



FOOD MENU

ENTRADAS (STARTERS)

Sombreros Pan De Ajo (Mexican garlic bread)	\$4.50
A large flour tortilla, brushed with garlic butter & then grilled.	
Regular Pan De Ajo (garlic bread)	\$5.00
Toasted home-made herb & pumpkin seed bread smothered with garlic butter.	
Tortilla chips	\$10.00
With Sombreros chunky homemade tomato salsa (mild, medium or hot!)	
With guacamole (creamy avocado dip with fresh tomatoes, onions & lime juice)	
With a warm bean dip (pinto beans, salsa & cheese)	
Mixed entradas to share	\$17.00
A large portion of tortilla chips served with a selection of Sombreros dips – homemade tomato salsa, creamy guacamole & warm bean dip.	
Carne con Queso	\$16.00
A tasty blend of spiced beef, frijoles, chunky tomatoes & cheese with tortilla chips & sour cream.	

NIÑOS MENU (2 options for children 15 & under)

Three course feast for smaller appetites	\$12.50
Cheesy tortilla chips to keep little hands busy & rumbling tummies happy	
Your choice of a beef, chicken or vege taco served with rice <i>or</i> a chicken, beef or vege mini quesadilla with cheese (Mexican-style pizza)	
A small treat to complete... vanilla ice-cream sundae with hot chocolate sauce & cream	
Grande feast for growing appetites	\$15.00
Your choice of beef, chicken or vegetarian nachos	
Creamy vanilla ice-cream sundae topped with hot chocolate sauce & cream	

GROUP SPECIALS (for 2 or more to share)

Great value! Vegetarian options available.

Combinación Uno – A Touch of Spice	\$22.50 per person
Shared entradas of tortilla chips with guacamole & salsa	
Chilli Con Carne (medium spicy through to extra hot). Served with rice.	
Combinación Dos – Mix 'n' Match	\$24.50 per person
Shared entradas of regular beef or vegetarian nachos with salsa & sour cream	
Your choice of a chicken, beef or vegetarian enchilada smothered with salsa & cheese. Served with rice & salad.	
Combinación Tres – Sombreros Mexican Feast!	\$32.50 per person
Shared entradas of tortilla chips with guacamole & salsa	
Our famous large sizzling chicken, beef & vegetable fajita. Served with warm flour tortillas, sour cream, lettuce & rice (to share).	



PLATO PRINCIPAL (MAINS)

Nachos

The mother of all nachos — crisp corn chips smothered with beef, frijoles (pinto beans) & homemade tomato salsa, topped with grilled cheese & sour cream.

(Regular) \$18.00
(Grande) \$25.00

Or Vegetariano (frijoles & cheese topped with sweetcorn & capsicum)

Quesadilla (“ke-sah-dee-ya”)

10 inch flour tortillas stuffed with a tasty blend of cheese, onion, sundried tomatoes & your choice of filling. Grilled & served with mild red pepper salsa dipping sauce & sour cream.

(Half) \$18.00
(Whole) \$25.00

Carne (beef), Pollo (chicken) or Vegetariano (capsicum, sweetcorn & mushrooms)

Taco

A crisp U-shaped corn tortilla with your choice of filling, homemade tomato salsa, cheese & lettuce. Served with rice.

(1 Taco) \$9.00
(2 Tacos) \$16.00

Carne (beef), Pollo (chicken) or Vegetariano (seasonal vegetables)

Enchilada

A classic — your choice of filling wrapped in a soft flour tortilla & smothered with homemade salsa & melted cheese. Served with rice & salad.

(1 Ench) \$18.00
(2 Ench) \$26.00

Carne (beef) or Pollo (chicken); or

Vegetariano (choose from seasonal veges, frijoles or cheese & onion)

Chilli Con Carne

\$22.00

Sombreros' special soul warmer. A hearty beef & bean chilli slow cooked in a delicious chunky tomato sauce & served on a bed of rice. Spiced to your liking, from medium through to 'hot hot hot'. Vegetarian option available.

Burrito

\$26.00

Not for the faint hearted! A large flour tortilla packed with frijoles, rice, homemade salsa and your choice of filling. Served with salad.

Carne (beef) or Pollo (chicken); or

Vegetariano (choose from seasonal veges or frijoles, salsa & cheese)

Mexican Platter

\$26.00

Can't decide? Mix 'n' match with a chicken enchilada & a beef taco served with rice & frijoles. Also available in:

All Carne (beef) or all Pollo (chicken); or

Vegetariano (cheese & onion enchilada & a vegetable taco)

Sizzling Fajita (“fa-he-ta”)

The ultimate Mexican feast! Beef, chicken or vegetables seared & set on a sizzling plate of caramelised onions & bell peppers, finished with tomato salsa. Served with warm flour tortillas, sour cream, lettuce & rice.

Beef marinated in garlic, honey & spices or chicken with ginger & lime; or \$33.00

Vegetariano (fresh seasonal vegetables)

Mixed fajita with a combination of marinated beef, chicken & vegetables \$35.00



DESSERTS

DESSERTS

all \$12.00

Hot Apple Enchilada

Spicy apple & sultana mix served in a sweet crepe & smothered with mixed berries & cream. This is one you won't want to share!

Kahlua & Vanilla Cheesecake

Ay caramba! Delicious, homemade & creamy with a biscuit base, finished with a drizzle of hot chocolate & a side of whipped cream. Diet? What diet?!

Banana Split

A whole banana sliced down the middle & filled with ice cream, decadent hot chocolate sauce & whipped cream. It's a classic!

Ice Cream Sundae

Enjoy the simple pleasures of life....vanilla ice cream, with wild berry sauce, topped with hot chocolate sauce & whipped cream.

NIÑOS DESSERT

\$4.00

Ice Cream Sundae

For those 15 years old & under who aren't having the Niños Feast... Ice cream with hot chocolate sauce, marshmallows & whipped cream.

LIQUEUR COFFEES

\$12.00

Liqueur Coffees

Mexican [Tequila & Kahlua], Tia Maria, Galliano, Baileys, Cointreau, Drambuie, Whiskey.

Decadent Hot chocolate with Brandy & cream

\$12.00