

Modern Mexican, Traditional Flavours



NOPALES

Mexican Restaurant and Bar

Menu Card



352 Barrenjoey Road, Newport

0493790491

hello@nopales.com.au

WWW.NOPALES.COM.AU

Follow Us:   

Starter

Molcajete Guacamole (GF | VGN) \$18
Fresh Totopos | Crunchy Guacamole
| Mixed seeds | Morita chilli oil | Pico
de Gallo | Spices

Oysters (GF | DF) \$36(H) \$65(D)
Togarashi Oil | Jalapeno Margarita
Pearls | Pickled Jalapenos strings

KingFish Tiradito (GF | VGN) \$32
Dry Aged Kingfish | Mango Emulsified
leche de tigre | quinoa | avocado
| Spanish Onion

Scallop Aguachile (GF | VGN) \$30
Scallop | Watermelon Radish |
Avocado | Cancha | Cucumber Basil
Aguachile | Sweet Potato Mousse

Tostada El Salmon (GF | VGN) \$24
Wonton | Salmon | Jalapeno Crema |
Pico de Gallo | Avocado | Sesame |
Wakame

Entree

Sweet Corn ribs (GF | VGNO) \$18
Guajillo | Grana Padano | Chipotle
Mayo | Truffle Oil House Spice mix |

Chicken Tinga Empanada (GF | VGN) \$22
Salsa Taquera | Sour Cream |
Jalapeno Crema | Pickled Onion |
Coriander

Prawn Gorditas (GF | VGN) \$22
Chilli Prawn | Avocado | Pico de Gallo
| Aji limo Crema | Pickled Palmito

Talacoyos de Nopal (GF | VGN) \$20
Paddle Cactus Hummus | Cactus
Salad | Avocado | Pickled Jalapenos |
Queso de Cabra

Tacos

Chicken Taco (GF | DF) (2 pc) \$20
Achiote Chicken | Avocado | Salsa
taquera Aguacate | Pickled Onion |
Coriander

Beef Birria Taco (GF | DF) (2 pc) \$20
Birria Consommé | Salsa Verde |
Jicama Slaw | Sweet Pickled Jalapenos
| Shallots

Grilled Fish Taco (GF | DF) (2 pc) \$20
Four chilli Marinade | Chermoula Mayo
| Pineapple salsa | Pickled cabbage

Mushroom Taco (GF | DF) (2 pc) \$20
Crumbed Mushroom | Enchilada Rojo
| Mango Habanero Salsa | Pickled
Cactus

Mains

Rib Eye mbs 4+ 400gm (GF | DFO) \$65
Rib Eye | Achiote Lime Butter | Kohlarabi
Escabeche | Chimi churi | Tortillas

Beef Short Ribs mbs 2+ (GF | DF) \$52
Chilli Rojo con Vino | 32hr Slow Cooked
Short Ribs | Guindillas | Agave Tamarind
Glaze

Deboned Half Duck (GF | DF) \$47
Half Deboned chargilled Duck | Mole
Manchamantel | Roasted Pumpkin | Leek
| Pepitas Crumb | Watermelon Radish

Grilled Octopus (GF | DF) \$45
Grilled Octopus | Roasted Beetroot |
Guajillo Oil | El Diablo | House spice

Yucatan Grilled Fish (GF | DF) \$48
Market Fish | Four chilli Adobo | Agave
Burnt Lemon | Pickled Onion | Banana
leaves

Cauliflower Steak (GF | VGN) \$35
Roasted Cauliflower | Smoked Tomato
Crema | Arroz Rojo | Coriander | Chipotle |
Agave Chickpeas

Berenjena Libanesa (GF | VGN) \$35
Miso Glazed Eggplant | Yucatan Pickle |
Lemon Tahini | Smoked Eggplant Salsa |
Dutch Carrots | Mint

Mix Ribs (DF) \$160
Soy Glaze Lamb ribs | House BBQ Pork
Ribs | Tamarind Glaze Short Ribs |
Served with Salad | Guindillas | Tortillas |
Kipfler Potatoes

Sides

Kipfler Potatoes (GF | VGN) \$14
Cinco Chilli Mayo | Spice mix | Truffle oil

Summer Salad (GF | VGNO) \$18
Watermelon | Honeydew Melon | Papaya |
Chamoy | Tajin | Queso de Cabra

Orange & Avocado Salad (GF | VGN) \$18
Mix Leaf | Cherry Tomatoes | carrot ribbon
| Orange Segments | Sweet Pickled Onion
| Pickled Jalapenos | Jalapeno Mustard
dressing | Candid Walnuts

Kids

Quesadilla (Cheese | Chicken | Beef) \$12 | \$15 | 15
Nachos \$12

Dessert

Churros (V) \$18
Vanilla coconut gelato | Dulce de Leche |
Spicy Coconut Crumb | Choco Soil (+
Shot of Amaretto \$5)

Pan De Elote (GFO | V) \$20
Corn Cake | Butterscotch | Tuile | Almond
Crumb | Salted Caramel Gelato | Fresh
Berries

Toblerone (Cocktail) \$22
Baileys | Amaretto | Frangelico | Kahlua |
Coco | Choco

Daily Deals

Happy Hours (Wed - Sun 4pm - 5:30 pm)
\$5 Tacos, \$12 Classic Margarita & more

Taco Nights (Wednesday)
\$5 Tacos, \$12 Classic Margarita, \$25 Platter

Margarita Nights (Thursday)
\$12 Any Margaritas, \$65 Special Set Menu

Oysters Nights (Friday)
\$2 Sydney Rock Oysters

Ribs Day (Sunday)
\$120 Mix Ribs, \$39 Bottle house wines

Modern Mexican, Traditional Flavours



NOPALES

Mexican Restaurant and Bar

Set Menus



352 Barrenjoey Road, Newport

0493790491

hello@nopales.com.au

WWW.NOPALES.COM.AU

Follow Us:   

SET MENU \$79 PP

Minimum Group Size of 2 People
(Requires Whole Group Must Participate, Kids
Excepted)

Starter

Molcajete Guacamole (GF | VGN)
Fresh Totopos | Crunchy Guacamole | Mixed
seeds | Morita chilli oil | Pico de Gallo | Spices

Ceviche

KingFish Tiradito (GF | VGN)
Dry Aged Kingfish | Mango Emulsified leche de
tigre | quinoa | avocado | Spanish Onion

Entree

Sweet Corn ribs (GF | VGNO)
Guajillo | Grana Padano | Chipotle Mayo | Truffle
OilHouse Spice mix |

Tacos

Chef Selection Or Select Favorites
Get Extra Round of Tacos, If you have more than
one favourite.

Mains

Rib Eye mbs 4+ 400gm (GF | DFO)
Rib Eye | Achiote Lime Butter | Kohlarabi
Escabeche | Chimi churi | Tortillas

Kipfler Potatoes (GF | VGN)
Cinco Chilli Mayo | Spice mix | Truffle oil

Dessert

Churros (V)
Vanilla coconut gelato | Dulce de Leche | Spicy
Coconut Crumb | Choco Soil (+ Shot of Amaretto
\$5)

SET MENU \$110 PP

Minimum Group Size of 2 People
(Requires Whole Group Must Participate, Kids
Excepted)

Starter

Molcajete Guacamole (GF | VGN)
Fresh Totopos | Crunchy Guacamole | Mixed
seeds | Morita chilli oil | Pico de Gallo | Spices

Oysters (GF | DF)

Togarashi Oil | Jalapeno Margarita Pearls | Pickled
Jalapenos strings

Ceviche

Scallop Aguachile (GF | VGN)
Scallop | Watermelon Radish | Avocado | Cancha |
Cucumber Basil Aguachile | Sweet Potato Mousse

Entree

Chicken Tinga Empanada (GF | VGN)
Salsa Taquera | Sour Cream | Jalapeno Crema |
Pickled Onion | Coriander

Tacos

Tostada El Salmon (GF | VGN)
Wonton | Salmon | Jalapeno Crema | Pico de
Gallo | Avocado | Sesame | Wakame

Mains

Mix Ribs (DF)
Soy Glaze Lamb ribs | House BBQ Pork Ribs |
Tamarind Glaze Short Ribs | Guindillas | Tortillas

Kipfler Potatoes (GF | VGN)
Cinco Chilli Mayo | Spice mix | Truffle oil

Orange & Avocado Salad (GF | VGN)
Mix Leaf | Cherry Tomatoes | carrot ribbon |
Orange Segments | Sweet Pickled Onion | Pickled
Jalapenos | Jalapeno Mustard dressing | Candid
Walnuts

Dessert

Churros (V)
Vanilla coconut gelato | Dulce de Leche | Spicy
Coconut Crumb | Choco Soil (+ Shot of Amaretto
\$5)

Add Bottomless or Wine Pairing Package with
any Set Menus Available.

BOTTOMLESS DRINKS PACKAGE \$65 PP

1.5 HOURS OF UNLIMITED DRINKS
(Requires Whole Group Must Participate)

COCKTAILS

Classic Margarita
Jalapeno Margarita
Coco Margarita

Beer

Balter Cerveza

Wines

2022 Astrale Chianti (Red)
2022 Mezacorona Pinot Grigio (White)
2021 Cellier de Dauphins (Rose)
NV Amanti Prosecco Glera (Sparkling)

* Certian T&Cs Applies

Wine Pairing \$50 PP

WINES WILL BE SERVED WITH RESPECTIVE
COURSES

Starter

NV Nino Franco Rustico' Prosecco
Veneto, ITA

Ceviche

2020 Bodegas Tempo IGP, White Grenache
Rojo Aragon, SPA

Entree

2021 Anselmi San Vincenzo, (Garganega,
Chardonnay, Sauvignon Blanc)
Veneto, ITA

Mains

2020 Harewood Reserve, Cabernet Sauvignon
Great Southern, AUS

Substitutions will be made for any dietary requirements (All Set Menus)