

TIPSY TACOS

FOOD MENU



Frida Kahlo

*Mexican cuisine is a symphony of bold spices,
fresh zest, and soulful tradition - best paired
with a margarita or smooth tequila to ignite the
fiesta within!*

*All menu items may contain traces of gluten,
nuts, garlic, butter, onions, eggs, coriander
and/ or come into contact with various allergens.*

Tipsy Tacos cannot cater for celiac diet.

*For more more information, please speak
with one of our friendly.*

“ Buen Provecho ”



Welcome

At **Tipsy Tacos**, we bring the essence of authentic Mexican cuisine from the heart of Mexico to the heart of Pakenham, crafted from generations of culinary tradition. Pair our vibrant flavors with handcrafted cocktails, refreshing margaritas, or a perfectly chilled cerveza for a truly unforgettable experience!

Party at Tipsy Tacos

Celebrate life's special moments effortlessly! From birthdays to work events, Tipsy Tacos in Pakenham is your go-to destination for unforgettable gatherings.

☎ **03 8627 1524**

🌐 tipsytacos.com.au



Gourmet Selections

CHICKEN PARMIGIANA

A timeless classic of breaded chicken breast,
golden fried - smothered with rich
tomato basil sauce, topped with melted cheese.
Served with a side of crisp garden salad & seasoned chips.

Chef's Note:

“Our secret lies in the double-breading technique and
slow-simmered tomato basil sauce for
unmatched crunch and flavor.”

Kapil Dev

- HEAD CHEF -



Gourmet Selections

CHIMICHANGA

A Tex-Mex delight! Crispy fried tortilla wrap filled with your choice of meat / creamy beans, and a medley of melted cheese. Accompanied by fresh guacamole, sour cream, pico de gallo & salsa.

Chef's Note:

"The chimichangas are flash-fried to perfection, locking in the bold flavors of our homemade seasoning blend."

PAELLA

An aromatic Spanish masterpiece crafted with saffron-infused rice with your choice of prawns, chicken, beef or veggies. Cooked to perfection in a traditional pan.

Chef's Note:

"Our paella is a tribute to Spanish tradition—each grain of rice absorbs the saffron essence for a truly authentic taste."

FAJITAS

Sizzling hot and bursting with flavor! Your choice of chicken, beef, or veggies, cooked with onions and bell peppers. Served with warm flour tortillas (4), side of lettuce, rice & beans topped with cheese.

Chef's Note:

"The secret to our sizzling fajitas is the overnight marination that infuses every bite with smoky and zesty goodness"

Tacos

PUMPKIN TACO \$7.99

A wholesome blend of roasted pumpkin, black beans, lettuce, cabbage, salsa & cheese.

MUSHROOM TACO \$7.99

Savory sautéed mushrooms paired with black beans, lettuce, cabbage, salsa & cheese.

TACO \$7.99

Choice of soft or hard shell, lettuce, salsa, sour cream, chipotle aioli & cheese.
Choice of Pulled Beef / Chipotle Tinga Chicken / Pulled Pork / Negra beans

CHILI CON CARNE TACO \$7.99

Choice of soft or hard shell, chilli con carne, lettuce, salsa & cheese.

TIPSY TACO \$8.99

Hard shell taco, enclosed in flour tortilla with beans.
Choice of Pulled Beef / Chipotle Tinga Chicken / Pulled Pork / Negra beans



Tacos

FISH TACO (2)

\$17.99

Beer battered fried fish, corn tortilla, shredded lettuce & cabbage, pico de gallo, cheese, corn, jalapeno aioli, coriander & lime.

PRAWN TACO (2)

\$17.99

Grilled prawns marinated with spices, corn totilla, lettuce, cabbage, pico de gallo, cheese, corn, jalapeno aioli, coriander & slice of lime.

CHORIZO TACO (2)

\$15.99

Pan-fried chorizo in a soft flour tortilla, paired with crisp lettuce, crunchy cabbage, melted cheese, and a kick of jalapeño aioli for bold, smoky flavors.



Birria Tacos

Tender, slow-braised beef simmered in a rich, aromatic consommé, folded into cheese-crusted tortillas and served with our signature dipping broth, fragrant rice, and a fresh lime wedge for the perfect finish.

\$19.99



Birria Burrito

Tender, slow-braised beef simmered in our signature - rich, aromatic consommé, wrapped into cheese-crusted tortilla - smothered in our signature consommé, served with fragrant rice, beans, chia salad and a fresh lime wedge for the perfect finish.

\$19.99



Signature Antojitos

JALAPENO POPPERS (4) \$12.99 / (6) \$15.99

Bite-sized jalapeños stuffed with creamy cheese, crispy fried to golden perfection, and served with our signature dipping sauce.



EMPANADAS (2)

\$15.90

(Veg / Chorizo / Chicken / Beef)

Golden pastry pockets filled with savoury goodness, served with our signature house salsa - topped with cabbage, corn & coriander for a true taste of Mexico.



Signature Antojitos

CHICKEN WINGS (5)

\$14.99

Smothered in barbeque & chipotle sauce, oven baked & topped with cabbage, corn, coriander served along with a lime wedge for perfect finish.



TOASTADAS

\$15.99

(CHICKEN, BEEF, PORK, VEG, VEGAN)

Corn tortilla deep fried to perfection - topped with your choice of meat/veggies, beans, cheese, lettuce, salsa, sour cream & guacamole.

CHILI CON CARNE TOASTADAS \$15.99

Corn tortilla deep fried to perfection - topped with chilli con carne, beans, cheese, lettuce, salsa, sour cream & guacamole.



Antojitos

STREET STYLE CORN \$9.99

Grilled corn, tajin salt, butter, chipotle mayo, cheese, lime & coriander.

CLASSIC NACHOS (GF) \$19.99

Crispy corn chips, baked with cheese, jalapenos, black beans, served with homemade salsa, guacamole, sour cream & coriander.

Add: Pulled Beef / Pulled Pork / Chipotle Tinga chicken / Roasted Veggies \$4.00

MEXICAN STREET DIP (GF)

Served with homemade white & blue cornchips marinated with tajin salt & coriander.

GUACAMOLE \$14.99

CHILI CON QUESO \$12.99

TIPSY LOADED FRIES \$17.99

Beer battered fries marinated with tajin salt baked with cheese, pico de gallo, jalapenos, coriander & served with chipotle aioli.

Add: Pulled Beef / Pulled Pork / Chipotle tinga chicken / Roasted Veggies \$4.00

QUESO LOADED FRIES \$12.99

Beer battered fries marinated with tajin salt, loaded with homemade queso sauce.

SMOKEY CHORIZOS \$17.99

Char-grilled chorizo, topped with pico de gallo, jalapenos, salad, chips, jalapeno aioli, lime & coriander.



Antojitos

CHILI GARLIC PRAWNS \$17.99

Succulent prawns tossed in a fragrant blend of garlic, smoky paprika, fiery red chili flakes, and a hint of salt, finished with fresh coriander for a burst of flavor. Perfectly spiced and irresistibly delicious!

CHILI GARLIC MUSHROOMS \$17.99

POTATO WEDGES \$11.99

Crisp potato wedges baked in cheese topped with pico de gallo, salsa, jalapenos & salsa.

QUESADILLA

Flour tortilla, grilled with cheese, guacamole, served with salad & fresh salsa.

ROASTED VEGGIES \$13.99

CHIPOTLE TINGA CHICKEN / PORK / BEEF \$14.99

FLAUTAS (3) \$16.99

Flour tortillas stuffed with your choice of beef/tinga chicken/ capsicum topped with salsa, sour cream, guacamole & coriander.

FISH & CHIPS \$19.99

Beer battered fried fish(2) and chips, tajin salt & jalapeno aioli.

CALAMARI PLATTER \$19.99

Calamari & tajin fries, salad, tartar sauce.

ONION RINGS \$6.99

Onion rings fried & served with choice of tartar sauce or chipotle mayo.



Burrito Supreme

A warm flour tortilla filled to perfection, crowned with house-made guacamole and fresh herbs. Paired with fragrant Mexican rice, slow-simmered black beans, and a vibrant garden salad.

ROASTED VEGGIES \$26.99

TINGA CHICKEN \$26.99

PULLED PORK \$27.99

PULLED BEEF \$27.99

VEGAN \$28.99

PRAWNS \$31.99



Quesadilla Supreme

A perfectly toasted tortilla layered with rich melted cheese, beans and your choice of proteins or veggies, crowned with house-made salsa, velvety guacamole, and smooth sour cream, delicately finished with fresh coriander.

Accompanied by fragrant rice and crisp salad.

ROASTED VEGGIES \$26.99

TINGA CHICKEN \$26.99

PULLED PORK \$27.99

PULLED BEEF \$27.99

VEGAN \$28.99

PRAWNS \$31.99



Burritos

TIPSY BURRITO

\$17.99

Flour tortilla, pulled beef / pulled pork or chipotle tinga chicken, lettuce, cabbage, black beans, rice, pico de gallo, cheese, salsa, sour cream, chipotle aioli, corn.

CALIFORNIA BURRITO

\$19.99

Flour tortilla, pulled beef / pulled pork or chipotle tinga chicken, pico de gallo, lettuce, cabbage, jalapenos, rice, black beans, cheese, salsa, sour cream, fries, chipotle aioli, corn.

FISH BURRITO

\$21.99

Flour tortilla, beer battered fried fish, lettuce, cabbage, rice, cheese, pico de gallo, jalapeno aioli & corn.

PRAWN BURRITO

\$21.99

Prawns marinated overnight with mexican spices, grilled and wrapped in flour tortilla with cheese, lettuce, cabbage, rice, beans, pico de gallo, jalapeno aioli & corn.

VEGGIE BURRITO

\$17.99

Flour Tortilla rolled with baked vegetables (zucchini, tomato, pumpkin, onions, tofu, corn) cheese, pico de gallo, lettuce, cabbage, rice, beans, chipotle mayo.



Healthy Burrito Bowl

Fresh mixed salad, rice, beans, corn, topped with salsa, sour cream, guacamole & coriander.

PULLED BEEF \$20.99

PULLED PORK \$20.99

TINGA CHICKEN \$20.99

NEGRA BEANS \$19.99

PRAWNS \$25.99



Vegano

VEGAN TACO (3)

\$20.99

Corn tortilla, roasted vegetables, tofu, corn, vegan cheese, black beans, pico de gallo & coriander.

NACHOS

\$20.99

Cornchips baked with vegan cheese, black beans, jalapenos topped with salsa & guacamole.

VEGAN HEAVEN SALAD

\$21.99

Fresh mixed salad, carrot, corn, baked vegetables, tofu, rice, black beans, pico de gallo, topped with guacamole, salsa & coriander.

FAJITA

\$28.99

Pan-fried vegetables - zucchini, broccoli, carrots, mushrooms, red & green bell peppers, onions, served with corn tortillas (4), rice, black beans, pico de gallo & guacamole.



Salads

TIPSY CASA SALAD

\$14.99

Fresh mixed salad, carrots, cucumbers, cherry tomatoes, red onions, corn, red - green bell peppers, feta cheese, dressing & fresh avocado.

TIPSY QUINOA SALAD

\$16.99

Fresh mixed leaves, quinoa, orange, avocado, corn, cherry tomatoes, pico de galo - served with balsamic dressing alongside.

ADD CHOICE OF MEAT

BEEF

\$8.00

PORK

\$8.00

CHICKEN

\$8.00

PRAWNS

\$11.00



Enchiladas

Corn tortilla rolled with your choice of
Beef / Pork / Chicken or Roasted Veggies.

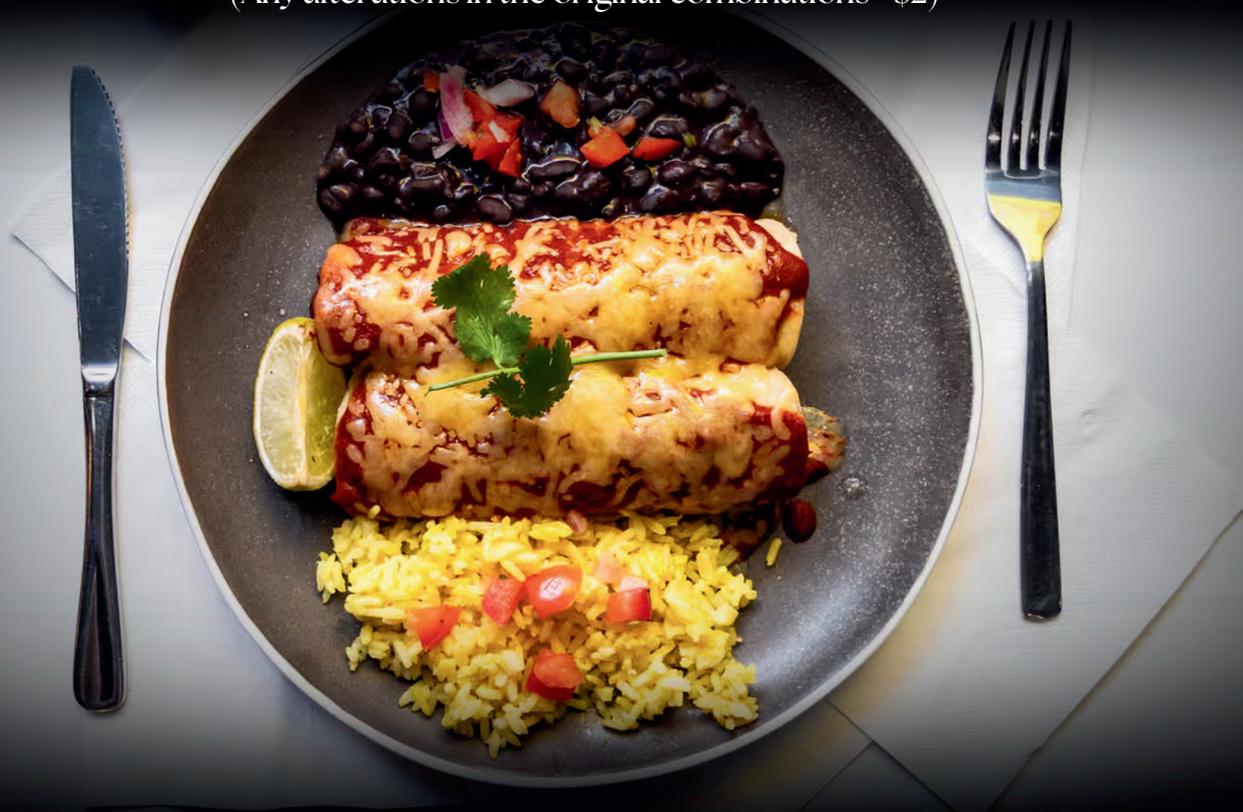
UNO ENCHILADA **\$19.99**
One Enchilada, served with taco & rice.

DOS ENCHILADA **\$24.99**
Two Enchiladas served with rice & negra beans.

TRES COMBO **\$24.99**
One Enchilada, nachos, one taco - served with salsa,
sour cream & guacamole.

MEXICO ON A PLATE **\$26.99**
One Enchilada, one taco, one flautas served with
rice & black beans.

(Any alterations in the original combinations +\$2)



Enchilada Specials

BAKED ENCHILADA

\$28.99

(CHICKEN / BEEF / PORK / VEGGIE)

A delicious baked delight featuring a soft flour tortilla stuffed with your choice of savory chicken / pork or beef, baked with black beans, fluffy rice, jalapeños, pico de gallo, melted cheese, and drizzled with vibrant green salsa verde. Served with a side of crispy chips for the perfect Mexican feast.

STACKED ENCHILADA

\$31.99

(CHICKEN / BEEF / PORK / VEGGIE)

Indulge in a two-layered masterpiece of 3 corn tortillas stacked with your choice of chicken / pork or beef, smothered in rich enchilada sauce, melted cheese, black beans, and rice. Topped with a sunny-side-up egg for a bold finish, and served alongside a crispy hard-shell taco for the ultimate Mexican treat.



(Any alterations in the original combinations +\$2)

Chimichanga

A deep fried burrito with your choice of protein, jalapenos, cheese, tomato, onions - deep fried, served with mexican rice, black beans - topped with salsa, sour cream & guacamole.

BEEF **\$25.99**

PORK **\$25.99**

CHICKEN **\$25.99**

MIX (BEEF & CHICKEN) **\$26.99**

BEANS **\$24.99**



Paella

(Gluten Free)

“ A Topsy Tacos Signature Dish ”

Marinated meat strips or vegetables, panfried with rice, onions, red/green bell peppers topped with pico de gallo, jalapenos & lime.

BEEF	\$30.99
CHICKEN	\$30.99
MIX (BEEF & CHICKEN)	\$31.99
PRAWNS	\$35.99
VEGETARIAN	\$27.99

ADD:

CHORIZO \$4.00

SAISA, SOUR CREAM & GUACAMOIE \$7.00



Fajitas

TIPSY TACOS ALL TIME FAVOURITE DISH

Marinated meat strips or vegetables cooked with red and brown onions, red and green bell peppers, mushrooms - served in hot sizzler plate, alongside 4 flour tortillas and side of lettuce, rice & beans topped with cheese.

BEEF **\$30.99**

CHICKEN **\$30.99**

MIX (BEEF & CHICKEN) **\$31.99**

PRAWNS **\$35.99**

VEGETARIAN **\$27.99**

ADD:

CHORIZO \$4.00

SAISA, SOUR CREAM & GUACAMOLE \$7.00



Extras

Guacamole	\$4.00	Corn Chips	\$3.00
Salsa	\$3.00	Jalapeno	\$3.50
Sour Cream	\$3.50	Pico De Gallo	\$3.50
Black Beans	\$4.00	Cheese	\$3.50
Rice	\$4.00	Lettuce	\$4.00
Tortilla (4)	\$3.00		



Chilled Companions

	SMALL	LARGE
ICED LATTE	\$5.00	\$6.50
ICED LONG BLACK	\$4.80	\$6.00
ICED COFFEE	\$5.50	\$7.00
ICED CHOCOLATE	\$5.50	\$7.00
FRAPPE (Coffee, Chocolate, Mocha, Mango, Mixed Berry)	\$5.90	\$7.00
SMOOTHIE (Banana, Mango, Healthy Green, Espresso, Protein)	\$6.90	\$7.90



Chilled Companions

	SMALL	LARGE
MILKSHAKE (Chocolate, Coffee, Mocha, Vanilla, Strawberry, Caramel)	\$5.50	\$7.00
SPIDERS		\$7.00
THICKSHAKES	\$7.50	\$9.90
JARRITOS (Mexican Cola, Guava, Fruit Punch, Mango, Mandarin, Lime, Pineapple)		\$5.99
JUICES (Apple, Tropical, Pineapple, Orange)	\$4.50	\$6.90
FRUIT PUNCH (Pineapple, Orange, Apple, Tropical & Grenadine)		\$10.00



Kids

TACO **\$6.99**

Hard or soft flour tortilla, lettuce, cabbage, cheese, choice of Chicken / Pork / Beef / Beans.

KIDS NACHOS **\$9.99**

Yellow corn chips, baked with cheese, served with guacamole & sour cream.

BABY QUESADILLA
TINGA CHICKEN / BEEF / PORK **\$8.99**
CHEESE **\$7.99**

Flour tortilla, grilled with cheese - served with tomato ketchup.

CHICKEN NUGGETS **\$9.99**

Chicken nuggets & fries served with tomato ketchup.

FRIES **\$7.99**

FISH & CHIPS **\$11.99**

Beer battered fish (1) and fries served with tomato ketchup.



Desserts

CHOCOLATE NACHOS \$15

CHOCOLAVA CAKE \$15

CHURROS \$10

FLAUTAS (STRAWBERRY / BANANA) \$12

CHOCOLATE BROWNIE \$12

(All desserts are served with a scoop of vanilla ice cream)





SPICE, SIPS, AND SURPRISES: FUN FACTS ABOUT MEXICAN CUISINE!

- Avocado Love 🥑: Mexico is the world's largest producer of avocados, often referred to as "green gold." It's the birthplace of guacamole!
- Chili Heaven 🌶️: There are over 100 varieties of chili peppers in Mexican cuisine, ranging from mild poblanos to fiery habaneros.
- Taco Tradition 🌮: Tacos date back to ancient times when indigenous Mexicans used tortillas as edible spoons for fillings.
- Chocolate Origins 🍫: The word "chocolate" comes from the Nahuatl word "xocoatl" used by the Aztecs, who revered cacao as a gift from the gods.
- Colorful Corn 🌽: Corn is a staple, with traditional Mexican tortillas often made using blue, red, or white corn, adding a splash of color to meals.
- Day of the Dead Bread 🍞: On Día de los Muertos (Day of the Dead), a special sweet bread called pan de muerto is made in honor of loved ones who have passed away.
- World Heritage Cuisine 🌍: UNESCO recognized Mexican cuisine as an Intangible Cultural Heritage in 2010, celebrating its cultural importance and traditions.
- Margaritas Everywhere 🍹: Margaritas, one of the world's most popular cocktails, are rooted in Mexican culture, combining tequila with lime and salt for a zesty refreshment.

