

AMIGOS WAS OPENED IN 1973 AND IS AUSTRALIA'S OLDEST SURVIVING MEXICAN RESTAURANT. THE BUILDING ITSELF WAS ERECTED IN THE VICTORIAN ERA AND UPSTAIRS WAS THE SCENE OF AN INFAMOUS WOLLONGONG MURDER MANY YEARS AGO. THE SMALL ROOMS AND HALLWAYS TOGETHER WITH OLD WORLD CHARM CREATE THE PERFECT ATMOSPHERE FOR DINING MEXICAN.

Mexican food is a mixture of Aztec and Spanish cuisines. Until last century many parts of the Southern United States were actually part of Mexico. The influence of the 'Frontier' on Mexican cooking and later the migration of chicanos to the USA helped form the Tex Mex food style. The result is cuisine like no other...

At Amigos we strive to give fast, friendly service and provide a fun atmosphere to dine in. We bring to you the best possible value, without ever forgoing quality. If you have any queries about the items we have on the menu we will help in any way we can. Please advise the staff when ordering if you would like your meals as mild as possible as most dishes contain chilli.

We are a fully licensed venue but we welcome BYO, wine only. We do not allow bottled soft drinks, premixed drinks, beer or bottled spirits.

Whether it's a large function or a romantic dinner for two, you don't eat salad or you're a vegan, you will eat anything, or you're a fussy eater, we will endeavour to cater to your specific needs. Whether it's slurping down an ice cold margarita on a hot summer night or cosying up in our intimate dining area on those cold winter nights, you'll love it at Amigos.



LAS SALSAS (Dips)

All dips served with a basket of hand-made corn chips. (G)

Amigos Salsa – Our spicy salsa is made from fresh tomato, coriander & Mexican spices, served with sour cream. (V) (S) \$10.90

Guacamole – Ripe avocados & our legendary recipe. (V) (no sour cream) \$15.90

Acapulco – Our famous chilli con queso. (V) \$15.90

Frijoles – Spiced blended pinto beans, mild tomato salsa & grilled cheese. (V) \$12.90

Chilli con Carne – Ground beef & whole pinto beans cooked in a mild chilli sauce served with grilled cheese. \$12.90

3 Amigos – Guacamole, Amigos salsa & sour cream. (V) \$13.90

Los Trios – Acapulco, frijoles & chilli con carne. \$13.90

Trio Vegetariano – Acapulco, guacamole & frijoles. (V) \$15.90

Dip Platter – Acapulco, guacamole, frijoles, chilli con carne, salsa & sour cream (perfect for 4). \$26.90

ENTRADAS (Entrees)

Masa Crusted Prawns – Prawns lightly fried until golden, served with chipotle aioli. (G) \$13.90

Buffalo Wings – Deep fried chicken wings served with spicy sauce & ranch dressing. (S) \$12.90

Chicken Bunuelo – Zucchini & Spanish onion fritters topped with chipotle chicken & fetta. \$12.90

Empanadas – Lightly fried masa parcels filled with pumpkin, fetta & honey, served with tomatillo salsa. (V) \$12.90

Albondigas Entomadas – Mexican spiced meatballs with fetta centre served in an authentic tomato & epazote salsa. \$12.90

Tapas Plate – A selection of the above entradas on one platter for you to share! For 2 \$19.90 For 4 \$29.90

TACO

A crisp corn or soft flour tortilla filled with your choice of filling, salad, Amigos taco sauce & cheese.

Choice of: Beef, bean (V), chicken, chilli con carne & esta chicken. (G) \$8.90

TAQUITOS

Two corn tortillas wrapped around chicken, beef or pumpkin (V) cooked until crispy & served with crema. (G)

As entree \$15.90 or **as a main** served with guacamole, sour cream, salsa, rice & salad. \$19.90

FLAUTAS

Two flour tortillas wrapped around chicken, beef or pumpkin (V) cooked until crispy & served with crema.

As entree \$15.90 or **as a main** served with guacamole, sour cream, salsa, rice & salad. \$19.90

QUESADILLAS (Folded Melts)

A toasted flour tortilla folded over your choice of filling & melted cheese.

As entree \$18.90 or **as a main** served with guacamole, sour cream, salsa, rice & salad. \$22.90

Choice of: Beef & tomatillo salsa, chipotle chicken or pumpkin & fetta. (V)

FAJITAS

Our fajitas are served sizzling with warm flour tortillas & a side platter of guacamole, sour cream, salsa, salad, pineapple, cheese, jalapenos & olives.

Choice of: Char-grilled: Sirloin steak, chicken tenderloins, chorizo sausage. \$26.90 or chilli & garlic king prawns \$28.90

Fajitas for two – Choose any two of the above fajita flavours so you can share!! \$48.90

NACHOS

Fresh corn chips with your choice of topping, our sauce, grilled cheese & sour cream.

Ask your waiter about delicious optional extras & see side orders.

Choice of: Cheese \$15.90, Beef \$21.90, Chicken \$21.90, Bean (V) \$21.90, Chilli con carne. \$21.90

Especial Nachos

Moctazumas Mountain – El Magnifico! Layers of beef, chicken & beans, topped with guacamole, sour cream, olives, jalapenos & tomato. \$28.90

El Grande Vegetariano – Layers of beans, mushrooms, pineapple, onion, capsicum, tomato & corn topped with guacamole, sour cream, olives, jalapenos & tomato. (V) \$26.90

Nachos Salad – Your choice of nachos served with salad, sour cream & guacamole. \$24.90

Nachos Especial – Your choice of nachos served with mushrooms, pineapple, onion, capsicum, sour cream & guacamole. \$24.90

ENCHILADAS

Two soft corn tortillas rolled around your choice of filling, covered in a medium spicy tomato salsa & grilled with cheese, served with salad, rice, fresh lime & sour cream.

Choice of any two: Chicken, beef, chilli con carne, esta chicken, bean (V) or pumpkin (V) (G) \$22.90

BURRITO

A soft flour tortilla rolled around your choice of filling, covered with our delicious tomatillo & coriander salsa & grilled with cheese, served with salad, rice, fresh lime & sour cream.

Choice of: Chicken, beef, chilli con carne, esta chicken, bean (V) or pumpkin (V) \$22.90

CHIMICHANGA

A flour tortilla parcel, lightly fried with your choice of filling, served on a bed of rice, with fresh lime & salad, topped with guacamole, sour cream & salsa.

Choice of: Beef, chicken or pumpkin (V) \$22.90

COMBINACIONES

Mexican Plate – Beef enchilada, esta chicken, chilli con carne & rice. (G) \$23.90

Vegetarian Plate – Bean enchilada, pumpkin auta, empanada, salad & rice served with "the 3 amigos". (V) \$26.90

Oaxaca Plate – Chicken enchilada, chilli verde, a beef taquito, salad & rice served with "the 3 amigos". (G) \$26.90

Amigos Plate – Chicken burrito, esta chicken, chilli con carne taco, guacamole, sour cream & rice. \$26.90

Gringo Plate – Chilli con carne burrito, esta chicken, a beef auta, rice & salad, served with "the 3 amigos". \$27.90

Cancun Creation – Beef burrito, a chicken auta, esta chicken, salad & rice served with "the 3 amigos". \$27.90

ESPECIALES DE LA CASA (House Specials)

Amigos Paella – Our version of a traditional Spanish rice dish with chicken, prawns, chorizo, capsicum, onion, tomato, mushrooms, served with sour cream. (G) (S) \$25.90

Ensalada – Mixed green leaves with warm fetta, pumpkin, coriander & sweet chilli vinaigrette with your choice of char-grilled chicken or chilli prawns. \$22.90

Chicken Achote – Chicken breast rubbed with achote paste, crusted with masa & coriander, served with chipotle & spanish onion arroz. \$26.90

Steak Cuitlacoche – Char-grilled grain fed sirloin, served with corn truffle sauce & savoury harina amarillo sticks, topped with fetta & coriander. \$26.90 (please allow 30mins cooking time for well done steaks)

Chicken Diego – Char-grilled chicken marinated in tequila, lime & salt served with tomatillo & avocado salsa, melted cheese, rice & salad. (Gluten-free optional) \$22.90

Monterrey Prawns – King prawns marinated in chilli butter, garlic & lime juice served in a crispy corn tortilla basket on a bed of rice with salad & guacamole. (G) \$22.90

Chilli Verde – An authentic spicy beef stew. Served with rice, salad, flour tortillas & sour cream. (S) \$22.90

Chilli con Carne – Minced beef & whole pinto beans cooked in a mild chilli sauce served with grilled cheese, sour cream, flour tortillas, rice & salad. \$22.90

Fiesta Chicken – Our signature dish. Chicken breast pieces in a rich creamy sauce served with rice, salad & tortilla chips. \$22.90

Banditos Basket – A crispy flour tortilla basket filled with beef, chicken & beans on a bed of rice, topped with salsa, cheese, salad, guacamole & sour cream. \$22.90

EL LADO ORDENA (Side Orders)

Flour Tortillas – Three per serve. \$2.90

Guacamole – \$3.90

Sour Cream – \$2.90

Jalapenos – \$2.90

Amigos Salsa – \$2.90

Achiote rice – \$3.90

Basket of corn chips – \$3.90

Ranch dressing – \$2.90

Spicy sauce – \$2.90 (See Selection)

Olives – \$2.90

Tomato Sauce – \$2.90

Sweet Chilli Sauce – \$2.90

KIDS MEALS

(Kids meals are for children of 12yrs & under)

Chicken Nuggets & Chips – \$10.90

Fish & Chips – \$10.90

Kids Nachos – Corn chips & cheese \$10.90

(with Beef or Chicken) – \$13.90

Cheesy Rice – \$7.90

(with Beef or Chicken) – \$10.90

Bowl of Chips – \$7.90

Ice Cream with Topping – \$7.90

Chocolate and Marshmellow Quesadilla – \$10.90

POSTRES (Desserts)

Banana & Chocolate Chimichanga – With ice cream & home made butterscotch sauce. \$10.90

Churros – With kahlua crème custard & hot espresso chocolate dipping sauce. \$10.90

Trio of crème brulee – With pineapple compote & sugared pistachio nuts. \$10.90

Warm apple tart – With dulce de leche & cinnamon ice cream. \$10.90

Chocolate molten pots – With candied oranges & grand marnier grand marnier ice cream (10min). \$10.90

Mexican style sticky date pudding – With caramel fudge & vanilla ice cream. \$10.90

TACO TUESDAY (Cheap Tacos & Tequila Shots)

1 Taco for \$4, 2 for \$7.5, 3 for \$10, Or 4 or more at \$3 each served on one plate.

Chicken, beef, chilli con carne, or bean

Hard corn or soft flour shell

One flavour per taco

A \$5 "non" eating surcharge will apply

A \$1 sharing charge will apply (per person).

(v) Vegetarian (G) Gluten-Free (S) Spicy (The 3 Amigos) Guacamole, Salsa, Sour Cream

PLEASE NOTE

Any dietary requirements must be made known to the staff prior to ordering

We have the right to refuse service in case of high risk allergies

A \$10 non eating surcharge will apply on Friday & Saturday nights

You're welcome to bring a birthday cake at a surcharge of \$10 per cake

Maximum of 2 people can share a meal on Friday & Saturday nights

Containers will be provided for the purpose of you packing your own

"Doggy Bags" at \$1 per container

For group bookings a \$10 "no show" fee per person will apply on confirmed numbers



~HOT SAUCE MENU~

FOR THE DIE HARD CHILLI FAN, AND DEFINITELY NOT FOR THE FAINT HEARTED. OUR HOT SAUCES ARE AVAILABLE TO PURCHASE AT THE FRONT COUNTER BY THE BOTTLE FOR YOUR PANTRY OR AS A GIFT IDEA. PLEASE ASK OUR WAIT STAFF FOR MORE INFO.

~BEFORE ORDERING PLEASE NOTE~

- You must be over 18 years old or have the consent of a parent or guardian to order hot sauces
 - Sauces may not always be available due to supply restrictions
 - The number next to the sauce indicates the heat rating where 10+++ is the hottest.
 - Before ordering any hot sauces you MUST read and agree to the terms and conditions outlined below:

~TERMS AND CONDITIONS FOR ORDERING HOT SAUCES~

- Due to the extremely hot nature of these products, I agree that they shall only be used as a food additive.
- I understand that these products can cause serious injury if directly consumed, ingested and/or applied to the skin, eyes, or any other bodily organs.
- Any of these products are to be used at my own risk, and I fully understand the potential danger if handled improperly, or directly consumed.
 - If I give this product as a gift, I will make the recipient fully aware of the potential danger if handled improperly, or directly consumed.
- I hereby release, disclaim, and relinquish Amigos, its employees, its suppliers, distributors and/or manufacturers of any and all claims, actions and/or lawsuits that I, or any of my dependents, heirs, or family members may have relating to any damage and/or injury that results, or is alleged to have resulted, from the use, consumption, ingestion, and/or contact of any bodily part or organ from any of these products.
 - I am fully able to make a sound decision about the purchase of these products.

All sauces \$2.90 per serve;

Heat Rating

~ Ass Reaper	8
~ Aussie Ringstinger	8
~ Baboon Ass Gone Wild	10
~ Blairs Pure Death	10
~ Da Bomb - Beyond Insanity	10+++
~ Dave's Ultimate Insanity	10++
~ Gunslinger Green Jalapeño Sauce	6
~ Haemorrhoid Helper	10
~ Hot Bitch at the Beach	7
~ Jump up and Kiss Me	7
~ Mad Dog 357 Magnum	10++
~ Smack My Ass and Call Me Cindy	9

Welcome to the TBar, the newest addition to Amigos. At TBar we offer a great range of Tequilas, Cervezas & Cócteles. Listed below is a brief explanation of the different types of Tequila to help you decide which one is right for you. We hope you enjoy them as much as we do.

The main two types of Tequila are 100% Blue Agave, & Tequila Mixto (Mixed). Mixto Tequila contains a minimum of 51% Blue Agave, & the remaining 49% from other sugar cane alcohol. The additional products allowed in Mixto Tequilas are caramel color, oak extract flavoring, glycerin, & sugar based syrup. Mixto Tequila can now be bottled outside of the Tequila territory, including other countries, which started January 6, 2006.

The above two categories of Tequila are then divided into the following five types of Tequila & are labelled as such:

Blanco ~ Blue Agave in its purest form. It is clear & typically un-aged, where the true flavours & the intensity of the Agave are present, as well as the natural sweetness. It can be bottled directly after distillation, or stored in stainless steel tanks to settle for up to 4 weeks. There are some Blanco products that are aged for up to 2 months to provide a smoother or "Suave" spirit.

Gold ~ Colorants & flavourings have been added prior to bottling. These "young & adulterated" Tequilas are less expensive & used in many bars and restaurants for "mixed drinks".

Reposado ~ A Reposado Tequila is the first stage of "rested and aged". The Tequila is aged in wood barrels or storage tanks between 2 months and 11 months. The spirit takes on a golden hue & the taste becomes a good balance between the Agave & wood flavours. Many different types of wood barrels are used for aging, with the most common being American or French oak. Some Tequilas are aged in used bourbon / whiskey, cognac, or wine barrels, & will inherit unique flavours from the previous spirit.

Añejo ~ After ageing for at least one year, Tequila can then be classified as an "Añejo". The distillers are required to age Añejo Tequila in barrels that do not exceed 600 litres. This ageing process darkens the Tequila to an Amber colour, & the flavour can become smoother, richer, & more complex.

Mezcal ~ Mezcal is another spirit distilled from agave plant. However, instead of the pinas being boiled or steamed like in tequila, they are cooked in big fire pits. The result is a smoky, fiery drink made by families with great pride all over Mexico



~ TEQUILA LIQUEURS ~

Tequila Rose Strawberry Crème Liqueur	\$10
Chics Chocolate Tequila	\$9
Chics Lime Tequila	\$9
Patron XO Café Liqueur	\$9
Agavero el original licor de tequila	\$10
Coquila chocolate & co ee liqueur	\$9
Rey Zapoteco Creme de Cate Mezcal	\$12.5
Rey Zapoteco Passionfruit Mezcal	\$12.5

~ BLANCO ~

Caramba Silver	\$10
Cazadures Blanco	\$10
Milagro Silver	\$10
Tres Generacions Plata	\$10
Don Julio Blanco	\$10
Maracame Plata	\$12
Casa Noble Crystal	\$12
Por dio Silver	\$12
1800 Blanco	\$10
Gran Centenario Plata	\$10
Patron Silver	\$12
Trago Banco	\$12
Reserve Del Senor Silver	\$12.5
Cabo Wabo Silver	\$15

~ REPOSADO ~

100 Anos Reposado	\$10
Cazadures Reposado	\$12
Caramba Reposado	\$12
Tres Generacions Reposado	\$12
Don Julio Reposado	\$12
Casa Noble Reposado	\$15
Maracame Reposado	\$15
Sauza Hornitas	\$10
Gran Centenario Reposado	\$12
Herradura Reposado	\$12
El Jimadore Reposado	\$10
Patron Reposado	\$15
Cabo Wabo Reposado	\$18
Trago Reposado	\$15
El Capricho Maduso	\$12
Jose Cuervo Tradicional Reposado	\$12
Tequila Blu Reposado	\$8
Sauza Galardon Reposado	\$10.5
Cabo Wabo Reposado	\$18
Cabo Wabo Premium Reposado	\$20

~ MEZCAL ~

La Reliquia	\$7
La Reliquia 50ml bottle with worm	\$10
Monte Alban Gold Mezcal	\$7
Scorpion Gold Mezcal	\$8
Don Juan Escobar "two worms" Mezcal	\$8
Tehuana Mezcal con Gusano	\$8
Guerrero Mezcal	\$10
El Senorio Mezcal	\$12
El Tri 38 anos Mezcal	\$15
Joya Mezcal Anejo	\$18
Del Maguey Single Village Mezcal	\$20
La Requiua Graneserva Mezcal	\$20
Beneva Gran Reserva Mezcal	\$25

~ ANEJO ~

Cazadures Anejo	\$12
Caramba Anejo	\$15
Don Julio Anejo	\$15
Maracame Anejo	\$15
Tres Generacions Anejo	\$15
Casa Noble Anejo	\$18
Herradura Anejo	\$15
Por dio Anejo	\$18
Patron Anejo	\$18
Trago Anejo	\$18
El Charro Anejo	\$12.5
Herencia Anejo	\$13.5
El Capricho Anejo	\$15

~ MIXTO ~

XXX gold	\$7
Jose Cuervo Gold	\$7
Olmecca Gold	\$9
Revolucionario 501 Gold	\$8
Blue Cactus Gold	\$7

~ ANEJOS & FAMILY RESERVES ~

Don Julio 1942 Anejo	\$25
Jose Cuervo Reserva de la familia Platino	\$21
Jose Cuervo Reserva de la familia Anejo	\$25
GranCentenario Reserva del Tequilero Anejo	\$30
Leyenda del Mlagro Tequila Anejo	\$25
Gran Patron Platinum	\$25
Herradura Sleccion Suprema	\$50
Gran Patron Bordeos	\$60

MARGARITAS

Traditional – Tequila, Orange Liqueur, fresh lime juice, served in a salted rimmed glass. Served shaken or frozen. \$15

Strawberry Margarita – Strawberry Liqueur, Tequila, sweetened strawberries. Served frozen. \$15

Premium Margarita – Don Julio Tequila, Cointreau & fresh lime juice. Served shaken. \$17

Litre of Margaritas – Traditional or Strawberry. Only served frozen. \$30

CÓCTELES (Cocktails)

All Cocktails: \$15

Tequila Sunriser – Tequila, fresh orange juice & grenadine.

Flirtini – Champagne, Midori, Vodka & Pineapple juice.

XO Express – Patron XO tequila cafe, Espresso Liqueur & cream shaken over ice, dusted with chocolate.

Dulche Negro – Absinth, Midori, pineapple juice, strawberry syrup and grenadine.

Caliente Chilli – Tequila, Vodka, fresh lime, ginger ale & splash of chilli sauce.

Moy Manzana – Apple Schnapps, Butterscotch Schnapps, caramel sauce, cream & apple juice.

Strawberry Daiquiris – Bacardi, Strawberry Liqueur & sweetened strawberries.

Baja Iced Tea – Vodka, Bacardi, Cointreau, Tequila, fresh lemon juice & cola.

Senorita Sin – Strawberries, Bacardi, Malibu, pineapple juice, Grenadine & ice served in a chocolate lined glass.

Pina Colada – Malibu, Bacardi, pineapple juice & cream.

Crema Daydreamer – Kahlua, Baileys, Frangelico, cream, chocolate sauce & honey.

Poncho Punch – Vodka, Bacardi, Mexican Fruit Punch & fresh strawberries.

Mex in the City – Tequila, Cointreau, cranberry juice & fresh limes.

Bayside Dream – Blue Curacao, Vodka, Triple Sec, lemon juice, lime juice, lemonade & raspberry cordial.

Chocolate Mexican – Triple Sec, Tequila, Butterscotch Schnapps, chocolate sauce & cream.

Deep South – Bourbon, Strawberry Liqueur, strawberries, mint leaves & sugar.

Before the Kiss – Melon Liqueur, Strawberry Liqueur, cranberry juice, apple juice & strawberry puree.

WINES

Rojo

700ml

Rolling Cabernet Merlot \$24

Stepping Stone Shiraz \$25

Mr Frog Pinot Noir \$25

Preece Cabernet Sauvignon \$28

Preece Merlot \$32

187ml

Rolling Cabernet Merlot \$8

Jacobs Creek Shiraz \$8

Chispear (Sparkling)

700ml

Rolling Pinot Gris \$30

187ml

Killawarra Dusk \$9

Yellowglen Sparkling \$9

Other

Firestick Rose \$30

Disaster Bay Chilli Wine (500ml) \$26

Blanco

700ml

Monkey Bay Sauvignon Blanc (New Zealand) \$24

Preece Chardonnay \$25

Eagle Hawk Reisling \$26

Rolling Semillon Sauvignon Blanc \$28

Tempus Two Verdhelo \$32

187ml

Jacobs Creek Chardonnay \$8

Rolling Semillon Sauvignon Blanc \$8

Sangria

Half Litre \$14.00

Litre \$20.00

Traditional – Tequila, Red Lambrusco, Brandy, Triple Sec, orange juice, fresh apples & oranges.

Strawberry – Tequila, White Lambrusco, Strawberry Liqueur, pineapple juice, fresh strawberries & lemons

Banquet Menus

These banquet ideas are great for sharing and take the fuss out ordering

1. Para Cuatro Personas (For 4 People)

1st Course

Dip Platter

2nd Course

Tapas Plate

3rd Course

Chicken Quesadilla, Beef Nachos, Fiesta Chicken

\$30 Per Person

2. Para Seis Personas (For 6 People)

1st Course

3 Amigos, Los Trios, Acapulco Dip

2nd Course

Tapas Plate for 6

3rd Course

Chicken Quesadilla, Beef Nachos, Fiesta Chicken, Monterrey Prawns

\$30 Per Person

Please note

The above mentioned banquets are not available for tables of more than 8 persons

3. Para Ocho or mas Personas (For 8 or more People)

Per 4 persons you will receive

1st Course

Dip Platter

2nd Course

Chicken Quesadilla, Beef Nachos

3rd Course

Fiesta Chicken, Monterrey Prawns

\$30 Per Person

No alterations can be made to banquet menus

If odd numbers in party then appropriate adjustments will be made