

TACOS

MIX 'N' MATCH TACOS

2 for 19.9
3 for 27.9

BUFFALO CHICKEN (GFO)

Buffalo Fried Chicken, OTB Chipotle Maple Glaze, Lettuce, Cheese + OTB Aioli.

PORK BELLY (GFO)

Pineapple Slaw, Maple Glaze, Apple + Crackle

BEEF (GFO)

Jalapeno Pineapple Salsa, Roasted Pepper Sauce, Fresh Coriander

FISH (GFO)

Grilled Snapper, Pickled Red Onion, Coriander + Lime Dressing, Sliced Radish

GRILLED PRAWN (GFO)

Red Cabbage, Grilled Corn, Shaved Radish, Guacamole, Mango Salsa, Lime + Coriander Dressing.

STEAK (GFO)

Marinated Steak, Roast Capsicum, Chimichurri Dressing, Pico de Gallo salsa + Parmesan Cheese.

VEGAN (VG) (GFO)

Roasted Cauliflower, Pumpkin, Quinoa, Red Cabbage, Pepitas, Guacamole + Chipotle Salsa.

BIRRIA TACOS (2)

24.9

Braised Beef, Cheese + Onion Grilled Tacos served with a warm Caldo de Carne.

* FEELING FRESH? CHANGE TO LETTUCE CUP TACOS

ALL TACOS CAN BE MADE GLUTEN FREE
CHOOSE YOUR HEAT - MILD, HOT OR ATOMIC

SIDES + EXTRAS

FRIES	10	TORTILLA (5)	5
SIDE SALAD	7.5	ATOMIC SAUCE	4
PICO DE GALLO (SALSA)	5.5	OTB AIOLI	3
CHILLI CON CARNE (MINCE + BEANS)	10.9	SOUR CREAM	3
GUACAMOLE	4	RANCH DRESSING	3
MEXICAN RICE	5	CHIPOTLE SALSA	3
MEXICAN BEANS	6	CHIMICHURRI SALSA	3
PINEAPPLE SLAW	6		



ONTHEBORDERMEXICANGRILL



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START

Great to Share over a few drinks, or as an entrée

CORN CHIPS (GF) (V) **9.9**
ADD GUACAMOLE +7.9
ADD CHILLI CON QUESO (CHEESY DIP) +7.9
ADD PICO DE GALLO (SALSA) +5.5

MEXICAN CORN RIBS (6) (GF) (V) **13.9**
 Mexican Corn Ribs, Maple Glaze, Salsa Picante, Lime + Coriander Dressing and Cheese.

JALAPEÑO POPPERS (V) **3 FOR 11.9**
6 FOR 19.9
 House made Jalapeños stuffed with 5 types of Cheese, Battered + Fried with Salsa Picante.

CHICKEN CHIMICHANGAS (2) **14.9**
 Flour Tortilla wrapped + fried with Mesquite Chicken, Beans, Cheese, Chipotle Salsa.

CHEESEBURGER EMPANADAS (3) **15.9**
 South American fried Pastry served with OTB Aioli.

POPCORN CHICKEN **17.5**
 with OTB Aioli.

MAC 'N' CHEESE BITES (4) (V) **16.9**
 House made Jalapeño Mac 'n' Cheese Bites Served with Cheese sauce

SWEET CHIPOTLE WINGS (GF) **6 FOR 12.9**
12 FOR 21.9
 Fried Chicken Wings, OTB Maple Chipotle glaze, Ranch Sauce.
CHOOSE YOUR HEAT - MILD, HOT OR ATOMIC

QUESADILLA (VO) **22**
 Cheese, Mexican Beans, sautéed Capsicum, Onion + Corn. Served with Pico de Gallo, Guacamole + Sour cream.
ADD CHICKEN, BEEF +4
ADD JALAPEÑOS +1

HEAT OPTIONS

MILD Jalapeño
HOT Habanero
ATOMIC Carolina Reaper

 Chef Recommendation

DIETARY OPTIONS

(VO) Vegetarian Option (GF) Gluten Free
 (VG) Vegan (GFO) Gluten Free Option Available
 (VGO) Vegan Option (V) Vegetarian

MAINS

Designed for a Full Flavour EXPERIENCE

FULLY LOADED NACHOS (GF) (VO) (VGO) **28.9**
 Handmade Tortilla Chips topped with your choice of Meat, Nacho Cheese, Pico de Gallo, Sour Cream, Lime + Coriander Dressing, Guacamole.

CHOICE OF CHICKEN, BEEF, CHILLI CON CARNE
PORK BELLY +4
VEGETARIAN ROASTED CAULIFLOWER, PUMPKIN, QUINOA + BEANS
ADD JALAPEÑOS +1
VEGAN OPTION +2

TOSTADA BURRITO BOWL (GF) (VO) (VGO) **27.9**
 Crispy Tortilla Bowl, Lettuce, Mexican Rice, Beans, Corn, Onion, Capsicum, Sour Cream, Guacamole, Pico de Gallo, Lime + Coriander Dressing.

CHOICE OF CHICKEN, BEEF, CHILLI CON CARNE
VEGETARIAN ROASTED CAULIFLOWER, PUMPKIN + QUINOA
ADD GRATED CHEESE +2
ADD JALAPEÑOS +1
VEGAN OPTION

LOADED FRIES (VO) (VGO) **28.9**
 Fries topped with your choice of Meat or Vegetarian, Nacho Cheese, Pico de Gallo, Sour Cream, Lime + Coriander Dressing, Guacamole.

CHOICE OF CHICKEN, BEEF, CHILLI CON CARNE
BUFFALO CHICKEN +4
VEGETARIAN ROASTED CAULIFLOWER, PUMPKIN + QUINOA
ADD JALAPEÑOS +1
VEGAN OPTION +2

ENCHILADAS (GF) **29.9**
 With Beans + Cheese served with Mexican Rice, Side Salad, topped with Guacamole + Sour Cream.

CHOICE OF CHICKEN, or BEEF **32.9**
VEGETARIAN ROASTED CAULIFLOWER, PUMPKIN + QUINOA
VEGAN OPTION ROASTED CAULIFLOWER, PUMPKIN, QUINOA + VEGAN CHEESE +2

MEXI PARM **32.9**
 Crumbed Chicken Breast with chunky Chorizo, Corn, Capsicum + Bean Salsa, Cheese, Guacamole, served with Fries + Fresh Salad

ALAMBRES DE CARNE (MEXICAN BEEF SKEWER) (GFO) **36.9**
 Mexican Beef, Chorizo, Capsicum, Onion + Corn Skewer. Served with Mexican Rice, Chimichurri Salsa, Side Salad + Tortillas. "MYO Tacos"

BBQ PORK RIBS (BEST RIBS IN THE WEST) (GF) **42**
 Full Rack of Ribs slow cooked, glazed in Smokey Homemade American style BBQ Sauce. Served with Pineapple Slaw + Fries.

Our staff take precautions to safely handle food that may contain potential allergens, however we cannot guarantee our meals are 100% allergen free. Please advise staff prior to ordering of any dietary requirements as all ingredients may not be listed. Our menu is designed to ensure a full flavour experience, changes are not recommended.

PARTY FOR TWO!

FAJITAS FOR TWO (GFO) **72**
 Braised Beef + Mesquite Chicken with Sautéed Peppers + Onions, Mexican Rice, Mexican Beans, Fries, Lettuce, Cheese, Corn, Jalapeños, Pico de Gallo, Sour Cream, Guacamole + 6 Tortillas.

BURRITO + BURGERS

CALI BURRITO **27.9**
 Marinated Steak, Fries, Cheese, Pico De Gallo, Guacamole, Jalapenos, Sautéed Peppers, Onions And OTB Aioli.

SOCAL CHICKEN BURGER **26.9**
 Crispy Fried Buttermilk Chicken, American Cheese, Lettuce, Tomato, Pickles, Onion + OTB Aioli. Served with Seasoned Fries
ADD PINEAPPLE, GUACAMOLE, OR JALAPEÑOS +1
BACON +3

CALIFORNIA BEEF BURGER **26.9**
 House Made Beef Patty, American Cheese, Lettuce, Tomato, Pickles, Onion + OTB Aioli, Served with Seasoned Fries.
ADD PINEAPPLE, GUACAMOLE, OR JALAPEÑOS +1
BACON +3

TRUMP TOWER BURGER **33.9**
 Double Beef Patties, Double American Cheese, Lettuce, Tomato, Onion, Pickles, Bacon, + OTB Aioli, Served with Seasoned Fries.

DESSERT

CHURROS (GF) **12.9**
 Served with Chocolate Sauce.
ADD VANILLA BEAN ICE CREAM +2

AMERICAN APPLE PIE **13.9**
 With Vanilla Bean Ice Cream.

CHOCY BROWNIE (GFO) **13.9**
 With Vanilla Bean Ice Cream. **i Contains Nuts.**
GLUTEN FREE OPTION +1.5

OTB BIRTHDAY HAT **12**
 Credit card surcharges apply. Visa, Mastercard and Amex accepted. Sunday Surcharge 10%, Public Holiday Surcharge 15%. Split billing accepted, surcharge of .50c applies to each split. Takeaway container .50c per container. BYO Cake fee \$10