

GROUP FIESTA INFO

16 guests and over

Mindarie's Modern Mex Restaurant



ON THE BORDER - GENERAL INFO

On the Border Mexican Bar and Grill brings the vibrant flavours of Mexico to your table with a fiesta flair! We offer fresh fusion South Cali/Mexican food using traditional methods and giving them a modern twist. A fun and extensive menu along with some of the tastiest food and on-trend cocktails.

Our function package is designed to turn every dining experience into a celebration, whether you're looking for a quick and delicious dinner, planning a lively fiesta, throwing a birthday bash, or gearing up for a night of dancing at our exclusive "Off the Border" cocktail lounge.



GROUP BOOKINGS + FUNCTIONS @ ON THE BORDER

BOOTHS

- Booths cater for a minimum of 7 guests and maximum of 10 guests and are allocated according to seating numbers.

CACTUS WALL

- Cactus wall can cater for minimum 15 guests and maximum 18 guests.
- For large bookings 16 guests and over, we require guests to be on our set menu. Attached below. We can accommodate for children and any dietary requirements within this.

THE HIGH TABLES

- Fiesta Cocktail High Tables - Maximum 30 guests
- Set Menu is available in this area for all groups 15 guests and above or option to QR code order
- Drinks can be purchased individually at the bar or via QR code on tables



Menu

GROUP FIESTA

42 PER PERSON
FOR GROUPS 16PAX +

TO START 1 SERVE BETWEEN 4

CORN CHIPS WITH PICO DE GALLO (SALSA), GUAC + CHILLI CON QUESO

MAINS

NACHOS

TORTILLA CHIPS TOPPED WITH YOUR CHOICE OF MEAT, NACHO CHEESE, PICO DE GALLO (SALSA), SOUR CREAM, LIME + CORIANDER CREMA. - MEAT OPTIONS: CHICKEN / BEEF / CHILLI CON CARNE / VEGETARIAN

TACOS- MIX 'N' MATCH (3)

CHICKEN / EL MACO / FISH / PRAWN / PORK BELLY / STEAK / VEGGIE

ENCHILADAS

CHICKEN / BEEF / VEGGIE / VEGAN. SERVED WITH MEXI RICE, SIDE SALAD + SOUR CREAM

TOSTADA BOWL

CHICKEN / BEEF / VEGGIE / VEGAN

CRISPY FLOUR TORTILLA BOWL WITH LETTUCE, MEXI RICE, BEANS, CORN, CAPSICUM, ONION, SOUR CREAM, PICO DE GALLO (SALSA) LIME + CORIANDER CREMA.

MEXI PARM

CRUMBED CHICKEN BREAST WITH CHORIZO, CORN, CAPSICUM + BEAN SALSA, CHEESE, GUAC, SERVED WITH FRIES + SIDE SALAD

CALIFORNIA BEEF BURGER

HOUSEMADE BEEF PATTY, AMERICAN CHEESE, LETTUCE, TOMATO, PICKLES, ONIONS + OTB AIOLI. SERVED WITH FRIES

SOCAL CHICKEN BURGER

JUICY GRILLED CHIOTE CHICKEN, AMERICAN CHEESE, LETTUCE, TOMATO, PINEAPPLE, ONIONS + OTB AIOLI. SERVED WITH FRIES

Add option of BBQ ribs for extra \$8pp

TO FINISH

SHARE PLATTERS OF HOUSEMADE MINI CHURROS SERVED WITH CHOCOCY SAUCE



While we take precautions in handling allergens, we cannot guarantee meals are 100% allergen-free. Please inform our staff of any dietary needs, as not all ingredients are listed. Our menu is crafted for full flavour, so changes are not recommended



TACOS

MIX 'N' MATCH - 2 FOR 19.9 - 3 FOR 28.9

CALI-CHICA

BUTTERMILK-FRIED CHICKEN, CHIPOTLE MAPLE GLAZE, CRISP LETTUCE, CHEESE + OTB AIOLI

PALM SPRINGS PIGGY

MAPLE GLAZED PORK BELLY, PINEAPPLE SLAW + FRESH APPLE

EL MACO

CHEESEBURGER TACO, LETTUCE, PICKLE, CHEESE + OTB SECRET SAUCE

FISH OUTTA BORDER

GRILLED, ZESTY PICKLED ONION, RADISH, LIME + CORIANDER CREMA

PRAWN STAR

PRAWNS, CORN, RADISH, RED CABBAGE, GUAC, MANGO SALSA, LIME + CORIANDER CREMA

SKIRT CHASER

STEAK, CARAMELISED ONION & PEPPERS, SALSA VERDE, PICO DE GALLO + PARMESAN CHEESE

MEAT WHO? (V) (VO)

SWEET POTATO, ROASTED CAPSICUM PURÉE, FRIED CHICKPEA + CHEESE

BIRRIA TACOS

🌱 - 25

(2) SLOW-COOKED BEEF, MELTED CHEESE, ONION + WARM CONSOMMÉ DIP

ALL TACOS CAN BE MADE GLUTEN-FREE ON REQUEST + 1

🔥 CHOOSE YOUR HEAT: MILD | HOT | ATOMIC 🔥

SIDES + EXTRAS

FRIES - 11

DIPS - GUACAMOLE 8 - PICO DE GALLO 6 - CHILLI QUESO 8

PINEAPPLE SLAW - 6

MEXICAN RICE - 6

MEXICAN BEANS - 6

TORTILLAS - 1 EA

SALSA VERDE - 3

RANCH SAUCE - 3

OTB AIOLI - 3

ATOMIC SAUCE - 3

HOT SAUCE "ON THE SIDE" - 3

DESSERT

SWEET ENDINGS

HOT CHURROS

🌟 - 13

MADE THE OTB WAY, CINNAMON-DUSTED, CRISP OUTSIDE, FLUFFY INSIDE, WITH RICH CHOCOLATE SAUCE.

ADD ON VANILLA ICE CREAM +2

APPLE PIE EMPANADAS

- 14

(2) MADE IN HOUSE, GOLDEN-FRIED PASTRY FILLED WITH CARAMELISED APPLE. SERVED WITH CUSTARD + ICE CREAM.

TRES LECHES

- 14

TRADITIONAL MEXICAN MILK CAKE TOPPED WITH RASPBERRY COMPOTE, SERVED WITH CHANTILLY CREAM.

THE OTB FLAMING SKULL

- 49 (PRE ORDER ONLY - MIN 48HRS)

CHOCOLATE SUGAR SKULL COVERING A WARM CHOCOLATE BROWNIE. SERVED WITH RASPBERRY COMPOTE + ICE CREAM PLUS A SIDE OF OTB FUN - CONTAINS TRACES OF ALCOHOL.

OTB BIRTHDAY SOMBRERO HAT

- 12

ADD ME TO YOUR DESSERT AND TAKE ME HOME FOR THE "OTB" BIRTHDAY SONG.

ASK OUR STAFF FOR A GLUTEN FREE DESSERT OPTION

WHAT'S ON WEEKLY

DAILY HAPPY HOUR

TACO TUESDAY

FISH | CHICKEN | PORK | VEGGIE - 2 FOR \$14 + HAPPY HOUR MARGS ALL NIGHT!

UPGRADE TO THE CHEF'S SPECIAL TACO +2

NEW FLAVOUR DROP EVERY WEEK. HERE TODAY, GONE NEXT TUESDAY.

WEDNESDAY

RIBS 'N' WINGS

THURSDAY

BEATS BINGO + HAPPY HOUR COCKTAILS ALL NIGHT

FRIDAY

FUEGO FRIDAY FIESTA - FREE LATIN DANCE SESSION EVERY FORTNIGHT

SATURDAY

BOTTOMLESS FIESTA LUNCH + THROWBACKS 'N' BANGERS DJ @ 8PM - OFF THE BORDER

FRIDAY - SATURDAY + SUNDAY

WEEKEND VIBES ON POINT

FOLLOW OUR SOCIALS TO STAY UP TO DATE WITH WHAT'S ON



WHERE CALIFORNIA MEETS MEXICO



FOOD + DESSERT
MENU



Instagram

WWW.ONTHEBORDER.COM.AU --- @ONTHEBORDERMEXICANGRILL



TO START

GREAT TO SHARE OVER A FEW DRINKS,
OR AS AN ENTREE

CRISPY CORN CHIPS (GF) (V) - 9

GUAC + 8 - QUESO + 8 - PICO DE GALLO (SALSA) + 6

MEXICAN CORN RIBS (V) - 15

CHARRED, JUICY CORN RIBS BRUSHED WITH MAPLE GLAZE, SALSA PICANTE,
LIME AND CORIANDER CREMA, SPRINKLED WITH CHEESE

JALAPEÑO POPPERS (V) - 3 FOR 13 | 6 FOR 21

CHEESE-STUFFED, CRISPY-FRIED, WITH SALSA PICANTE

CHIMICHANGAS - 15

(2) CRISPY MINI BURRITOS STUFFED WITH SMOKED CHICKEN, CHEESE + BEANS
SERVED ON CHIPOTLE SALSA

CHEESEBURGER EMPANADAS - 16

(3) SOUTH AMERICAN STYLE PASTRY, BEEF, PICKLES + OTB SECRET SAUCE

POPCORN CHICKEN - 18

SERVED WITH OTB AIOLI

MAC 'N' CHEESE - 18

OTB OG STYLE BAKED CHORIZO + CORN MAC 'N' CHEESE. DRIZZLED WITH OTB
AIOLI

DRUNKEN PRAWNS + CHORIZO (V) - 25

PRAWNS + CHORIZO SAUTEED IN A ZESTY MAPLE SAUCE WITH A HINT OF
GARLIC, FRESH CHILLI + CORIANDER. SERVED WITH TORTILLAS

SWEET CHIPOTLE WINGS - 6 FOR 13 | 12 FOR 23

FINGER-LICKING MAPLE GLAZE WITH RANCH SAUCE

🔥 SPICE LEVELS: MILD | HOT | ATOMIC 🔥

QUESADILLA (VO) - 22

TOASTED TORTILLA PACKED WITH CHEESE, ROASTED CAPSICUM, ONION, CORN
AND MEXI BEANS, WITH PICO DE GALLO + SOUR CREAM

CHICKEN | BEEF + 4

ADD GUAC + 2 JALAPENOS + 1

MAINS

DESIGNED FOR A FULL FLAVOUR EXPERIENCE

NACHOS LOADED (GF) (VO) (VGO) - 29.9

HANDMADE TORTILLA CHIPS TOPPED WITH YOUR CHOICE OF MEAT, NACHO
CHEESE, PICO DE GALLO, SOUR CREAM, LIME + CORIANDER CREMA.

CHOICE: CHICKEN - BEEF - CHILLI CON CARNE - VEGETARIAN

VEGAN +2 PORK BELLY + 4

GUAC + 2 JALAPENOS + 1

TOSTADA BURRITO BOWL (GFO) (VO) (VGO) - 28.9

CRUNCHY TOSTADA, MEXICAN RICE, MEXI BEANS, CORN, LETTUCE, CAPSICUM,
ONION, SOUR CREAM, PICO DE GALLO AND LIME + CORIANDER CREMA.

CHOICE: CHICKEN - BEEF - CHILLI CON CARNE - VEGETARIAN VEGAN +2

GUAC + 2

LOADED SOUTH FRIES (VO) (VGO) - 29.9

OTB FRIES, TOPPED WITH YOUR CHOICE OF MEAT, NACHO CHEESE, PICO DE
GALLO, SOUR CREAM, LIME + CORIANDER CREMA.

CHOICE: CHICKEN - BEEF - CHILLI CON CARNE - VEGETARIAN VEGAN +2

BUFFALO CHICKEN + 4

GUAC + 2 JALAPENOS + 1

ENCHILADAS (GFO) - 32

(2) ROLLED TORTILLAS STUFFED & BAKED WITH MELTY CHEESE AND MEXI
BEANS, WITH MEXICAN RICE, SIDE SALAD + SOUR CREAM.

CHICKEN - BEEF - VEGETARIAN - VEGAN +2

GUAC + 2

MEXI PARMI - 33

CRUMBED CHICKEN BREAST WITH CHORIZO, CORN, CAPSICUM + BEAN SALSA,
CHEESE, GUAC, SERVED WITH FRIES + SALAD

BBQ PORK RIBS (BEST IN THE WEST) (GF) - 42

FULL RACK SLOW-COOKED, GLAZED IN SMOKEY HOMEMADE AMERICAN BBQ,
FRIES + PINEAPPLE SLAW.

FAJITAS

OTB STYLE CHARGRILLED. LOUD. LOADED.

FAJITAS FOR ONE OR TWO!

CHICKEN	S.	D.
OUR HOUSE CLASSIC. JUICY, CERTIFIED BANGER	35	70
BEEF		
SLOW COOKED, JUICY AND BUILT TO IMPRESS.	35	70
STEAK		
ZESTY, MELT IN YOUR MOUTH. BORDER ROYALTY	39	78

PERFECT FOR SHARING (OR NOT, WE'RE NOT JUDGING)

SERVED WITH TORTILLAS, LETTUCE, PICO DE GALLO, GUAC, SOUR
CREAM, CHEESE, SAUTEED CAPSICUMS + ONIONS. DIY DELICIOUS

!!ADD SOME OOMPH + MAKE IT A FEAST!!

MEXI RICE 'N' BEANS + 6 - JALAPENOS + 1

SIDE OF FRIES + 6 - CORN + 5

BURRITO + BURGERS

CALI BURRITO - 29

STEAK, FRIES INSIDE, MEXI RICE, MELTED CHEESE, PICO, GUAC, ROASTED PEPPERS +
ONIONS, JALAPENOS AND OTB AIOLI. SERVED WITH CORN CHIPS

ADD CHEESE DIP +5

SOCAL CHICKEN BURGER - 27

JUICY GRILLED ACHIOTE CHICKEN, AMERICAN CHEESE, LETTUCE, TOMATO,
PINEAPPLE, PICKLES, ONIONS AND OTB AIOLI. SERVED WITH FRIES.

ADD JALAPENOS +1 BACON + 3

CALIFORNIA BEEF BURGER - 27

HOUSE-MADE BEEF PATTY, AMERICAN CHEESE, LETTUCE, TOMATO, PICKLES,
ONIONS AND OTB AIOLI. SERVED WITH FRIES

ADD JALAPENOS +1 BACON + 3

TRUMP IT AND MAKE IT A DOUBLE +8

(TRUMP COMES WITH BACON)

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. CREDIT CARD SURCHARGES APPLY. VISA, MASTER CARD 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.

*GF - GLUTEN FREE *GFO - GF OPTION AVAIL +1 *V - VEGETARIAN *VO - V OPTION *VEG - VEGAN



-BOTTOMLESS LUNCH - NO SIESTA, LET'S FIESTA!

Includes OTB Frozen Margaritas & Strawberry Daiquiris
House beer, wines, sparklings, and soft drinks

TACOS & DRINKS
UNTIL YOU CAN'T



\$79 pp
SATURDAYS

2HR SITTINGS - 12:30PM OR 1PM START

MAX 20 PEOPLE - NO EAT NO SEAT



TERMS AND CONDITIONS

How to Book

To book a table at On The Border, please use NowBookit via our Website: <https://ontheborder.com.au/> . For bookings over 12 people please contact management at OTB via phone: 08 6201 7032. Your booking will be confirmed once a pre-authorisation/deposit is secured. We do not accept tentative bookings.

Pre-Authorisation

For bookings 7+ people a \$10 per person pre authorisation is required to confirm your booking. This is just a pre authorisation and not debited from your card. We also require you to confirm your final numbers 24hrs in advance. If you reduce in numbers or cancel your reservation entirely within 24 hours of your booking time then a \$10pp fee will be debited from your card. Unfortunately due to last minute no shows and cancellations this has now become a firm policy. We do Offer Split Billing for groups however we provide the bill to your table for you to arrange the split, there is a .50c service charge per split.

Drinks By Consumption

To streamline the payment procedure, we provide the option of setting up Drink Tabs for your events. You have the flexibility to designate a specific amount and outline any restrictions you desire. For instance, you can limit the selection to house beers and soft drinks or beverages under \$15. Throughout the event, our staff will periodically check in with you as the limit approaches, giving you the choice to either close the tab or extend it based on your preferences.

We love a few Margs and Tequilas but please note Off The Border practices responsible service of alcohol and reserves the right to refuse alcohol to intoxicated persons. We are a fully licensed venue, No BYO. No guests under 18 years old, unless accompanied by a parent or guardian.

Decorations

We hope to enhance the uniqueness of your event and welcome the inclusion of decorations or balloons. However, please note that at Off The Border, guests are not permitted to attach decorations or signs to the walls or fittings of the establishment. Additionally, the use of confetti or party poppers is prohibited in all areas.

Damages

As the organiser of the function or event, you assume responsibility for all associated costs, expenses, damages, and losses resulting from any actions by yourself, your guests, or external contractors hired for your event. This includes damages to the building, furniture, fixtures, and fittings (including plants and electronic equipment) occurring before, during, and after the event. In the event of damages, Off The Border will initially contact you, followed by the issuance of an invoice to your specified email address, payable within 7 days. We retain the right to charge your designated credit card if the invoice surpasses the due date.

Cake Fee

To adhere to state food preparation and liquor regulations, all food and beverages must be supplied by Off The Border, with the exception of celebratory cakes. An associated cakeage fee of \$10 for up to 10pp and \$2pp for each person thereafter. Please note that candles, sparklers, and cake toppers are not provided by the venue and should be brought in if needed. A knife and cutlery will be supplied for the cutting of your cake.