WELCOME TO CACTUS JACK'S WHERE OUR MEALS ARE MADE FRESH EVERY DAY

Everything tastes better handmade, don't you agree? We think so. That's why every day we get in nice and early to prepare the freshest produce around to hand-make our sauces, salsas, guacamole and our fillings in the Enchiladas, Nachos and Chimichangas! There are no bottles of salsas out the back. Only herb jars and bins of empty avocado shells, tomato centres and coriander stems. We save the best bits for you and bin the rest. If it's not good enough for us, it's not good enough for you. We know you are going to love our dishes, because we put so much love and care into them – they practically come out singing!

Have a question, comment or feedback?
We would love to hear from you at owner@cactusjacks.com.au.

GET THE PARTY STARTED

GREAT FOR SHARING

(6) NACHOS | \$16.45

Equal elements indulgently satisfying and fresh, our housemade nachos see a bed of crunchy corn chips baked with refried pinto beans in ranchero salsa, diced jalapeños and Egmont cheese. This hot meld of flavour is then garnished with Pico de Gallo Mexican salsa of fresh tomato, onion and coriander, lettuce, spring onion, guacamole, olives and sour cream.

Add shredded beef or chicken \$2.00

(6) NACHOS EL GRANDE | \$22.85

Double of the above concoction, perfect for sharing with 2-4 friends or for one particularly hungry gent.

Add shredded beef of chicken \$2.00

BUFFALO WINGS TAPAS PLATE | \$10.95

All served with housemade Ranch Dip

ORIGINAL SWEET AND STICKY Chicken wings dusted in fiery fuego spices and marinated with Jack's special Texas BBQ sauce.

HOT & SPICY Crispy hot chicken wings with a cool hit of cucumber.

LOUISIANA WINGS Wings smothered in butter-infused Louisiana cayenne pepper sauce. Mild to medium heat.

(G) POTATO SKINS | \$8.95

The scooped-out well of crispy oven-baked potatoes is filled with cheese, spring onion and your choice of chilli beef, beans or bacon.

(16) SKINS EL GRANDE | \$14.95

A hefty double serving of potato skins with your choice of chilli beef, beans or bacon.

SOUTHERN FRIED CHICKEN CRISPERS | \$14.95

A small plate size serving of chicken fillet strips coated in Jack's secret spices and served with sweet mustard dipping sauce, lettuce, Pico de Gallo, cheese and beer-battered fries.

(6) MEXICAN MATCHSTICKS | \$6.45

Hand-cut housemade polenta and potato chips tossed in Jack's secret season and served with sour cream.

VG JALAPEÑO POPPERS | \$7.45

Each bite into the crisp pastry shell provides a rush of heat from the freshly chopped, spicy jalapeños inside, followed by a hit of cheddar, parmesan and cream cheese. Served with roasted ranchero salsa. Each serve includes 3 poppers.

CACTUS BREAD ROLL | \$5.95

An oven-baked garlic or herb roll dusted with Cajun spices and melted cheese.

(VG) VEGETARIAN (V) VEGAN (LG) LOW GLUTEN

KNS7

Molcollic

BUCKET WINGS
Plus 4 Ice Cold
Mexican Beers
\$28.95

750G

GET THE PARTY STARTED



GREAT FOR SHARING

TOSTADITAS

Bite-size mounds of deliciousness served atop a crisp corn tortilla. Four tostaditas per serve.

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BEER-BRAISED BEEF | \$8.80

Slow-braised beef accompanied by creamy blue cheese sauce and a medium spice, roasted ranchero salsa.

(6) TENDER PORK | \$8.80

Succulent pulled pork topped with sticky rum-glazed pineapple salsa, fire-roasted spicy jalapeños, toasted coconut flakes and roasted peanuts. For the tropical minded.

(6) ACHIOTE CHICKEN | \$8.80

Marinated in the flavours of Mexico, tender shredded chicken is served beneath a petite pile of meaty black beans, tomatillo salsa and smoky chipotle mayonnaise.

(B) PRAWN & AVOCADO | \$8.80

Tiger prawns topped with sliced avocado, a drizzle of chipotle dressing and fresh coriander. Summer fresh.

DIPS & SALSA

(6) CHILLI DIP | \$9.95

A traditional mild Mexican pot of beef and bean chilli with melted cheese, salsa and spring onions, served with corn chips.

VG (G) FLAG DIP | \$9.95

A combination of housemade guacamole, sour cream and salsa, served with corn chips.

VG (G) NAKED GUACAMOLE | \$9.95

Made in-house daily, our Naked Guacamole features market-fresh avocados smashed and seasoned, and served with corn chips.

QUESADILLAS

Our quesadillas come pressed and toasted in a flour tortilla.

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FRISCO | \$9.75

Achiote shredded chicken, smoked paprika, tomato salsa and cheese.

GRILLED STEAK | \$9.75

Grilled fajita rump steak, pepperdews and cheese.

VE) VEGGIE CACTUS | \$9.75

Fire-roasted capsicum, red onion, button mushrooms, tomato, avocado and cheese.

CHORIZO & CHEESE | \$9.75

Straight up meaty, cheesy goodness.

VG JALAPEÑOS & CHEESE 1 \$9.75

Melted cheese with a kick of heat.



LOADED GUACS | \$11.95

Load up your Naked Guacamole with your choice of one of these toppings:

CHEESE & BACON | \$11.95

(V6) PINEAPPLE & CUCUMBER | \$11.95

REFRESHING TOMATILLO SALSA | \$11.95

PORK CRACKLING | \$11.95

NEED A COOL HIT?

'Add a side of sour cream for \$2.50



SOUTH OF THE BORDER





DOWN MEXICO WAY

FAJITAS | \$30.95

Get hands on in creating your own perfect
Tex-Mex meal with our famous fajitas.
A sizzling platter of your choice of marinated
grilled meat, onion, capsicum and Texas
BBQ sauce is placed before you, with
soft flour tortillas for you to wrap and
dip your fajitas as you please. Choose from beef
rump, chicken breast, chorizo or Pepe's rump.

Add 3 extra tortillas \$1.00 Add 3 extra tortillas and 3 sauces \$3.95

SENSATIONAL SALADS

BURRITO BOWL | \$18.95

Warm salad of coriander and lime rice, black beans, cherry tomato, red onion, yellow capsicum, crisp cos lettuce and avocado.

Top with your choice of grilled fajita rumpsteak or grilled chicken breast.

Add 3 fresh flour tortillas \$1.00.

Gluten-free option available

CHIPTOLE PRAWN & AVOCADO TOSTADA | \$18.95

Marinated prawns served with sliced avocado, mesculin lettuce and smoky chipotle chilli dressing on crispy corn tortillas.

TIJUANA CHICKEN CAESAR SALAD | \$16.95

Fresh cos lettuce, bacon, parmesan cheese and our Caesar dressing tossed with chargrilled chicken and crispy tortillas.

MEXICAN PORK SALAD | \$18.95

Mexican pork served with fresh cos lettuce, tomatilla guacamole and housemade ranchero salsa, pico de gallo and fresh coriander.

NEED MORE HEAT? Add some of our hot suicide or extra hot suicidal salsa for \$2.50

(16) CHILLI | \$20.50

Traditional mild Mexican chilli of beef and beans, with rice, lettuce, Pico de Gallo, cheese, sour cream & corn chips. Need more heat? Add some of our hot suicide or extra hot suicidal salsa for \$2.50

AZTEC PIE | \$21.95

Achiote shredded chicken, corn and spring onions in a creamy sauce are layered between flour tortillas, topped with enchilada sauce and cheese then oven baked. Served with sour cream.

SOUTHERN FRIED CHICKEN CRISPERS 3 \$23.95

Chicken fillet strips coated in Jack's secret spices and served with sweet mustard dipping sauce, cos lettuce, Pico de Gallo, cheese and beer-battered fries.

(IG) ENCHILADAS | \$23.95

Two oven-baked enchiladas filled with your choice of beef and chicken or potato and spinach.

Topped with enchilada sauce and cheese and served with sour cream, beans and rice.

CHIMICHANGA | \$22.95 / \$25.95

Your choice of Mexican pork, achiote chicken or smoky chipotle prawn wrapped in 10" flour tortillas and fried until crispy.

Served with guacamole, sour cream, anchero salsa, rice and salad.

Pork or Chicken \$21.95 / Prawn \$25.95

S.O.B. | \$22.95

Any 8" Quesadilla and your choice of Chimichanga served with guacamole, sour cream, salsa, salad and our Tijuana Caesar dressing.



NORTH OF THE BORDER ***



EVERYTHING'S BIGGER IN TEXAS

MIGHTY TASTY STEAKS

TEX MEX SIZZLER | \$33.95

A 300-gram eye fillet drenched with our very own pepperdew sauce and served with sour-cream-topped Idaho potato or Mexican Matchsticks.

TRAIL BLAZER | \$33.95

A 400-gram rib fillet served with your choice of salad or chargrilled street corn. Choose your own sauce and accompaniment too!

MINI BLAZER | \$25.95

A 250-gram rib fillet served with your choice of salad or chargrilled street corn. Your choice of sauce and accompaniment.

TEXAS T-BONE | \$34.95

Those with a hearty appetite will love our 500-gram seasoned T-bone steak served with salad or chargrilled street corn and your choice of sauce and accompaniment.

RIO GRANDE | \$35.95

A 400-gram rib fillet topped with tiger prawns, avocado and béarnaise sauce, served with salad or chargrilled street corn and your choice of accompaniment.

RANCH EYE FILLET | \$34.95

A 300-gram eye fillet grilled to your liking and served with your choice of salad or chargrilled street corn. Pick your favourite sauce and accompaniment too!

ACCOMPANIEMENTS + SAUCE

Mexican Matchsticks Sweet Potato Wedges **Idaho Potato** Fries ·

Texas BBO Garlic Butter Béarnaise Mushroom Pepper

BBQ RIBS

HALF \$22.95 / FULL \$35.95

Choose between a full or half rack of Americanstyle BBQ ribs served with Mexican Matchsticks and a fresh home-style Mexican salad. Choice of Pork or Beef BBQ Ribs.

SANTA FE BURGER | \$15.95

Inspired by flavours of the Southwest, Cactus Jack's own Naked Guacamole tops this chargrilled chicken number, which is rounded off with crispy eye bacon, cos lettuce and whole egg mayonnaise.

HILLBILLY BURGER | \$15.95

A classic cheeseburger turned gourmet with a beef patty enveloped by layers of cheese and a dollop of tomato chilli chutney. Cos lettuce, cherry tomato, cucumber and red onion add a garden-fresh twist, accompanied by mayonnaise and smoky BBQ sauce.

HILLBILLY DELUXE | \$17.95

Go all out and devour the hefty Hillybilly Burger with extra beer-battered onion rings, guacamole and crispy eye bacon.

MESQUITE CHICKEN BREAST | \$23.45

Chicken breast is marinated in mild and smoky mesquite seasoning then grilled, before being smothered in Jack's Texas BBQ sauce and served with salad and beer-battered fries.

ADD SOME

Fries | \$5.45

Onion Rings | \$5.95

Ranchero Salsa | \$3.50

Sweet Potato Wedges | \$5.95

Chargrilled Street Corn | \$3.95 Our Famous Chilli-Beef-

topped Idaho Potato | \$6.95

Side Salad | \$5.45

Jalapeños | \$2.00

Hot Suicide Salsa | \$2.50

Extra Hot Suicidal Salsa | \$2.50

Sweet Mustard Dipping Sauce | \$3.95

Naked Guacamole | \$3.95

Sour Cream | \$3.50

