

BOTANAS †

1 GUACAMOLE Y TOTOPOS (VE, V, GF) \$10

Freshly smashed avocado served with crunchy tortilla chips.

2 ENSALADA DE FRIJOL Y ELOTE (VE, V, GF) \$9

Refreshing salad of locally sourced produce, black beans & corn - a staple of Mexican cuisine.

SELECT A VINAIGRETTE: Lime & Honey / Mango & Spicy Chipotle

ADD PROTEIN   

Mexico City Beef (GF) / Tequila Chicken (GF) / Pork Carnitas (GF) +\$4

3 CHILAQUILES NEGROS (VEO, V, GF) \$10

Authentic Mexican nachos with Hot Lips' signature black beans salsa mixed with cheese, Mexican cream (crema), onion, coriander, jalapeno & radish.

ADD PROTEIN   

Mexico City Beef (GF) / Tequila Chicken (GF) / Pork Carnitas (GF) +\$4

4 CEVICHE DEL CARIBE (GF) \$13

Fresh white market fish marinated in citrus & mixed with tomato, onion, avocado & chilies. Served with tortilla chips.

5 TRES SALSAS (VEO, V, GF) \$9

A trio of Hot Lips' specialty house made, fresh salsas served with tortilla chips - perfect for sharing.

Chipotle Salsa / Salsa Verde / Black Bean Dip

6 ELOTES CALLEJEROS (VEO, V, GF) \$5

A classic from the streets of Mexico - Corn on the cob charcoal grilled with Hot Lips' signature chipotle salsa & queso fresco.

TENGO HAMBRE!
I'M HUNGRY!

\$55 PP
LET OUR CHEF CHOOSE

SEE SPECIALS BOARD FOR MORE



TUES-SAT
5PM-LATE

SUN
1PM-LATE

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V / VEGETARIAN VE / VEGAN VEO / VEGAN OPTION
GF / GLUTEN FREE GFO / GLUTEN FREE OPTION A / ALCOHOL

TOSTADITAS †

Bite sized crunchy tortillas designed to share. 2 per serve.

7 PUERCO ESTILO YUCATAN (GF) \$12

Tender pork, refried bean & topped with a salsa. Includes a mix of pickled habaneros & onion.

† Hot Lips' Tip / Pair with a Tijuana Panic

8 CARNE ESTILO CIUDAD DE MEXICO (GF) \$12

Slow cooked beef topped with fresh onion & Hot Lips' house made salsa verde.

† Hot Lips' Tip / Pair with a Brux No. 4 Ensemble

9 TINGA DE POLLO ESTILO PUEBLA (GF) \$12

Pulled chicken cooked in tomatoes, onion & spices. Laid on a thin layer of black beans & topped with lettuce, Mexican cream & queso fresco.

† Hot Lips' Tip / Pair with an El Jolgorio Espadin

10 CEVICHE TOSTADITA (GF) \$14

Fresh white market fish marinated in citrus & mixed with tomato, cucumber, onion, avocado & coriander.

† Hot Lips' Tip / Pair with a Incan Sacrifice

11 MUSHROOM TOSTADITA (V, VE, GF, A) \$11

Sauteed Oyster and Button mushrooms with leeks & topped with borracha salsa (drunken salsa).

† Hot Lips' Tip / Mescal Vago Espadin

STREET TACOS †

Each taco has been carefully selected based on unique flavours that represent different regions of Mexico. 2 per serve.

12 CARNITAS ESTILO MICHOACAN (GF) \$12

Pork belly, topped with fresh onion, coriander & Hot Lips' home-made salsa roja.

† Hot Lips' Tip / Pair with a Tromba Blanco

13 CARNE ESTILO CIUDAD DE MEXICO (GF) \$12

Slow cooked beef, topped with fresh onion, coriander & Hot Lips' home-made salsa.

† Hot Lips' Tip / Pair with a Alipus San Juan

14 TACO DE PESCADO ESTILO BAJA (GF) \$14

Grilled fish taco, served with Hot Lips' signature chipotle salsa & topped with baby watercress.

† Hot Lips' Tip / Pair with a Brux no. 1 Espadin

15 POLLO AL TEQUILA (GF) \$12

Charcoal chicken marinated in tequila & spices, served with a habanero salsa & pickled onion.

† Hot Lips' Tip / Pair with our Hot Lips Margarita

16 RAJAS CON CREMA (VEO, VE, GF) \$11

Chile Poblano mild capsicum peppers roasted, chopped & mixed with corn & Mexican crema.

† Hot Lips' Tip / Pair with a Jamaica Sour

QUESADILLAS †

17 NOPALES QUESADILLA (V, GF) \$10

Oaxaca cheese, mozzarella and tasty cheese with nopales (Cactus) served with Guacamole.

18 TINGA DE POLLO QUESADILLA (GF) \$12

Pulled chicken cooked in tomatoes, onion and spices with Hot Lips' house made salsa Roja

19 CARNE QUESADILLA (GF) \$12

Slow cooked beef topped with fresh onion, coriander with Hot Lips' house made salsa Roja.

LARGER DISHES †

20 CHARGRILLED CHICKEN (GF) \$28

Half a chicken marinated & chargrilled served with Mexican rice, black beans, salsa roja (red), salsa verde (green) & warm tortillas so you can build your own!

21 LAMB BARBACOA (GF) \$25

250g of slow cooked lamb served in a banana leaf with nopales salad, guacamole, limes, onion, coriander & salsa roja (red) & warm tortillas so you can build your own!

SIDE †

22 SALSA Black Bean / Salsa Verde / Chipotle / Habanero \$3

POSTRE †

23 CHURROS A classic. You're welcome in advance. Please select 1 dipping sauce \$10

DIPPING SAUCES

Extra dipping sauce +\$2

CAJETA DE CELAYA
Caramelised goat's milk.

CHOCOLATE AL TEQUILA (A)
Chocolate infused with Tequila & other spices.

CAFE PATRON DIPPING SAUCE (A)
Coffee & tequila flavoured dipping sauce.

CÓCTELES †

SANDÍA SPRITZ	\$15
Aperol, prosecco, watermelon, orange blossom mist	
HONEY PALOMA	\$18
Tromba blanco Tequila, lime, agave, Grapefruit soda, citrus bitters	
JUNGLE MARTINI	\$18
lemongrass infused vodka, lychee, lemon	
INCAN SACRIFICE	\$18
gin, blood orange liqueur, fresh grapefruit, thyme, lemon, cranberry bitters	
TIJUANA PANIC	\$20
Pomegranate tequila, orange, passionfruit, mint	
JAMAICA SOUR	\$18
Hibiscus vodka, dark berries, fresh lemon, egg white	
OAXACA OLD FASHIONED	\$20
Tequila Reposado, Bruxo No.1 mezcal, charred orange, chocolate bitters	
HOT LIPS BLOODY MARIA	\$18
Tequila reposado, bloody mary mix, clamato	

NON - ALCOHOLIC †

HORCHATA	\$8
Rice milk, cinnamon	
HIGHETT COOLER	\$8
Watermelon, pomegranate, lime, mint	
CANCUN ICED TEA	\$8
Jamaica, cinamon, lime	
VIRGIN MARIA	\$8
Bloody mary mix, tomato juice	

ALL SYRUPS, MIXES AND REDUCTIONS
ARE MADE IN HOUSE

MARGARITAS †

HOT LIPS MARGARITA	\$20
Tequila reposado, Triple sec, lemon, lime	
MARGARITA BURRITA	\$18
Mezcal Burrito, Tequila Reposado, citrus, dry Curacao, grapefruit bitters	
TOMMY'S MARGARITA	\$18
Tequila reposado, lime, agave	
MARGARITA DE GRANADA	\$18
Pomegranate tequila, orange liqueur, lime & berries	
MARGARITA DE PIÑA PICANTE	\$18
chilli infused tequila, pineapple, triple sec, lime	
THE DEVIL'S MARGARITA	\$19
Tequila reposado, jalapeños, blood orange/white pepper reduction, french cognac brandy	
MARGARITA NEGRA	\$19
tequila, mexican coffee liqueur, fresh coffee, aztec chocolate bitters	

CERVEZA †

TECATE (CAN)	\$8
VICTORIA	\$9
MODELO ESPECIAL	\$11
NEGRA MODELO	\$10
BOHEMIA	\$10
DOS EQUIS LAGER	\$9
CORONA ESPECIAL	\$9
PACIFICO	\$9
MEXICALI	\$10
CORONA FAMILIA 940ML	\$21
MEXICAN BOILER MAKER	\$15
Tecate + Tequila or Mezcal with lime & salt	

TURN ANY OF OUR BEERS INTO A MICHELADA
FOR AN EXTRA \$2

VINO

GL BTL

COLDSTONE SPARKLING - CUVÉE	\$9	\$43
King Valley, Victoria		
VILLA SANDI PROCECCO	\$10	\$48
Treviso Veneto, Italy		
ROSE FLAMETREE	\$9	\$43
Margaret River, WA		
INGRAM ROAD, SAUVIGNON BLANC	\$10	\$48
Yarra Valley Victoria		
STARBOROUGH, PINOT GRIS	\$12	\$58
Marlborough, NZ		
GAPSTED CHARDONNAY	\$10	\$48
King Valley, VIC		
VINA VENTISQUERO RESERVA, PINOT NOIR	\$10	\$48
Chile		
KENNEDY, SHIRAZ	\$11	\$53
Heathcote, Victoria		
LONGVIEW VINEYARD, SHIRAZ CABERNET	\$9	\$43
Adelaide Hills, South Australia		
ZANTES FOOTSTEP MALBEC	\$10	\$48
Longhorne Creek, South Australia		

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