

# BAJA CANTINA SET MENU

(Minimum 4 people – Vegan & Gluten Free Options Available)

## Banquet 1 - \$ 40 per person

### MIXED DIPS

Large tray of corn chips with guacamole, queso fundido and choice of hot or mild salsa

### SHARED PLATTERS

#### Beef Taquitos

Shredded Beef, Queso and Chorizo wrapped in a corn tortilla fried crispy and served with chipotle salsa

#### Quesadilla

Crispy flour tortilla filled with chicken, cheese or seasonal vegetables and served with rice & beans

#### Baja Salad

Mixed salad greens, Rocket & baby Spinach tossed with olives, soft cheese, tomatoes & a citrus jalapeno vinaigrette

#### Chicken and Steak Fajitas

House recipe marinated meat with sautéed capsicum, onion & tomatoes. Served with salsa, cheese, crema, lettuce, guacamole, rice & beans and flour or corn tortillas

#### Churros

A sweet snack consisting of a strip of fried dough dusted with sugar & cinnamon, served with chocolate sauce

#### FULLY LICENSED. NO BYO.

NO CHANGES ARE ALLOWED ON THE SET MENU.  
24 HOUR NOTICE IS REQUIRED FOR SET MENU.  
DEPOSIT MAY BE REQUIRED FOR LARGE GROUPS  
SURCHARGE ON ALL CREDIT CARDS  
NO SPLIT BILLS

## Banquet 2 - \$ 45 per person

### NACHOS

*Vegetarian or Beef*

Fresh corn chips topped with your choice of refried or black beans, melted cheese, hot or mild salsa, guacamole, sour cream & jalapenos

### SHARED PLATTERS

#### Chicken Flautas

Guajillo chilli marinated chicken, black beans, chilli & cheese rolled in flour tortilla and fried crisp. Served with guacamole

#### Chipotle Prawns

Sauté of prawns with tomato, garlic & chipotle chillies with chipotle aioli

#### Quesadilla

Crispy flour tortilla filled with chicken, cheese or seasonal vegetables and served with rice & beans

#### Chicken and Steak Fajitas

House recipe marinated meat with sautéed capsicum, onion & tomatoes. Served with salsa, cheese, crema, lettuce, guacamole, rice & beans and flour or corn tortillas

#### Churros

A sweet snack consisting of a strip of fried dough dusted with sugar & cinnamon, served with chocolate sauce



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Functions available, please ask staff for details.

For bookings, please call 9571 4540

## BAJA CANTINA BEER LIST

### Mexican Bottled Beers

Corona	\$8
Sol	\$7
Dos Equis Lager or Amber	\$8
Tecate	\$8
Negra Modelo	\$8.5
Modelo Special	\$8.5
Pacifico	\$8
Bohemia	\$8
Cider	\$8

### Australian Beers

Tooheys New	\$6
Light Beer	\$5
Young Henry's Beer	\$8

### Sangria Jugs

<b>Baja Red Sangria</b> ~ Red wine, fresh fruit, Triple Sec, fruit juices	\$20
<b>Baja Sparkling Sangria</b> ~ Sparkling wine, fresh fruit, mixed berries, strawberry liquor, Lemoncello & fruit juices	\$23
<b>Glass of Baja Sangria Red</b>	\$5

### Non-alcoholic Beverages

Coke, Diet, Lemonade	\$4
Lemon, lime & bitters	\$5
Natural mineral water 500ml	\$5
Sparkling mineral water 250ml	\$5
Sparkling mineral water 750ml	\$8
Jarritos Mexican soda	\$6
Lime, mandarin, pineapple, Coke, grapefruit, mango or strawberry	
<b>Juices:</b> Guava, Orange, Pineapple	\$5

### Margaritas de la Casa

<b>Bajarita</b> ~ Cuervo Esp, Triple Sec, lime juice & a secret ingredient	\$13
<b>Classico</b> ~ Heradura Tequila, Triple Sec & lime juice	\$15
<b>Frozen Pomegranate</b> ~ Cuervo, pama, lime & pomegranate juice	\$15
<b>Margarita de Jalapeño</b> ~ El Jimador Tequila, Triple Sec, lime juice & jalapeño	\$15
<b>La Suprema</b> ~ Patron, Citronage, lime juice & agave nectar	\$18

### Speciality Cocktails

<b>Lychee Caprioska</b> ~ Lychees, lychee liquor, & Vodka	\$16
<b>Kiwi Daiquiri</b> ~ Kiwi, Rum, lime & Midori	\$16
<b>Mai Tiki Thai</b> ~ Flor de Cana Rum, lime, Cointreau, coconut & vanilla	\$16

### House Cocktails

<b>Strawberry Daiquiri</b> ~ Strawberry, Rum, pineapple & lime	\$15
<b>Mojito</b> ~ Lime, Rum & mint	
<b>Pina Colada</b> ~ Pineapple, Rum, lime & coconut	

## Wine List

### Sparkling Wines

	Glass	Bottle
<b>Markview Brut Cuvee</b> <i>Fresh aromas of peach &amp; pear with a crisp palate.</i>	\$7	\$25
<b>Canti Prosecco 200ml DOC Italy</b> <i>A light straw, with fine and persistent perlage. A bouquet of lime, citrus, apples and white fleshed stone fruit.</i>		\$10
<b>BEVI Prosecco Spritz</b> <i>Infused with aromatic blood orange and bitter herbs, lifted with a light spritz</i>	\$8	\$25

### White Wines

<b>Inheritance Semillon Sauvignon Blanc</b> <i>Lifted aromas of sweet melon, peach and nectarine fruit. Carried on with a creamy texture with fresh lemon and hints of mineral.</i>	\$6	\$20
<b>Okiwi Bay Marlborough Sauvignon Blanc</b> <i>An intensely aromatic wine with a fragrance of gooseberry, nectarine, and grapefruit. The vibrant palate is rich with a deliciously dry finish.</i>	\$8	\$27
<b>Whistling Duck Chardonnay</b> <i>Displays ripe stone fruit and toasty oak aromas.</i>	\$7	\$24
<b>Richland Pinot Grigio</b> <i>Hints of pear &amp; green apple fruit flavours with a soft richly textured finish.</i>	\$7	\$22
<b>McWilliam's 480 Pinot Grigio</b> <i>Floral and aromatic with lifted spice and delicate rose petal aromas.</i>	\$8	\$30
<b>Pierre D'Amour Sauvignon Blanc</b> <i>Dry balanced palate of lively fruit. Kiwi, limes, and lemon curd, intertwined amongst a softly textured mouthfeel.</i>	\$8	\$27

### Rosé Wines

<b>Pierre D'Amour Rosé</b> <i>Crisp, vibrant &amp; easy drinking. Palate bursts with flavours of red berries, rose petals &amp; a refreshing finish.</i>	\$7	\$23
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### Red Wines

<b>Pierre D'Amour Pinot Noir</b> <i>Classic savoury notes with exotic spice. Red cherry fruit &amp; silky texture.</i>	\$8	\$25
<b>Markview Cabernet Merlot</b> <i>The bouquet offers aromas of fresh red and black fruit flavours.</i>	\$7	\$23
<b>Richland Cabernet Sauvignon</b> <i>A warm rich wine with bright raspberries, a hint of blackcurrant &amp; a touch of spice</i>	\$7	\$23
<b>Richland Merlot</b> <i>Fruit driven bouquet of ripe, cherry, plum and violet with cedar overtones. Palate of plum and sweet fruit blend nicely with vanillin oak.</i>	\$8	\$25
<b>Guiding Star Shiraz</b> <i>Fresh raspberry and ripe plums, compliment with hints of pepper &amp; subtle oak.</i>	\$8	\$27
<b>Three Bridges Barossa Valley Shiraz</b> <i>Spicy blackcurrant &amp; mulberry fruits merging with oak overtones</i>		\$37