

MARGARITAS

GLASS/JUG

TOMMYS 22

LIME & AGAVE ON THE ROCKS W/CAZCABEL REPOSADO TEQUILA

THE REAL CLASSIC MARG 19/48

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

CHILLI TOMMYS MEZ 24

SMOKEY MEZCAL, CHILLI SALT, AGAVE, LEMON & LIME

SPICY BLOOD ORANGE 22

SPICY JALAPEÑOS TEQUILA, TAMED BLOOD ORANGE, W/CAZCABEL BLANCO

COCONUT 24

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

PALOMA 24

GRAPEFRUIT, LIME, AGAVE, W/CAZCABEL BLANCO

FROZEN MARGARITA 18

[ASK FOR ROTATING FLAVOURS]

SPRITZ

APEROL SPRITZ 15

APEROL, PROSECCO, SODA

HUGO SPRITZ 15

ELDERFLOWER, PROSECCO, SODA

MOCKTAILS

VERY BERRY MOCKTAIL 12

COLLECTION OF BERRIES, PINEAPPLE, LEMON/LIME

PASSIONFRUIT MOCKTAIL 12

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

VIRGIN MOJITO 12

FRESH LEMON/LIME, AGAVE, FRESH MINT

NON-ALCOHOLIC

GLASS/JUG

HORCHATA - CREAMY, SWEET, AND SPICED RICE DRINK 9

SOFT DRINK - COKE / DIET COKE / LEMONADE 5

PUREZZA SPARKLING WATER 4/7

JARRITOS [ASK FOR ROTATING FLAVOUR] 6

JUICE - ORANGE / PINEAPPLE / CRANBERRY 5

LEMON LIME BITTERS 6

AGUA FRESCA - REFRESHING HOUSEMADE THIRST QUENCHER 6/15

[ASK FOR ROTATING FLAVOUR]

SOUTH OF THE WALL

SHOT DE TEQUILA

BLANCO - UNAGED AND KNOWN FOR ITS PURE, CRISP AGAVE FLAVOR

REPOSADO - RESTED IN OAK BARRELS FOR A FEW MONTHS, SMOOTH

ANEJO - AGED LONGER, RESULTING IN A RICH, COMPLEX PROFILE

	BLANCO	REPOSADO	ANEJO
CASAMIGOS	14	16	18
NODO	12	14	NA
KENDALL JENNER'S 818	18	20	22
DON JULIO	14	16	18
1800	12	14	16
CAZCABEL	12	14	16
EL CRISTIANO	22	NA	32
ESPOLON	12	14	16
PATRON EXTRA ANEJO BY GUILLERMO DEL TORO 100% AGAVE	NA	NA	80

TEQUILA FLIGHTS

CHOOSE ONE BRAND FOR AN UNFORGETTABLE FLIGHT OF
BLANCO, REPOSADO, & ANEJO [1 SHOT EACH, 3 SHOTS TOTAL]

KENDALL JENNER'S 818 - 56PP

DON JULIO - 46PP

1800 - 42PP

CAZCABEL - 40PP

CERVEZAS Y SIDRAS - BEERS

BOTTLE OR GLASS/JUG

MOUNTAIN GOAT LAGER VERY ENJOYABLE 12 FOR PINT/24 FOR JUG

ESTRELLA ON TAP 12 FOR SCHOONER/36 FOR JUG

MICHELADA 5 + CHOOSE YOUR OWN BEER:

CORONA 12/40 [4 IN A BUCKET] SOMERSBY APPLE CIDER 10

SOL 11 BALTER XPA 13

AETHER BREWING MEXICAN LAGER 12 BALTER CERVEZA 12

SELTZER 12

[ROTATING FLAVOURS]

PAYMENT INFORMATION:

SMALL PROCESSING FEE APPLIES TO ALL CARD TRANSACTIONS.

10% SURCHARGE APPLIED ON SUNDAYS

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

COCKTAILS

GLASS/JUG

SICARIO 24

VANILLA ARTIKA VODKA, PASSIONFRUIT & CITRUS

ESPRESSO MARTINI 24

ESPRESSO NODO COFFEE TEQUILA, KAHLUA, COLD DRIP COFFEE

PASSIONFRUIT HURRICANE 24

SPICED RUM, FRESH PASSIONFRUIT, LEMON & LIME

GIN-GA-RITA 22

WILDFLOWER GIN, AGAVE, FRESH LIME

PINA COLADA 24

MALIBU RUM, PINEAPPLE, COCONUT CREAM

SANGRIA 16/42

CLASSIC RED WINE W / SEASONAL FRUITS & FRESH LIME

MOJITO 22/48

WHITE & DARK BACARDI RUM, FRESH LIME & MINT

SPICY SEÑORITA [LATEST ADDITION] 24

OLE SMOKEY MANGO HABANERO WHISKEY, LIME, AGAVE

NEGRONI 24

GIN, CAMPARI, VERMOUTH

WINE

GLASS/BOTTLE

THE CONVERSATIONALIST PROSECCO 12/52

SOUTH AUSTRALIA

GANCIA PROSECCO DOC BRUT NA/65

VENETO, ITALY

MAISON FRANCAISE ROSE 14/58

PROVENCE, FRANCE

821 SOUTH MARLBOROUGH SAUVIGNON BLANC 12/52

MARLBOROUGH, NEW ZEALAND

FIRST CREEK BOTANICA PINOT NOIR 12/58

HUNTER VALLEY, NSW

LIENERT TIERRA DEL PUERCO SHIRAZ 13/58

BAROSSA VALLEY, SA

ROUND THEORY PINOT GRIS 13/54

MARLBOROUGH, NEW ZEALAND [VEGAN]

GUACAMOLE

HOUSE GUAC

SMASHED AVOS / CHARRED CORN / ONION / LIME / CORN CHIPS 🥑

12

SHARES AND SMALLS

MEXI POTATO FRIES

MEXI SALT / SMOKED PAPRIKA / HOT SAUCE MAYO 🌿

12

NACHOS [ADD CHICKEN/LAMB/BRISKET FOR \$6]

WARM MELTED CHEESE / HOUSE GUACAMOLE / SOUR CREAM / SALSA ROJO 🌿🥑

20

FRIED CHICKEN

MAYO / HOUSE PICKLES / SMOKEY BBQ DIP

18

CEVICHE

KINGFISH / CREMA / LEMON & LIME / HERB SALAD / CORN TOSTADA

24

JALAPENO POPPERS

JALAPEÑOS / TRIO OF BLENDED CHEESE / MAYO / LIME 🌿

12

SWEET POTATO CROQUETTES

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

12

BURRITOS

NABIN'S STREET CHOOK BURRITO

CHIPOTLE CHICKEN / GUACAMOLE / HERB RICE / FRIJOLE / SHRETTUCE / CHEESE CRUST FOR BURRITO / MEXI-CHEESE / CREMA / PICO DE GALLO

22

CHIMMICHURI CARNE ASADA

CHOPPED STEAK / HERB RICE / GUACOMOLE / PICO DE GALLO / SLAW / CHEESE CRUST FOR BURRITO / MEXI-CHEESE / MAYO 🌶️

22

BUFFALO CAULI

HOT FRIED CAULIFLOWER / SHRETTUCE / CHEESE / HERB RICE / GUACAMOLE / FRIJOLE / CREMA FRANK HOT SAUCE / PICO DE GALLO / CHEESE CRUST FOR BURRITO [CAN BE MADE VEGAN] 🌿🌶️

22

FOR GUESTS WITH DIETARY REQUIREMENTS, BOWL OPTIONS ARE AVAILABLE. PLEASE NOTE THESE MAY REQUIRE ADDITIONAL PREPARATION TIME.

SIDES

GUACAMOLE	6	SALSA/ SOUR CREAM	3
REAPER'S SAUCE	4	CORN TORTILLA: 2PC	4
FLOUR TORTILLA: 2PC	6	RICE	5
CORN CHIPS	6	CHIPOTLE MAYO	3

SOUTH OF THE WALL

PRE-EVENTS MENU



MAKE YOUR EVENTS
MEMORABLE WITH US



FOLLOW US ON INSTA:
SOUTH_OF_THE_WALL

DIETARY NEEDS AND ALLERGIES

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

TACOS – \$8 PER TACO

3 TACOS RECOMMENDED PP

CHICKEN

STREET CHOOK / PICO DE GALLO / SHRETTUCE / MEXI CHEESE / CREMA 🥑

PORK BELLY

PORK BELLY / CRACKLING / PINEAPPLE SALSA / SLAW / HOT SAUCE MAYO 🥑

CACTUS

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

FRIJOLE

COOKED BEANS / GUACAMOLE / PICO DE GALLO / CREMA 🌿🥑

TACOS – \$9 PER TACO

PRAWN

SPICE RUBBED GRILLED PRAWNS / PICO DE GALLO / SHRETTUCE / CREMA 🥑

FISH

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

LAMB

LAMB SHOULDER / FRIED CHEESE / MAYO / CILANTRO & ONION / JALAPEÑOS 🌶️🥑

SWEET DELIGHTS FROM MEXICO

CARAMEL FLAN

A VELVETY-SMOOTH FLAN TOPPED WITH LUSCIOUS CARAMEL SAUCE

14

CHOCOLATE CHURROS

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

14

Hola Amigos!

We understand that many of our diners are eager to catch the excitement at nearby venues. To ensure you can savour a delicious meal and still make it to your event on time, we've crafted this carefully curated menu. While more concise, it still offers a diverse array of dishes to satisfy every palate.

We appreciate your understanding and hope you enjoy your dining experience with us.