



The Mex, Ocean Grove is an iconic Bellarine Peninsula family restaurant, well-loved for great food and amazing service. Around since the 80's, we are the locals first choice for cocktails and catch ups and of course serving the best Tex-Mex on the coast!

TO SHARE



DIPS & SHARING



Chilli Con Queso Dip V GF 14
Our secret recipe of melted cheeses blended with peppers, served with corn chips for dipping.

Tres Amigos V GF 17
A selection of dips: Spiced frijole beans, Chilli Con Queso, and Charred Street Corn (vg), served with corn chips.

Taquitos 14
Three hand rolled crispy 6" corn tortilla cigars filled with shredded beef, covered with sour cream, guacamole, and salsa

Jalapeno Poppers V 16
Crispy crumbed parcels filled with cream cheese and jalapenos. Served with Jalapeno Mayo for dipping

Sesame Chicken Strips 17
House made crumbed chicken breast strips, served with spicy beer battered chips and sides of both sweet plum and peanut sauces.

Loaded Chilli Cheese Fries 19
Beer battered fries topped with house made Chilli Con Carne, hot melted queso blanco, pickled jalapenos, corn salsa fresca, sour cream, fresh chives.



Mex Wingettes GF 16
Succulent deep fried chicken wingettes, served covered in our sweet plum or spicy buffalo sauce.

Rib Tickler GFO 23
A half rack of slow cooked dry rubbed pork ribs coated in our house BBQ sauce, served with spicy beer battered chips.

El Gigante 36
To share or not to share? Try our platter of Mini beef Taquitos, Sesame Chicken, Chilli Beef Nachos, Dry rubbed pork ribs, & Mex Wingettes.

TEX MEX TACOS 2/13 3/18

Crispy Yellow Corn GF or Soft Flour Tortilla filled with your choice of the following topped with iceberg lettuce, tomato salsa, sour cream and jack cheese.

- ◆ Shredded slow cooked Barbacoa Beef
- ◆ Char grilled Lime Pepper Chicken
- ◆ Spiced Frijole Beans, sweet potato, sweet corn and grilled capsicum VGO

NACHOS GF

Tex-Mex Original V S/15 M/20 L/25
Just the basics... Our original oven baked nachos topped with melted Jack cheese, fresh tomato salsa, corn salsa fresca, sour cream & pickled jalapenos

Chilli Beef 19
Corn chips, spicy chilli con carne, house made queso blanco sauce, pickled jalapenos, corn salsa fresca, sour cream, chipotle mayo, fresh chives

Lime Pepper Chicken 18
Corn chips, char grilled Lime pepper chicken, house made queso blanco sauce, corn salsa fresca, salsa verde, sour cream, fresh chives.

Street Corn & White Bean VG 18
Corn chips, charred Sweet corn & White bean blend, Frijole, salsa verde, corn salsa fresca, pickled red cabbage, pickled jalapenos, Chilli Lime Crème, fresh chives & coriander.

Add additional nacho toppings 3
Guacamole, Chilli Con Carne, Shredded Beef, Lime Pepper Chicken, Frijole Beans

TACOS ESPECIAL 2/15 3/21

Soft White Corn GF or Flour Tortilla filled with your choice of filling.

- ◆ Slow cooked Beef Brisket, ranch slaw, grilled capsicum, caramelised onion, chipotle mayo, sour cream. GF
- ◆ Battered White Fish, Creole slaw, pickled red cabbage, chilli lime crème, fresh coriander. GF
- ◆ Buffalo Spiced Fried Chicken, ranch slaw, salsa verde, jalapeno mayo, sour cream
- ◆ Marinated Mushroom, sweet potato, pickled red cabbage, fresh grilled capsicum, guacamole & fresh coriander VG GF



MAINS

FAJITAS GFO



Our famous fajitas are marinated in a house seasoning prior to being sauteed with charred capsicum & onions. Served on a hot skillet with sides of sour cream, guacamole, cheese, lettuce & flour tortillas. Choose from the following;

	FOR 1	FOR 2
◆ Chicken	30	46
◆ Beef	32	48
◆ Combo (Beef+Chicken)	31	47
◆ Vegetal <small>VG</small> (Mushroom, Corn, Black beans, & Mexican Rice)	30	46

BURRITO BOWLS GF

A delicious mix of Mexican rice, baby spinach, grilled red peppers, corn & black beans. Topped with your choice of the following:

◆ Carne – Chilli con carne, ranch slaw, sour cream, cherry tomatoes, pickled red cabbage and jack cheese	23
◆ Pollo – Lime Pepper Chicken, ranch slaw, guacamole, sour cream, jalapeno mayo, cherry tomatoes, pickled red cabbage, queso fresco	22
◆ Vegetal <small>VG</small> – Roasted Sweet potato, frijole, corn salsa fresca, cashews, cherry tomatoes, pickled red cabbage, guacamole, Chilli lime crema.	22

SALAD BOWLS GF

Mixed salad leaves, savoy cabbage, baby spinach, pickled onions, grilled red capsicum, queso fresco, black beans, corn salsa fresca & fresh coriander. Topped with house made tortilla chips. Add diced Avocado for \$3

◆ Fajita Chicken	22
◆ Battered Fish	22
◆ Avocado & Cashew	23
◆ Dry rubbed eye fillet steak	26

Dressing: Creamy Mustard, Lemon Vinaigrette VG Honey Mustard Vinaigrette, Ranch, Chilli Lime VG Pickled Jalapeno, Lemon & Lime Juice VG

Chilli Con Carne GFO 25

This dish is born out of love for the chilli pepper. Consisting of a mix of Guajillo and Mulato Chillies, this chilli con carne has a medium spice and some smoky tones due to the chillies used. Served with an edible tortilla basket filled with rice, frijole beans, corn chips and sour cream. Garnished with a whole pickled jalapeno.

ENCHILADAS GFO

Two corn tortillas rolled around your choice of filling, then baked covered in red or green sauce.

◆ Enchilada de Carne Barbacoa – shredded Barbacoa beef and cheese.	19
◆ Enchilada de Pollo – shredded chicken, cheese and corn salsa fresca.	18
◆ Enchilada de Vegetal <small>VG</small> – frijole beans, roasted sweet potato, grilled capsicum, baby spinach, and corn salsa fresca. add \$1 for cheese.	18

Red Sauce – Our famous enchilada sauce is a rich and bold flavoured mix of tomato, chilli and spices. It's baked on top of our enchiladas along with cheese.

Green Sauce GF – A new addition to the menu. Made of Tomatillos, spinach, parsley, fresh coriander and spices, this sauce is a lighter option which is perfect for chicken enchiladas.

BURRITOS

Our famous Tex-Mex burrito melt consist of a 10" flour tortilla rolled around your choice of filling and Mexican rice then baked until crispy. Finally topped with fresh tomato salsa, sour cream, jalapenos and fresh chives.

◆ Burrito de Carne Barbacoa – shredded Barbacoa beef, beans and cheese.	19
◆ Burrito de Pollo – shredded chicken, cheese, corn salsa fresca and cashew nuts.	18
◆ Burrito de Vegetal <small>VGO</small> – frijole beans, roasted sweet potato, grilled capsicum, baby spinach, and corn salsa fresca. add \$1 for cheese.	18

MAKE IT A MEAL

Build your burrito or enchilada meal by adding any of the below:

Tex Mex Taco <small>GFO</small>	6
Two Beef Taquitos	7
An extra Enchilada <small>GFO</small>	8
Ranch Slaw <small>GF</small>	4
Chilli Lime Slaw <small>GF VG</small>	4
Green Salad <small>GF VGO</small>	4
Seasoned Fries	3
Mexican Rice <small>GF VG</small>	2
Frijole Beans <small>GF VGO</small>	2



MAINS

Rib & Wing Combo GFO 32
A platter of dry rubbed pork spares ribs topped with our house BBQ sauce and sweet or spicy Mex wingettes, served with Ranch Slaw and spiced beer battered fries.

Cajun Steak GFO 37
250g Eye fillet steak dry rubbed in our spicy Cajun seasoning served on a bed of rice with Ranch Slaw, spiced beer battered fries and sides of salsa and sour cream. (30min cooking time for a Medium Steak)

Cajun Fish GFO 26
Pan fried fillet of fresh gummy shark dry rubbed in our house Cajun seasoning, served on a bed of Mexican rice with sides of Ranch Slaw, creole sauce and spicy beer battered fries.

SHARE SIDES

Beer Battered Fries 9
A basket of beer battered fries served with your choice of dipping sauce; Jalapeno Mayo, Chipotle Mayo, Ranch Dressing, chilli lime mayo VG, sour cream

Salsa Roja VG GF 5
Our famous spicy tomato and capsicum salsa

Guacamole VG GF 9
Mashed avocado dip with hints of citrus

Corn Chips GF 5
Served in a basket

Whole Pickled Jalapenos VG GF 8
Imported from Mexico, medium spice so not for the faint hearted

Green Salad V GF 8
A mix of salad leave, cherry tomatoes, mandarin segments, pickled onion, queso fresca and chives

Ranch Slaw V GF 7
White cabbage slaw with house made Ranch Dressing

Chilli Lime Slaw VG GF 7
White cabbage slaw with our Vegan Chilli Lime Dressing

Mexican Rice VG GF 5
Infused with Tomato Salsa and spices

Frijole Beans V GF 5
Pressure cooked Pinto Beans blended with our house spices topped with salsa and cheese

Chilli Con Carne GF 12
Heaven in a bowl. Pour it on you burrito, eat it with corn chips, your choice.

Public Holidays incur a 15% Surcharge.
Please inform staff if you have any allergies.
V Vegetarian VG Vegan GF Gluten Free GFO Gluten Free Option

We use allergens in our Kitchen including, but not limited to;
Nuts, Dairy, Gluten & Crustaceans

Some main meals take approximately 25 minutes to cook,
this can be longer during busy periods.
Please inform a staff member if you need a quick meal and we'll do
our best to accommodate.



DRINKS

	Glass	Kids	Jug
Soft Drinks	3.5	2	12
Cola			
Diet Cola			
Raspberry			
Lemonade			
Lemon Squash			
Dry Ginger			
Soda Water			
Juice	4	2.5	
Orange			
Apple			
Cranberry			
Pineapple			
Grapefruit			
	250ml	750ml	
San Pellegrino	4	6	
Tea & Coffee			4.5

Bundaberg Soft Drinks 375ml	5
Ginger Beer	
Peach	
Mango	
Grapefruit	
Creaming Soda	
Passionfruit	



Remedy Kombucha	6
Lemon & Ginger	
Cherry Plum	
Peach	
Mex Shakes	9
Chocolate	
Strawberry	
Caramel	

BEER

	Pot	Pint
Beer On Tap		
Carlton Draught	6	12
Furphy	6	12
Locals		
Boags Premium Light		8
Victoria bitter		9
Session IPA		10
Moon Dog Tropical Lager		11
Old Mate Pale Ale		11
Prickly Moses Summer Ale		11
Southern Bay XPA		11
Hecho En Mexico		
Corona		9
Corona Ligera (mid)		9
Dos Equis		9
Pacifico		10
Negra Modello		11
Cider		
Bulmers		10
Sommersby		10

WINE

	G	B
Sparkling		
Craigmoor Piccolo 200mL NSW	10	
La Gioiosa Prosecco 200ml Italy	12	
Santa & D'SAS Pink Moscato VIC	10	40
Veve Tailhan France		40
White		
Barefoot Chardonnay NSW	9	36
Working Lunch Sauvignon Blanc	10	40
Marlborough, NZ		
Jack and Jill Pinot Gris	12	44
Bellarine, VIC		
Take it to the Grave Riesling	13	48
Barossa Valley SA		
Rose		
Take it to the Grave Rose	12	44
Barossa Valley SA		
Jack and Jill Pinot Noir Rose	13	48
Bellarine, VIC		
Red		
Chain of Fire Merlot NSW	9	36
Radio Boka Tempranillo SPAIN	12	44
Bleeding Heart Cab Sav SA	12	44
Pocket Watch Shiraz NSW	12	44
Jack and Jill Pinot Noir	13	48
Bellarine, VIC		

SPIRITS

All Basic Spirits	10
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COCKTAILS

MARGARITAS

Frozen Margarita Glass 10 / Jug 30

Classic Margarita 16
Jose Cuervo Silver, Triple Sec, Lemon Juice and Lemon Syrup.

Chilli Margarita 18
1800 Silver, habanero infused syrup, cucumber and fresh Lime.

Cadillac Margarita 20
Patron Silver, Cointreau, Agave and fresh lime

Peach Margarita 18
1800 Silver, Peach Liqueur and lemon juice

COCKTAIL JUGS

White Sangria 36
Moscato, Malibu, Pineapple, Lime, Strawberries and Mint. Topped with Lemonade.

Red Sangria 36
Merlot, Brandy, Oranges, Limes and Grapefruit. Topped with Lemonade.

Mojito 36
Bacardi, Lime, mint & Soda

CRUSHES

Mango 16
Mango with vodka, fresh lime and blended with ice

Passionfruit 16
Passionfruit with vodka, fresh lime and blended with ice

la Piña 16
Pineapple, coconut and Malibu blended with ice

Just Peachy 16
Peach, Vodka and lime blended with ice

Strawberry Daquiri 16
Bacardi, Fresh strawberries, lime and simple syrup blended with ice.

Mocktail of any of above 12



We are happy to make any cocktail requests, the classics and your favourites.
The Mex Practices responsible service of alcohol.

DESSERTS

Churros 12
Golden homemade Spanish style donuts, dusted with cinnamon sugar, served with cream & dark chocolate, caramel or salted caramel dipping sauce.

Flan de Queso GF 12
Baked cream cheese flan coated with caramel sauce, served with cream & vanilla ice cream.

Chocolate Mousse 12
Fluffy dark chocolate mousse topped with cream, strawberries & a chocolate wafer.

Sorbet 10
Tangy & refreshing Lemon sorbet

Ice Cream Sundae 10
Layers of vanilla ice cream & your choice of topping, served with cream & a chocolate wafer

