

Children's Menu

Curly Fries	\$7.90
Served with tomato sauce	
Kids Burrito	\$12.90
Chicken or beef with cheese and sour cream, served with chips and tomato sauce	
Kids Taco	\$12.90
2 x Chicken or beef tacos (hard or soft shell) served with chips and tomato sauce.	
Kids Nachos	\$12.90
Corn chips coated in melted cheese served with tomato sauce and sour cream on the side	
Chicken Flautas	\$12.90
Crisp flour tortilla filled with seasoned chicken, served with tomato sauce and sour cream on the side	
Kids Fish and Chips	\$12.90
Served with chips & sauce	

Non - Mexican Options

Garlic Bread	\$6.50
Seasoned Wedges	\$8.00
Serve with sour cream and sweet chilli	
Warm Chicken Salad GF	\$19.90
Char grilled chicken with lettuce, cucumber, tomato, Spanish onion, avocado, and a salad dressing	
Fish and Chips	\$19.90
Serve with chips & garden salad	
Salt and Pepper Squid	\$19.90
Serve with chips & salad	
Beef Schnitzel	\$19.90
Serve with chips & garden salad. Sauce choice of: Gravy, Mushroom, Green Pepper Gravy	
Eye Fillet Steak GF Option	\$25.90
Grilled eye fillet steak in a seasoned marinade and served with chips, garden salad.	
Sauce choice of: Gravy, Mushroom, Green Pepper Gravy	



Mild 

Spicy 

Vegetarian = V

Gluten Free = GF

Dips & Starters

Salsa  V GF	\$8.90
Zesty tomato, onion, chilli & Coriander dip, served cold with corn chips	
Guacamole V GF	\$9.90
A traditional Mexican dip made With avocado served with corn chips	
Chilli Con Quesa  V GF	\$9.90
A tasty blend of cheese & spices served Warm served with corn chips	
Combination Dips  V GF	\$20.00
A collection of all three above dips Serve with corn chips	
Tacos  GF	Each \$5.00
A crisp corn shell filled with lettuce, cheese	2 \$8.90
Chicken or vegetarian with chipotle Mayo	4 \$14.90
Beef or Pulled Pork with chimichurri sauce	
Chilli Cheesy Curly Fries	\$8.90
With chilli con carne  V	\$11.90
Deep fried curly fries, coated with chilli flakes, and Topped with chilli con Quesa	
Nachos Supreme	Mini \$12.90
V GF	Small \$20.00
	Large \$26.90
Corn chips on a bed of frijoles smothered with melted cheese, topped with salsa, guacamole & sour cream	
Add Chicken, Beef (Mild or Spicy) Or Chorizo Add \$ 3.00	
Note: - Mini & Large Nachos not available on Thursday	

Entrees

Chicken Flautas	Entrée \$13.90
	Main \$19.90
Crisp flour tortillas spring roll made With seasoned Cilantro chicken, served with chipotle mayo And crema lettuce slaw Main served with 4 Flautas with rice and salad.	
Quesadilla 	Entrée \$13.90
	Main \$19.90
Cheesy toasted tortilla grilled filled Vegetarian with sundried tomatoes, spinach & mushrooms Serve with Guacamole Chicken with corn, Spanish onion, and Chipotle Mayo Pulled pork with caramelize onion and Mexican herbs Serve with chimichurri Sauce	
Elote NEW	\$6.90
Grilled corn on the cob with chipotle mayo Cheese & chilli lime	
Fire Basket	\$16.90
4 pieces of Jalapeno Poppers 4 pieces of fire cheese stick Serve with crema lettuce slaw and chipotle mayo	
Fiesta Platter (grazing for 2 people)	\$24.90
2 Elote, 2 Chilli beef potato skin, 2 Chicken Flautas Serve with crema lettuce slaw and chimichurri	
Cha Chi's Sampler (grazing for 4 people) 	\$39.90
A share platter consisting of 4 Chicken Flautas, 4 slice Beef Quesadilla, 8 rack Smokey Ribs and Veg Nachos	

Separate Bill Available for \$1 Surcharge on each Bill

Mains

Burrito (Grilled) or Chimmichanga (Deep Fried)

Flour tortillas filled with Rice, Frijoles, cheese and your choice of chicken, beef or vegetarian.
Served on a bed of lettuce and comes with salsa, sour cream and, guacamole on the side.

\$19.90

Enchiladas GF option

Corn tortilla filled with your choice of chicken, beef (Mild or Spicy) or black beans,
With cheese and baked in a mild chilli Tomatoes sauce. Serve with rice & frijoles.

1 on a plate \$15.90

2 on a plate \$21.90

Enchiladas Gratinadas V (No Dairy) GF option

Corn enchiladas filled with spinach, sweet potato, mushroom & almond,
Topped with a delicious salsa, serve with rice & frijoles.

1 on a plate \$14.90

2 on a plate \$20.90

Cha Chi's Combo

Three of the most popular items in Mexican cuisine including a Chickens & Cheese Enchilada,
Beef Taco & Chicken Flautas. Serve with rice & frijoles.

\$22.90

Cha Chi's Lite Combo

A lighter selection of Mexican favourites including a new fresh style Chicken Burrito,
a Beef (Mild or Spicy) Taco, served with black beans and a refreshing avocado salad.

\$21.90

Chilli Con Carne or GF

A thick rich combination of Mexican beans, beef, tomato, onion, chilli & spices
Serve with rice and corn chips.

\$18.90

Milaneza (Mild or Spicy)

A grande beef Schnitzel Topped with your choice of either Mild Beef or Spicy Chilli Con Carne
With baked prime Mexican cheese. Serve with Chips & salad.

\$19.90

The Big Alamo GF option

Grilled 300gm eye fillet steak in a seasoned marinade and served with Chips, rice
And garden salad.

\$27.90

Pulled Pork sliders **NEW**

Pocket bread packed with slow cooked pork with crema lettuce and chipotle mayo
Serve with paprika season chips.

\$18.90

Chachis House Speciality

Pollo en Mole Poblano GF **NEW**

Grilled Marinated Chicken topped with Chocolatey Mole Sauce made of 54 ingredients,
Serve with 99% Fat Free Mexican rice.

\$24.90

Panuchos De Camarones GF

Prawns cooked in a chilli cream sauce served in a crispy corn tortilla shell.
Serve with rice and avocado salad.

\$25.90

Chilli Beef Potato Skins GF

Potato skins filled with chilli con carne and topped with grilled cheese.
Served with rice and garden salad.

\$22.90

Smokey Ribs GF

Pork ribs slow cooked in a sticky, zesty Smokey, BBQ sauce.
Served with mexican rice & crema red cabbage slaw

Half Rack \$19.90

Full Rack \$26.90

Chicken Cacahuete GF Option

Tender strips of chicken cooked in a Mexican spiced satay sauce, served in a crisp tortilla basket
With lettuce, and Served with rice and Soft tortillas.

\$24.90

Carne A La Tampiquena GF

A combination of grilled 200gm marinated steak, chicken mole enchiladas served with rice,
Frijoles and avocado salad

\$26.90

Fajitas (2 people sharing) GF Option

A traditional meal served on a **sizzling platter**, seasoned and accompanied with
Guacamole, sour cream, grated cheese, Pico de galo, lettuce and 8 warm flour or corn tortillas

Vegetarian \$39.90

Chicken \$44.90

Beef \$45.90

Side Orders

Garden Salad \$6.50

Avocado Salad \$7.50

Rice (99% Fat free) \$5.00

Jalapeno Poppers 4 pieces \$7.90

Fire cheese stick 4 pieces \$7.90

Frijoles (Made Daily) \$4.00

Jalapeno Peppers \$3.00

Sour cream \$3.00

Guacamole (fresh) \$4.00

Salsa (homemade) \$4.00

Corn Chips \$4.00

Tortillas 95c Each

Desserts

Flan GF \$8.90

Set custard topped with golden syrup, served with cream

Apple Chimmichanga \$8.90

Apple dusted with cinnamon sugar wrapped in tortilla and crisp fried, served with cream and ice cream

Helado \$9.50

3 delicious flavours of ice cream set in housemade chocolate basket served with cream

Chocolate Nachos \$9.90

Crisp cinnamon tortilla strips, topped with chocolate topping & strawberry

Churros \$9.90

Delicious Mexican donut strips coated in cinnamon served with special housemade chocolate dipping sauce

Frosty Rock \$9.90

Vanilla ice cream served on a cold rock with M & Ms, strawberry, freckles and chocolate & strawberry syrup

****Birthday cake surcharge applies**

Coffee & Tea

Cappuccino \$4.50

Short Black \$4.50

Latte \$4.50

Flat White \$4.50

Mocha \$4.50

Hot Chocolate \$4.50

Tea - Earl Grey, Black, English breakfast
\$3.90



Drinks & Desserts

Sparkling Mineral Water	500ml	750ml
	\$6	\$8

Non – Alcoholic	Gl	½ Ltr	Ltr
Soft Drink	\$4	\$8	\$15
Coke, Coke Zero, Raspberry, Lift, Lemonade			
Juice	\$4	\$8	\$15
Orange, Apple, Pineapple, Cranberry			
Lemon Lime Bitters	\$5	\$9	\$17
Granita	\$6	\$11	\$20
Icy crushed lemon.			
Mexican Punch	\$7	\$13	\$24
Raspberry mixed with Icy crushed lemon and mixed juices			
Mojito Softy	\$8	\$15	\$26
Icy crushed lemon with Mint & Coconut Sugar.			

Us Soda (355ml) \$4.50

Dr Pepper, Cherry Coke, A&w Root Beer, Fanta Grapes

Jarritos (370ml) \$5.50

Traditional Mexican soft drinks

Pina, Guava, Mandarin, Lime, Cola,

Tamarind, Mango, Watermelon,

Separate Bill Available for \$1 Surcharge on each Bill

Margaritas Gl ½ Ltr Ltr

All Margaritas made with 100% Agave Tequila
Icy crushed lemon juice & Triple Sec

Lemon Margarita	\$12	\$21.50	\$38
Flavoured Margaritas	\$14	\$24.50	\$45
Mango / Midori / Strawberry / Kiwi / Pineapple / Watermelon			

House made Sangrias

Sangria Red	\$8	\$15	\$28
Spiced Red wine mixed with fruit & juices			
Mara White Sangria	\$8	\$15	\$28
Icy White wine mixed with fruit & juices			

Mexican Cerveza

Corona / Sol / Dos Equis / Mango beer			\$8.50
Pacifico Clara / Bohemia Golden Pilsner / Negra Modelo / Indio			\$8.90

Local Beers

Crown Lager / James Boags/ Hahn Super Dry / Coopers Pale Ale / Carlton Draught / Cascade Light / 5 Seeds Cider / Stones Ginger Beer			\$7.50
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Tequilla

Blanco / Silver - not aged
Reposado - aged in wood barrels up to 11 months
Anejo - aged in wood barrels minimum 12 months

Jose Cuervo			
Don Julio			
Patron		Starts from	
1800		\$8.50	

Try our Tequilla shots with tangy & spicy tomato
mixture



Base Spirits **\$7.90**

Scotch, whiskey, Rum, Vodka, Gin, Bourbon
(All mixers are an extra \$1.00)

Wines Gl Btl

White Wine

House white	\$6.50	\$18
McGuigan Black Label Chardonnay South Eastern Australia	\$7	\$27
Brown Brothers Moscato King Valley	\$7	\$30
Giesen Sauvignon Blanc Marlborough (NZ)	\$7.50	\$32
Taylor's Riesling Clare Valley	N/A	\$36

Sparkling

Freixenet Cordon Negro Brut Cava Spain	\$8.50	N/A
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Rosé

Mr. Mick Clare Valley	\$7.5	\$32
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Red Wine

House Red	\$6.5	\$18
Penfolds 76 Shiraz Cabernet Adelaide Hills	\$7.50	\$32
Tempus Two Cabernet Merlot South Australia	\$7.50	\$32
Casillero Del Diablo Carmenere Chile	\$8	\$34
Wirra Wirra Church Block CSSM McLaren Vale	N/A	\$38

Cocktails

Tequila Sunrise Tequila, Grenadine, and orange juice	\$14.90
Chilli Willy Cocktail Midori, Peach Schnapps, Malibu, Pineapple & Orange Juice	\$14.90
Mojito White rum, fresh Mint, lime juice, coconut sugar, soda	\$14.90
Mexican Coffee (Dessert Drink) Coffee, hot milk, tequilla, Kahlua	\$14.90
Paradise Midori, strawberry liquor, coconut rum, Bacardi, strawberries, and Orange juice	\$15.50
Toblerone Baileys, Kahlua, Frangelico, cream, milk and honey	\$15.50
Strawberry Colada Strawberry liquor, coconut rum, ice cream and strawberries	\$15.50
Cherry Ripe Cherry liquor, Tia Maria, milk and vanilla ice cream	\$15.50