

Wine

WHITE

Great Lakes Sparkling Lily, Wootton, NSW ₣9 639

Sparkling Lily is a brut style that is crisp, light and delectable! A local favourite.

Okiwi Sauvignon Blanc, Marlborough, NZ ₣9.5 636

An intensely aromatic wine with fragrance of gooseberry, nectarine and grapefruit; the vibrant palate is rich and lingers with a clean finish. A fine Marlborough Sauv Blanc.

RED

Coppabella Pinot Noir, Tumbarumba, NSW ₣9.5 613 636

Bright, light and lifted palate dominated by raspberries and cherries and layered with earth and spice.

Cassegrain Stone Circle Premium Merlot, Hastings River, NSW ₣9 612 634

This Merlot is defined by structure and flavour. The palate is ripe and rich, hinting stewed red fruits, and finishing with a delicate rhubarb freshness.

Keith Tulloch Pario Pinot Gris, Hilltops, Hunter Valley, NSW ₣9.5 636

A lovely balance of fruit and exotic spice that compliments a wide variety of foods and appeals instantly. This sparkling moscato has floral and musk aromas with hints of apple and mint with a light-bodied sweet palate with fresh, zingy acidity and highlights of green apple and florals. A refreshing finish and a fine mousse.

ROSÉ

La Jolie Rosé, France ₣10.5 644

A delightful French Rosé from Francoise Chauvenet Vineyard in Burgundy. Light, dry and delicious.

Cerveza "Cold Beer"

TAP BEER

Si Señorita Lager
₣7 69.5

Lagunitas IPA
₣8 611.5

Dos Equis Especial Lager XX
₣7.5 611

CIDER

Rekorderlig Strawberry & Lime
9

Soft drinks

Cola, Lemonade, Lemon Squash,
Lemon, Lime & Bitters
Ginger Beer, Raspberry 5
Sparkling Mineral Water 1L 9

BOTTLED

Cascade Light 6

Great Northern Super Crisp 6

Stone & Wood Pacific Ale 9.5

Corona Pale Lager 8

Sol Beer Refreshing Lager 7

Pacifico Pilsner 9.5

Tecate Pale Lager Cans 7

Negra Modelo Dark Lager 9

Bar Snacks

ALL 14

GUACAMOLE, QUESO & TOTOPOS
toasted corn chips with fresh guacamole, queso dip and salsa roja (gf, v)

CALAMARE with salsa guajillo mayo

CUBAN FRIED CHICKEN
with lime and chipotle aioli

COCHINITA carnitas pulled pork, quesadilla, coriander crema and pickled onion

SURCHARGES: 1.5% EFTPOS, 10% SUNDAY & 20% PUBLIC HOLIDAY

SI SEÑORITA

mexican cantina

drinks menu

HAPPY HOUR
DAILY 4PM-5:30PM

Classic Blanco Shaken
Margarita 10
Mexican Mule 10
Viva la Frida 10
Si Señorita Lager 5
Tecate Lager Can 5

  @SISENORITAFORSTER



Cocktails

CLASSIC MARGARITAS 17

Our Classic Margaritas are made with 100% agave tequila, triple sec and freshly squeezed lime juice. Enjoy shaken on the rocks or frozen with a salt rim, by the glass or jug. Looking for a smoother experience? Upgrade your tequila game!

Herradura Silver Classic Blanco

🍸 19 🍹 66
Barrel-aged, distinctly sweet taste of agave and subtle oak

Herradura Reposado

🍸 20 🍹 69
Notes of cooked agave, vanilla and butter creates a smooth, sweet finish with a gentle spice

SIGNATURE MARGARITAS

Tommy's 18

Espolon Blanco, agave syrup and fresh lime juice. Rock salt rim.

Cadillac 18

Espolon Blanco, triple sec, grand marnier, lime juice. Rock salt rim.

Smoked Pineapple 18

Vida Mezcal, Espolon Blanco, fresh lime and pineapple juice with a salted rim

Caliente 18

Jalapeño infused tequila, triple sec, lime juice, watermelon puree with a chili salt rim

Herradura Añejo

🍸 21 🍹 71
Remarkably smooth, melt-in-your-mouth flavours of cooked agave, toasted oak and dried fruit

Coconut 18

1800 Coconut tequila, Malibu, lime juice with desiccated coconut rim

Honey & Thyme 18

Espolon Blanco, triple sec, lime juice, grapefruit juice, honey and thyme syrup with a salt and thyme rim

Please ask your friendly bartender if you wish to upgrade tequilas with our signature Margaritas.

FROM AROUND THE GLOBE

Escobar 18

Sailor Jerry, triple sec, lime juice with a sugar salt rim

Mexican Mule 18

Silver tequila, fresh lime, pineapple and ginger beer

Café Patron Espresso Martini 18

Patron XO cafe, vodka and espresso

Watermelon & Cucumber Mojito 18

Bacardi, triple sec, fresh lime and mint, watermelon puree, cucumber slices topped with soda water

Viva la Frida 18

Vodka, Chambord, fresh lime, fresh mint and blackberries topped with soda water

Paloma 18

Silver tequila, fresh lime juice topped with grapefruit juice and soda over ice with a rock salt rim



HAPPY HOUR
DAILY 4PM-5.30PM
SEE FRONT FOR DETAILS

Mezcal Sippers

30ML SERVE WITH FRESH APPLE

Del Maguey Vida 10

Made from agave hearts and roasted over hot stones resulting in a deep and smokey taste

Illegal Mezcal Joven 14.5

Deep agave aromas. Hints of green apple, citrus and white pepper, with lingering heat and sweet agave

Del Maguey Chichicapa 16

A complex taste of citrus and a long, smooth finish with overtones of mint

All our sippers contain 30ml of alcohol. Please drink responsibly.

Tequila Sippers

30ML SERVE WITH FRESH LIME

Herradura Silver 10

Barrel-aged, distinctly sweet taste of agave and subtle oak

Herradura Reposado 14

Notes of cooked agave, vanilla and butter creates a smooth sweet finish with a slight taste of spice

Herradura Anejo 16

Remarkably smooth, melt-in-your-mouth flavours of cooked agave, toasted oak and dried fruit

1800 Coconut 11

Infused with natural coconut to create an extraordinary smooth flavoured drink

1800 Reposado 11

Notes of buttery caramel, mild spices and a touch of smokiness

Patron Café XO 11

Quality tequila infused with espresso essence. Delicious on ice

Hacienda de Chihuahua 10

Crema de Sotol Chocolate. Made exclusively in the Chihuahua region, this liquor is made from wild agave. Imagine Baileys Irish whiskey but with tequila!

DO YOU KNOW THE DIFFERENCE BETWEEN MEZCAL & TEQUILA?

Tequila is made from only the blue agave plant and can only be produced in the state of Jalisco, whereas Mezcal is made from 28 different types of agave plant and is produced throughout Mexico. Mezcal is cooked in pits in the ground to give it its smokey flavour!