



LAS PLAYAS MENU

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	\$14
<i>With tartare sauce & lemon</i>	
SEASONED WEDGES	\$12
<i>Sour cream & chilli</i>	
FRIED HALLOUMI	\$13
<i>Dusted and fried with jalapeno ranch dressing</i>	
HOUSE SMOKED FRIED CHICKEN WINGS	\$14
<i>House smoked, fried, with ranch dressing</i>	

BURGERS

All burgers served with chips

CLASSIC CHEESEBURGER	\$20
<i>200g wagyu beef pattie with lettuce, onion, pickles, mayo and tom relish</i>	
SMOKED BRISKET BURGER	\$22
<i>Low and slow smoked brisket with vinegar slaw, cheese & aioli topped with chimichurri</i>	
SOUTHERN FRIED CHICKEN BURGER	\$20
<i>Chicken thigh brined in jalapeno pickle, battered with pickle slaw & jalapeno roasted cap ranch dressing</i>	
STEAK SANDWICH	\$22
<i>150g char-grilled with cheese, beer caramelized onion, lettuce, tomato, beetroot on turkish roll with worcestershire chipotle mayo & chimichurri</i>	
PORTUGUESE BURGER	\$20
<i>Marinated chicken breast grilled over fire, with lettuce, tomato and peri peri suace topped with sauce verte</i>	
CHICKEN SCHNITZEL BURGER	\$21
<i>Pineapple, bacon, lettuce, tom and cheese with mayo</i>	
HALLOUMI BURGER	\$21
<i>Fried halloumi & slaw, topped with beetroot & jalapeno relish with chimichurri</i>	
PULLED PORK BURGER	\$22
<i>Pulled pork, chipotle jalapeno slaw topped with jalapeno poppers on a milk bun with sweet potato fries</i>	
FAT CONTROLLER	\$24
<i>Double wagyu beef patties featuring bacon, lettuce, pickle, mayo, relish & double cheese</i>	



MEXICAN

Choice of pulled pork, chicken, beef or veg

BURRITO BOWL	GF V	\$20
<i>Deconstructed burrito with cabbage and green salad + mexican rice finished with chimichurri, aioli, chipotle & fresh tomato herb salsa, sour cream & guacamole</i>		
ENCHILADAS	V	\$30
<i>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</i>		
CHIMICHANGA	V	\$21
<i>Deep fried burrito, trio of cheese, spicy beans & rice finished with chimichurri, aioli, chipotle & fresh tomato herb salsa, sour cream, guacamole & salad</i>		
BURRITO	V	\$20
<i>Beans and rice, finished with garlic mayo & fresh tomato herb salsa, sour cream, guacamole & salad</i>		
NACHOS	GF V	\$22
<i>Jalapenos, corn chips, finished with fresh tomato herb salsa, sour cream, guacamole</i>		

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

Choice of gravy, mushroom, pepper or diane

CHICKEN SCHNITZEL	\$25
<i>Served with chips & salad</i>	
PARMIGIANA SCHNITZEL	\$27
<i>Napolitana, ham & mozzarella with chips & salad</i>	
MONTERAY SCHNITZEL	\$28
<i>Bacon, smokey BBQ, californian jack cheddar with chips & salad</i>	
TIJUANA SCHNITZEL	\$28
<i>Mexican nacho sauce, guac, sour cream, jalapenos with chips & salad</i>	
CHIPOTLE BBQ CHICKEN	\$27
<i>Chipotle bbq chicken breast with cajun rice salad, topped with chimichurri, coriander and lime</i>	
BEER BATTERED FISH	\$25
<i>Chips, salad & tartare sauce</i>	
TERIYAKI GLAZED PORK CUTLET	\$28
<i>Bone in teriyaki glazed pork cutlet served with Japanese style vermicelli noodle salad</i>	
STEAK OF THE DAY	
<i>See blackboard</i>	

SALADS

MEXICAN SALAD BOWL	GF V	\$14
<i>Green salad mixed with mexican rice and beans</i>		
CHIPOTLE CHICKEN SALAD	\$23	
<i>Chipotle chicken avocado salad, corn, cherry tomato, black beans, spanish onion tossed through lettuce with chilli lime dressing</i>		
SALT & PEPPER SQUID	\$24	
<i>Salt and pepper squid served with fresh mint, basil, parsley, cherry tomato, cucumber and tzatziki salad</i>		

CHICKEN CAESAR	\$24
<i>Chicken breast, bacon, parmesan cheese, croutons, tossed through with house made caesar dressing</i>	

DESSERT

CAKE OF THE DAY	\$7
<i>See blackboard for details</i>	

GLUTEN FREE	GF
VEGETARIAN OPTION	V