboy beans, extra tortillas / 5

