

# 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



## Our Offers

## Non-Mexican Option

Housemade Garlic Bread	\$7.50	Fish and Chips	\$21.90
Seasoned Wedges	\$8.90	Served with chips & garden salad	
Served with sour cream and sweet chilli		Salt and Pepper Squid	\$21.90
		Served with chips & salad	

Monday  
Chachis Fajitas

\$30 for 2,  
Dine-in

Tuesday.  
All You Can Eat

Nachos, Tacos,  
& Burritos

Wednesdays &  
Thursdays

1/2 Price  
Nachos

## 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		



Venue Hire for  
Private Events



Home & Office  
Catering Available

# Dips

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 🌶️ \$22.00

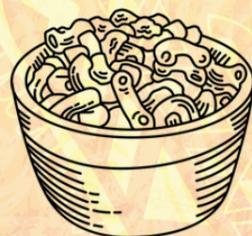
A collection of all three above dips Served with corn chips

# Starters

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 Mini \$13.90

Corn chips on a bed of frijoles Small \$21.50

smothered with melted Large \$28.90

cheese, topped with salsa,

guacamole & sour cream

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

Make your Nachos Vegan Add \$3.00

# Tacos Range 🌶️

Flour tortilla filled with

Frijole Negro Vgn Option \$7.90

spiced black beans, pico de gallo, egmont cheese, 3 blend mexican cheese, chipotle mayo sauce, sweet chilli sauce drizzle and caramelized onion.

Cauliflower Taco Vgn Option \$7.90

crispy cauliflower tossed in spicy chilli habanero sauce, paprika garlic salt, egmont cheese, 3 blend mexican cheese, chipotle mayo sauce and finished with lettuce

Pulled Pork Taco \$8.90

slow cooked pulled pork topped up with smokey barbeque salsa, caramelised onion, pineapple salsa, egmont cheese finished with lettuce and chimmichuri sauce.

(Have it with pico de gallo instead of the pineapple salsa)

Fish Taco \$8.90

deep fry southern blue whiting fillet topped with pineapple salsa, egmont cheese, 3 blend mexican cheese drizzled with chipotle mayo sauce comes with a lemon wedge!!

(Have it with pico de gallo instead of the pineapple salsa)

Prawn Taco \$8.90

prawns marinated in zesty limey mixture topped with Crema- De-Slow, pineapple salsa, mayo picante finished with 3 blend mexican cheese comes with a lemon wedge!!

(Have it with pico de gallo instead of the pineapple salsa)

Pollo Chicken Taco \$8.90

Pan fried chicken, pico de gallo, chipotle aioli, egmont cheese 3 blend mexican cheese and finished with lettuce

Mole Beef Taco \$9.90

panfried beef cooked in rich mexican mole sauce, caramelised onion, egmont cheese finished with lettuce

# 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**

**Cart Style Fresh Burrito \$17.90** with rice, frijoles, cheese and housemade smokey barbeque salsa, sour cream, guacamole, lettuce. Protein Chicken, Beef, Vegetarian or Pork (Have it with salsa instead of smokey barbeque)  
 Make it Burrito Bowl. Leave it on our chef **\$23.90**

**Warm Chicken Salad \$20.90**  
 Char grilled chicken with a tangy twist served with lettuce, cucumber, tomato, spanish onion, avocado, and salad dressing



**Enchiladas V Vgn Gf** 1 on a plate \$16.90  
 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, served with rice & frijoles 2 on a plate \$23.50

**Enchiladas Gratinadas V Vgn Gf** 1 on a plate \$16.90  
 Corn enchiladas filled with spinach, sweet potato, mushroom & almond, 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

**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)

**Chilli Con Carne  GF Option \$21.90**  
 A house made sauce of rich Mexican beans, tomato, onion, chilli & mexican spices combined with slow cooked beef, Served with rice and corn chips

**Pulled Pork sliders \$21.90**  
 Pocket bread packed with slow cooked pork with crema lettuce and chipotle mayo, Served with paprika season chips

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

**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

**Garlic Bread \$8.90**  
**Chilli Cheesy** with 4 slices topped up with housemade garlic butter, egmont cheese and chilli flakes cooked to perfection

**Mexican \$9.90** with spicy vegetable mixture, spiced black beans, corn and egmont cheese

**Spanish \$10.90** with spanish chorizo and cheese

**Chocolaty Banana Chimichanga \$9.90**  
 Banana dusted with cinnamon sugar wrapped in tortilla and crisp fried, loaded with hazelnut chocolate sauce served cream and icecream

# Chachi's House Speciality

Pollo en Mole Poblano	GF Option	\$26.90
Grilled Marinated Chicken topped with Chocolaty Mole Sauce made of 54 ingredients, served with 99% Mexican rice and corn chips		
Smokey Ribs	GF	Half Rack \$21.90
Pork ribs slow cooked in a sticky, zesty Smokey, barbeque salsa, served with mexican rice & crema red cabbage slaw		
Panuchos De Camarones	GF Option	\$27.90
Prawns cooked in a chilli cream sauce, served in a crispy corn tortilla shell, served with rice and avocado salad		
Chilli Beef Potato Skins	GF Option	\$24.90
Potato skins filled with chilli con carne and topped with grilled cheese, served with rice and garden salad		
Fajitas (2 people sharing)	GF Option	Vegetarian \$42.90
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		
		Chicken \$46.90
		Vegan \$47.90
		Prawn \$48.90
		Beef \$49.90
(Ask to make it 1 person serve)		
Chicken Cacahuete	GF Option	\$26.90
Tender strips of chicken cooked in a Mexican spiced satay sauce, served in a crisp tortilla basket with lettuce, rice and soft tortillas		
Carne A La Tampiquena	GF Option	200 gm \$32.90
A combination of grilled marinated steak, chicken mole enchilada served with rice, frijoles and avocado salad		
		300 gm \$34.90

# Entrees

Chicken Flautas	Entree \$14.50	
Crisp flour tortillas spring roll made with seasoned Cilantro chicken served with sour cream, salsa and crema lettuce slaw		
Main served with 4 Flautas with rice and salad		
Quesadilla 	Entree \$14.50	
Cheesy toasted tortilla grilled, filled		
<u>Vegetarian</u> with sundried tomatoes, spinach & mushrooms, served with guacamole		
<u>Chicken</u> with corn, Spanish onion, and Chipotle Mayo		
<u>Pulled pork</u> with caramelize onion and mexican herbs, Served with chimichurri sauce		
<u>Mucho Quesadilla</u> Vgn with jalapenos, onion, spiced black beans, capsicum, corn and served with gaucamole	Entree \$15.50	
	Main \$22.90	
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		
	Elote	\$7.50
	Grilled corn on the cob with chipotle mayo, cheese & chilli lime	Vgn \$7.90
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		