

LAS PLAYAS

HOURS

MON - THUR 12pm - 2:30pm 5:30pm - 8:30pm FRI - SAT - SUN 12pm - 4pm 5:30pm - 8:30pm

SNACKS & SHARES

GARLIC BREAD	\$7
CHEESY GARLIC BREAD	\$9
CHIPS & GRAVY	\$7
TARTARE CALAMARI With tartare sauce & lemon	\$14
SEASONED WEDGES Sour cream & chilli	\$12
FRIED HALLOUMI Dusted and fried with jalapeno ranch dressing	\$13
HOUSE SMOKED FRIED CHICKEN WINGS House smoked, fried, with ranch dressing	\$14
aressing	

BURGERS

All burgers served with chips

CLASSIC CHEESEBURGER	\$20
200g wagyu beef pattie with lettuce,	
onion, pickles, mayo and tom relish	

SMOKED BRISKET BURGER \$22

Low and slow smoked brisket with vinegar slaw, cheese & aioli topped with chimichurri

SOUTHERN FRIED \$20 CHICKEN BURGER

Chicken thigh brined in jalapeno pickle, battered with pickle slaw & jalapeno roasted cap ranch dressing

PHILLY CHEESESTEAK

150g char-grilled steak topped with peperonata caramalised onion beetroot relish, cheese, ranch dressing on a turkish roll

\$20 PORTUGUESE BURGER Marinated chicken breast grilled over

fire, with lettuce, tomato and peri peri suace topped with sauce verte

CHICKEN SCHNITZEL \$21 BURGER

Pineapple, bacon, lettuce, tom and cheese with mayo

HALLOUMI BURGER \$21

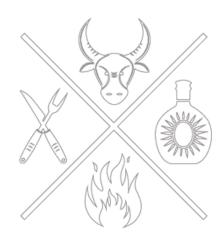
Fried halloumi & slaw, topped with beetroot & jalapeno relish with chimichurri

SMASHED BEEF BURGER

Beef patty smashed with onions and grilled, topped with crispy cheese with dijonnaise, lettuce & pickle

FAT CONTROLLER

Double wagyu beef patties featuring bacon, lettuce, pickle, mayo, relish & double cheese



MEXICAN

Choice of pulled pork, chicken, beef or veg

BURRITO BOWL

Deconstructed burrito with cabbage and green salad + mexican rice finished with chimichurri, aioli, chipotle & fresh tomato herb salsa, sour cream & quacamole

ENCHILADAS

Choose two fillings topped with a spicy roasted tomato sauce & trio cheese finished with chimichurri, aioli, chipotle mayo & fresh tomato herb salsa, sour cream, guacamole & salad

CHIMICHANGA

Deep fried burrito, trio of cheese, spicy beans & rice finished with chimichurri aioli, chipotle & fresh tomato herb salsa, sour cream, guacamole & salad

\$21

\$21

V \$20 Beans and rice, finished with garlic mayo & fresh tomato herb salsa, sour cream, guacamole & salad

NACHOS

GF V \$22

V \$30

V \$21

Jalapenos, corn chips, finished with fresh tomato herb salsa, sour cream, guacamole

KIDS

Under 12 years of age only	
FISH & CHIPS	\$11
CHICKEN SCHNITZEL & CHIPS	\$10
CHICKEN NACHOS	\$12
VANILLA ICECREAM	\$4

BE ADVISED THAT FOOD PREPARED IN OUR KITCHEN MAY COME INTO CONTACT WITH WHEAT, EGGS, NUTS AND SEAFOOD

MAINS

\$25

Choice of	aravv	mushroom,	nenner	or diane
CHOICE OF	gruvy,	musim com,	PEPPEI	or arane

CHICKEN SCHNITZEL	
Served with chips & salad	

PARMIGIANA SCHNITZEL \$26 Napolitana, ham & mozzarella with

chips & salad MONTERAY SCHNITZEL \$27

Bacon, smokey BBQ, californian jack cheddar with chips & salad

TIJUANA SCHNITZEL

\$27 Mexican nacho sauce, guac, sour cream, jalapenos with chips & salad

TERRAGON CHILLI LEMON \$27 CHICKEN BREAST

Served on roast vegetables and collard greens pasta sauced in lemon thyme olive oil & garlic

BEER BATTERED FISH \$25

Chips, salad & tartare sauce

\$28 **BOURBON HOUSE** SMOKED PORK CUTLET

With butter milk mash potato collard greens with mustard bourbon cream sauce

STEAK OF THE DAY

See blackboard

SALADS

MEXICAN SALAD BOWL GF V \$14 Green salad mixed with mexican rice and beans

TARRAGON CHILLI CHICKEN **SALAD**

Black bean, corn, slow roasted cherry tomato, rocket, dressed in chilli lime

CAJUN SALT & PEPPER

SQUID & PRAWN SALAD Roast tomatoes, Spanish onions, corn,

roast cap & black beans tossed through lettuce, chilli lime dressed avocado topped with tomatillo

CHICKEN CAESAR

\$24

\$24

Chicken breast, bacon, parmesan cheese, croutons, tossed through with house made caesar dressing

DESSERT

CAKE OF THE DAY	\$
See blackboard for details	

GLUTEN FREE GF VEGETARIAN OPTION

