

Children's Menu

Curly Fries

Served with tomato sauce

\$8.50

Kids Nachos

Corn chips coated in melted cheese served with tomato sauce and sour cream on the side

\$13.90

Kids Burrito

Chicken or beef with cheese and sour cream, served with chips and tomato sauce

\$14.90

Kids Taco

2 x Chicken or beef tacos (hard or soft shell) served with chips and tomato sauce

\$14.90

Kids Fish and Chips

Served with chips & sauce

\$14.90

Non - Mexican Options

Housemade Garlic Bread

\$7.50

Seasoned Wedges

Served with sour cream and sweet chilli

\$8.90

Fish and Chips

Served with chips & garden salad

\$21.90

Salt and Pepper Squid

Served with chips & salad

\$21.90



**Home & Office
Catering Available**



**Venue Hire for
Private Events**



Dips & Starters

Salsa V GF Vgn \$9.90

Zesty tomato, onion, chilli & Coriander dip, Served cold with corn chips

Guacamole V GF Vgn \$10.90

A traditional Mexican dip made With avocado, Served with corn chips

Chilli Con Quesa V GF \$11.90

A tasty blend of cheese & spices, Warm served with corn chips

Combination Dips V GF \$22.00

A collection of all three above dips Served with corn chips

Tacos Each \$5.90

Housemade crisp corn shell filled 4 \$18.90

with lettuce, cheese

Chicken / Vegetarian with chipotle Mayo,

Beef / Pulled Pork with chimichurri sauce

Make it Soft Shell Each \$0.25

Chilli Cheesy Curly Fries V \$9.90

Add chilli con carne Add \$3.50

Deep fried curly fries, coated with chilli flakes and topped with chilli con Quesa

Nachos Supreme V GF

Corn chips on a bed of frijoles Mini \$13.90

smothered with melted cheese, Small \$21.50

topped with salsa, guacamole Large \$28.90

& sour cream

Add chicken, beef (mild or spicy) Add \$ 3.00

or chorizo

Make your Nachos Vegan Add \$ 3.00

Entrees

Chicken Flautas Entrée \$14.50

Crisp flour tortillas spring roll Main \$21.90

made with seasoned Cilantro

chicken served with sour cream,

salsa and crema lettuce slaw

Main served with 4 Flautas with rice and salad

Quesadilla Entrée \$14.50

Cheesy toasted tortilla grilled, filled Main \$21.90

Vegetarian with sundried tomatoes,

spinach & mushrooms, served with Guacamole

Chicken with corn, Spanish onion, and

Chipotle Mayo

Pulled pork with caramelize onion and

Mexican herbs, Served with chimichurri sauce

Elote \$7.50

Grilled corn on the cob with Vgn \$7.90

chipotle mayo, cheese & chilli lime

Fire Basket \$16.90

4 pieces of Jalapeno Poppers

4 pieces of fire stick

Served with crema lettuce slaw and chipotle mayo

Fiesta Platter (grazing for 2 people) \$26.90

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) \$43.90

A share platter consisting of

4 Chicken Flautas, 4 slice Beef Quesadilla,

8 rack Smokey Ribs and Veg Nachos

Vegan = Vgn Vegetarian = V Gluten Free = GF Separate Bill Available for \$1 Surcharge on each Bill

Mains

Burrito (Grilled) or Chimmichanga (Deep Fried) \$21.90

Flour tortilla filled with Rice, Frijoles, cheese and your choice of chicken, beef or vegetarian,
Served on a bed of lettuce along with salsa, sour cream and guacamole on the side,
Smokey vegetable mix along with vegan sour cream and cheese Vgn \$24.90
Make it **Burrito Bowl**. Leave it on our chef \$23.90

Enchiladas GF option

Corn tortilla filled with your choice of chicken, beef (Mild or Spicy) 1 on a plate \$16.90
or black beans, with cheese and baked in a mild chilli Tomatoes sauce, 2 on a plate \$23.50
Served with rice & frijoles

Enchiladas Gratinadas V Vgn GF

Corn enchiladas filled with spinach, sweet potato, mushroom & almond, 1 on a plate \$16.90
Topped with delicious salsa, Served with rice & frijoles 2 on a plate \$23.50

Cha Chi's Combo \$24.90

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

Cha Chi's Lite Combo \$23.90

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

Warm Chicken Salad \$20.90

Char grilled chicken with a tangy twist served with lettuce, cucumber, tomato,
Spanish onion, avocado, and salad dressing

Chilli Con Carne GF option

A house made sauce of rich Mexican beans, tomato, onion, chilli & mexican spices
combined with slaw cooked beef, Served with rice and corn chips \$21.90

Milaneza (Mild or Spicy) \$21.90

A grande beef Schnitzel Topped with your choice of either Mild Beef or Spicy Chilli Con Carne
With baked prime Mexican cheese, Served with Chips & salad
Have as beef schnitzel Choice of sauce: Gravy, Mushroom, Housemade smokey barbeque (only for schnitzel)

The Big Alamo GF option

Grilled eye fillet steak in a seasoned marinade and Served with Chips, rice and 200gm \$31.90
garden salad. Choice of sauce: Gravy, Mushroom, Housemade smokey barbeque salsa 300gm \$33.90

Pulled Pork sliders \$21.90

Pocket bread packed with slow cooked pork with crema lettuce and chipotle mayo,
Served with paprika season chips

Chachis House Speciality

Pollo en Mole Poblano GF option

Grilled Marinated Chicken topped with Chocolatey Mole Sauce made of 54 ingredients, \$26.90
Served with 99% Mexican rice and corn chips

Panuchos De Camarones GF option

Prawns cooked in a chilli cream sauce, served in a crispy corn tortilla shell, \$27.90
Served with rice and avocado salad.

Chilli Beef Potato Skins GF option

Potato skins filled with chilli con carne and topped with grilled cheese, \$24.90
Served with rice and garden salad

Smokey Ribs GF

Pork ribs slow cooked in a sticky, zesty Smokey, barbeque salsa, Half Rack \$21.90
Served with mexican rice & crema red cabbage slaw Full Rack \$28.90

Chicken Cacahuete GF option

Tender strips of chicken cooked in a Mexican spiced satay sauce, served in a crisp tortilla basket \$26.90
With lettuce, rice and soft tortillas

Carne A La Tampiquena GF option

A combination of grilled marinated steak, chicken mole enchilada served with rice, 200gm \$32.90
Frijoles and avocado salad 300gm \$34.90

Fajitas (2 people sharing) GF option

A traditional meal served on a sizzling platter, seasoned and accompanied Vegetarian \$42.90
with Guacamole, sour cream, grated cheese, Pico de galo, lettuce and Chicken \$46.90
8 warm flour or corn tortillas (Ask to make it 1 person serve) Vegan \$47.90
Prawn \$48.90
Beef \$49.90

Side Orders

Garden Salad	\$7.50	Tortillas	\$1.25
Avocado Salad	\$8.50	Jalapeno Peppers	\$4.00
Rice (99% Fat free)	\$6.00	Sour cream	\$4.50
Jalapeno Poppers 4 pieces	\$7.90	Guacamole (fresh)	\$6.00
Fire cheese stick 4 pieces	\$7.90	Salsa (homemade)	\$5.00
Frijoles (Made Daily)	\$6.00	Corn Chips	\$5.00
		C C Q Cheese sauce	\$6.50

Margaritas

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

	Gl	½ Ltr	Ltr
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 /			\$7.50
Carlton Draught / Cascade Light / 5 Seeds Cider / Stones Ginger Beer			

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			Starts from
Patron			\$8.50
1800			

Try our Tequilla shots with tangy & spicy tomato
mixture



Base Spirits

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

\$7.90

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
Taylors 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

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