

# about us

Lime Mexican Tapas Restaurant and Bar on the Coffs Harbour Jetty Strip was established in July 2013. Due to popular demand, and using the ingredients and flavours that makes our food taste so good, the Lime Team wanted to bring you some of the Mexican favourites not found on our menu ever before.

Here at Sawtell we wanted to create a casual venue where you can pop in for a drink, order a snack, grab some takeaway, or settle in with a menu that is designed for sharing amongst friends as you work your way through our tequila wall and large range of Mexican refreshments.

Buen apetito!

## Día de los Muertos - Day of the Dead

The Day of the Dead celebrations in Mexico trace back over 2000 years where family and friends who have passed on, are prayed for and remembered. Skulls symbolise death and rebirth, and festivities are dedicated to the goddess known as the 'Lady of the Dead'.

## Aztec Empire

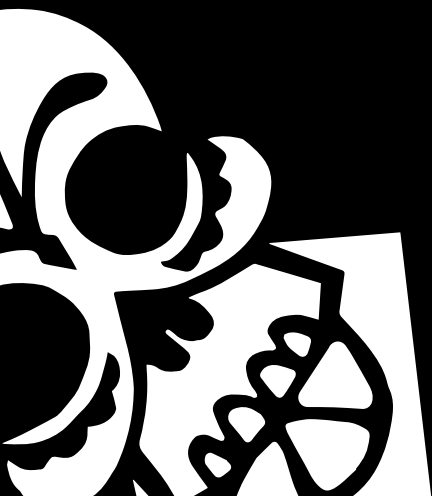
The Aztec Empire was founded by a group known as the Mexicas. At the height of its power it was an empire that was organised and strong, but ruled with fear. The ancient Aztec religion was highly focused on keeping nature in balance. In the sky was a constant battle between light and darkness, a battle that would someday be lost.

The artwork at Lime Mexican has been created by local artist Ash Johnston. He has drawn inspiration from different aspects of Mexican culture.

Please refer to our drinks menu for a comprehensive selection of wines, Mexican cervezas, cocktails, spirits, tequilas, mezcal and non-alcoholic refreshments.

Follow us on Instagram @limemexican or like us on Facebook.

# lime



# Menu

## Off The Street

<u>Street Style Beef Nachos</u> served with fresh guacamole, sour cream + pico de gallo	14	GF
<u>House-made Corn Chips</u> served with fresh guacamole and chunky Mexican salsa	9	GF
<u>Jalapeño Poppers (4)</u> served with chipotle mayo	14	
<u>Chunky Seasoned Potato Wedges</u> served with chilli salt + lime aioli	8	
<u>Aztec Corn Cob</u> chargrilled in smoky paprika	6	GF
<u>Vego Quesadilla</u> corn, capsicum, corn, black bean, Spanish onion + Queso fresco	12	GFO

## Tortas

Mexican burgers on a  
damper roll with a side of  
chunky seasoned potato  
wedges

<u>Beef Torta</u> street style beef, guacamole, mixed slaw, chipotle mayo	16
<u>Steak Torta</u> rump steak strips, guacamole, pickled cabbage + chipotle mayo	16
<u>Southern Fried Chicken Torta</u> southern fried chicken, guacamole, mixed slaw + chipotle mayo	16
<u>Pulled Pork Torta</u> pulled pork, pickled cabbage, pineapple salsa + lime aioli	16
<u>Vego Torta</u> marinated Haloumi, mixed slaw, pico de gallo, + guacamole	16

## Burrito Selection

<u>Street-style Beef Burrito</u> minced beef, guacamole, chargrilled peppers, Mexican rice, Queso fresco, pico de gallo + chipotle mayo	15	GFO
<u>Achiote Chicken Burrito</u> chicken strips, guacamole, chargrilled peppers, Mexican rice, Queso fresco, pico de gallo + chipotle mayo	15	GFO
<u>Chipotle Steak Burrito</u> rump steak strips, guacamole, chargrilled peppers, Mexican rice, Queso fresco, pico de gallo + chipotle mayo	15	GFO
<u>Haloumi, Zucchini &amp; Eggplant Burrito</u> chargrilled Haloumi, zucchini, eggplant and peppers, guacamole, Mexican rice, Queso fresco, pico de gallo + chipotle mayo	17	GFO

<u>Tempura Fish Burrito</u> Mexicali beer battered fish, mixed slaw, pico de gallo, Mexican rice, Queso fresco + lime aioli	17
---	----

<u>Pulled Pork Burrito</u> slow cooked pork, pickled cabbage, Queso fresco, Mexican rice, guacamole + pineapple salsa	17	GFO
---	----	-----

<u>Braised Lamb Burrito</u> slow cooked lamb, black bean quinoa, Queso fresco, and guacamole + mint mayo	17	GFO
--	----	-----

NB: Our guacamole contains nuts.

GF: Gluten Free  
GFO: Gluten Free option

Complimentary El Yucateco  
hot sauces available

## From The Taqueria

<u>Street-style Beef Taco</u> with guacamole, sour cream + pico de gallo	5	GFO
<u>Southern Fried Chicken Taco</u> with mixed slaw + chipotle mayo	5	GFO
<u>Braised Lamb Taco</u> with black bean quinoa + mint mayo	5	GFO
<u>Pulled Pork Taco</u> with cabbage slaw + pineapple salsa	5	GFO
<u>Tempura Fish Taco</u> with mixed slaw + lime aioli	5	
<u>Haloumi Taco</u> with mixed slaw + pico de gallo	5	GFO

## Accompaniments

<u>Sour cream</u>	2
<u>Guacamole</u>	3
<u>Mexican salsa</u>	3
<u>House-made Corn chips</u>	5

Churros	16
with chocolate agave sauce	

Kids Meal	15
Chicken & cheese tacos	
+ Churros & chocolate agave sauce	
+Soft drink or juice	



# Lime mexican



## Drinks

We want you to drink responsibly.  
Please ask the friendly barstaff  
about alcohol content in our drinks.

# Margaritas & Cocktails

NB: Please check today's drink specials and ask our friendly staff if your favourite cocktail is not listed.

<b><u>Millionaire's Margarita</u></b>	20	<b><u>Mojito</u></b>	15
Patron Silver, Grand Marnier + lime juice		Bacardi white rum, mint + lime	
<b><u>Lime's Classic Margarita</u></b>	15	<b><u>Cosmopolitan</u></b>	15
House tequila, Triple sec + lime juice		Smirnoff vodka, Triple sec, cranberry + lime juice	
<b><u>Coca-Cola Margarita</u></b>	15	<b><u>Coco Colada</u></b>	15
House tequila, Triple Sec, lime juice + Coca-Cola		Malibu, Creme de Cacao, coconut cream + pineapple juice	
<b><u>Strawberry Margarita</u></b>	17	<b><u>Mini &amp; Cucumber Martini</u></b>	17
Espolon, Cointreau, strawberry liqueur + lemon juice		Hendrick's Gin, mint, cucumber + dry vermouth	
<b><u>Frozen Margarita</u></b>	10	<b><u>Dark and Stormy</u></b>	15
House tequila, sugar syrup, ice + lemon and lime juice		Sailor Jerry's spiced rum, homemade ginger and lime sphere + lime juice	
<b><u>Tequila Sunrise</u></b>	15	<b><u>Bloody Mary</u></b>	15
30-30 reposado, hand squeezed orange juice + house made pomegranate reduction		Smirnoff vodka, tomato juice, Tabasco, Worcestershire sauce + celery	
<b><u>El Diablo</u></b>	15	<b><u>Day of the Dead</u></b>	15
1800 Silver, Creme de Cassis, dry ginger ale + lime juice		Dark rum, passionfruit, pineapple juice + Angostura bitters	
<b><u>Mango Añejo Colada</u></b>	17	<b><u>Espresso Martini</u></b>	17
30-30 Añejo, Malibu white rum, mango, coconut + agave		Patrón XO cafe, Smirnoff vodka, espresso, Creme de Cacao + agave	

# Wine

NB: Wine serving is 150ml

## White

**House White** 28

2011 Crazy by Nature 37  
**Chardonnay**  
Gisbourne, NZ

2011 Spring Seed 8 / 35  
Forget me Not  
**Sauvignon Blanc Semillon**  
McLaren Vale, SA.

2012 Tim Smith 39  
**Riesling**  
Eden Valley, SA

2012 Framingham 34  
**Sauvignon Blanc**  
Marlborough, NZ

2012 Gladstone 9 / 34  
'12,000 Miles'  
**Pinot Gris**  
Wairarapa, NZ

## Red

**House Red** 28

2010 Battle of 9 / 35  
Bosworth  
**Shiraz**  
McLaren Vale, SA

2008 Oddfellow's 39  
**Cabernet Sauvignon**  
Langhorne Creek, SA

2012 Tim Smith 'Bugalugs' 38  
**Grenache**  
Barossa, SA

2011 Millton 43  
**Pinot Noir**  
Gisbourne, NZ

2011 Vina Herminia 8 / 35  
**Tempranillo**  
Rioja, Spain

# Wine

NB: Wine serving is 150ml

## Sparkling, Rosé and Moscato

Baron Jacques 9 / 32  
**Blanc de Blanc**  
Burgundy, France

Veuve Clicquot 95  
**Brut**  
Reims, France

2013 Spring Seed Sweet Pea 30  
**Moscato**  
McLaren Vale, SA

2012 Domaine 9 / 35  
Rimauresq Petit  
**Rosé**  
Provence, France

# Sangria

## By the Glass

**Red Sangria Fishbowl** 10  
Red wine, Triple sec, dry  
ginger ale, lime, mint +  
seasonal fruits

## By the Jug

**Red Sangria** 28  
Red wine, Triple sec, dry  
ginger ale, lime, mint +  
seasonal fruits

**White Sangria** 32  
White wine, vodka, gin,  
mixed berries + lemonade

# Spirits

Mixed, straight, or on the rocks

## Millionaire's 9

Glenfiddich whisky 15 years  
Appelton Estate rum  
The Kraken spiced rum  
Grey Goose vodka  
Courvoisier cognac  
Grand Marnier  
Hendrick's gin  
Maker's Mark  
Jameson Irish whiskey

## Premium 8

Canadian Club  
Jack Daniel's whisky  
Sailor Jerry's spiced rum  
Belvedere vodka  
Tanqueray gin  
Jagermeister  
Black Sambuca  
Cointreau  
Wild Turkey  
Vanilla Galliano

## House 7

Johnnie Walker whisky  
Jim Beam bourbon  
Bundaberg rum  
Captain Morgan's spiced rum  
Smirnoff vodka  
Malibu coconut rum  
Bacardi white rum  
Gordon's gin  
Southern Comfort liqueur  
Midori liqueur  
Kahlua coffee liqueur  
Baileys Irish cream  
Buckeye Rum

# Beer

NB: All Mexican cervezas are subject to availability due to importation delays.

## Corona

7

A Mexican classic suitable for all special occasions and the only beer that really does taste better with lime!

## Pacífico

9

A very underrated cerveza which has a delicious, crisp flavour that will quench your thirst any time of the day - no lime needed!

## Sol

7

Named after the Spanish word for the sun: 'El Sol', this is an easy-to-drink cerveza that goes down smooth and has a refreshing finish.

## Chilli Beer

10

Looking for something different? Ask the friendly wait staff about which Chilli beer we have in stock to spice up your night!

## Dos Equis

8

One word... smooth.

## Negra Modelo

10

Arguably the best dark lager brewed in all of the Americas. It's not too heavy and its full-bodied taste can even be enjoyed by non-dark beer drinkers.

## Mexicall

8

A cerveza that is golden in colour tasting similar to a corona without adding the lime.



# Tequila

Mixed, straight, or on the rocks

## Blanco

Aged up to 60 days

House	7
Espolon	8
Don Nacho	9
30-30	9
Agavita	10
1800 Silver	10
Cabo Wabo	10
Patron Silver	11
Herradura	11
Kah (candy skull)	14
Patrón Gran Platinum	45

## Reposado

Aged 2 months to 1 year

El Jimador	8
Espolon	8
30-30	9
Don Fabricio	9
Don Nacho	9
Cabo Wabo	10
Herradura	11
Patron Reposado	14
Kah (candy skull)	17

## Añejo

Aged 12 months to 3 years

30-30	9
Agavita	10
1800	10
Cabo Wabo	10
Herradura	11
Kah (candy skull)	15
Patron Añejo	15
Leyenda Del Milagro	20

## Infused Tequila

Ponchos Caramel Infusion	10
Ponchos Tequila Coffee	10
1800 Coconut	12
Patrón XO Cafe	12

## Mezcal

Tequila is made from the blue agave plant, where as Mezcal is made from the many different species of agave plants. They often come from small village distilleries, handcrafted, where the agave is cooked in pits of hot rocks - giving the Mezcal a smokier flavour than Tequila.

La Reliquia	11
Don Juan Escobar	12
Scorpion Reposado	12
Monte Alban	12

# Non-Alcoholic

<b>Jarritos</b> (Mexican soft-drink)	5	<b>Coffee/Tea</b>	
- Lime		<b>Cup</b>	4
- Pineapple		<b>Mug</b>	5
- Guava			
<b>Mocktail</b>	8	<b>Pot of Tea</b>	5
Strawberry, mint, lime + lemonade		- English Breakfast	
		- Earl Grey	
		- Lemon	
		- Peppermint	
		- Green	
<b>Sparkling mineral water</b>	5	<b>Chai Latté</b>	5
<b>Coke</b>	4	<b>Hot Chocolate</b>	5
<b>Coke Zero</b>	4		
<b>Lemon Lime and Bitters</b>	4		
<b>Juice</b>	5		