



@HOTELJESUS

# HOTEL JESUS<sup>®</sup>

## LUNCH MENU- TILL 5:00PM



@HOTELJESUS



scan the QR code or visit our website to see our photo menu

### SMALL

GUACAMOLE (vg) pistachios, crispy sweet potato, tortilla chips	14.0
*ESQUITES (vgo, gfo) - serves two corn, black mayo, cheese	12.0
CHILLI FRIES (gfo) fries, black mayo, cheese, tajin	9.0
MUSHROOM TOSTADA pinto bean puree, mushrooms in escabeche, avocado, salsa macha, micro coriander	9.0
*COLIMA CEVICHE tostada or bowl-minced snapper, pico, avocado, sesame seeds	9.0   22.0
PRAWN CEVICHE (ngf) tostada or bowl-prawns, peanuts, cucumber, avocado, coriander	10.0   24.0

Please let staff know if you have any dietary requirements or allergies  
Nuts are used in the kitchen

\* STAFF FAVOURITE  
(V) VEGETARIAN | (VG) VEGAN  
(VGO) VEGAN ON REQUEST  
(GFO) GLUTEN FREE ON REQUEST  
(NGF) NOT GLUTEN FREE

### TAQUERIA

GREENS TACO x2 (vg) burnt cauliflower puree, greens, avocado, peanut salsa	13.0
FISH TACO x2 fried rockling, crema, chipotle, pico	15.0
*CHICKEN SKIN TACO x2 chicken skin, pico de gallo, salsa diablo, coriander	14.0
*AL PASTOR TACO x2 pork, grilled pineapple, onion, coriander, tomatillo & morita salsa	12.0
BEEF TACO x2 rib eye, green onion & green chilli salsa, lime	16.0
VOLCAN fried cheese tortilla, beef, pico de gallo, taco shop guac, coriander	8.0
POBLANO QUESADILLA (v) (gfo) poblano chillis, mushroom, corn, cheese	15.0
*AL PASTOR QUESADILLA (gfo) pork, cheese, pineapple, stewed onion, coriander, salsa roja	16.0
TRUCK STOP NACHOS tortilla chips, guac, pickled onion, pico, cheese sauce, crema - add poblano & mushroom, chicken or pork	14.0 4.0
*CHURROS (ngf) cinnamon sugar, chocolate dipping sauce	10.0

\* STAFF FAVS | (VG) VEGAN | (VGO) VEGAN ON REQUEST | (V) VEGETARIAN | (GFO) GLUTEN FREE ON REQUEST | (NGF) NOT GLUTEN FREE

SUNDAY AND PUBLIC HOLIDAY SURCHARGE OF 10% IS APPLICABLE TO ALL TRANSACTIONS

# HOTEL

## COCKTAILS

HOTEL SANGRIA CUP / 1L vino tinto, vermut, ginger, citrus	8.00/30.0
APRICOT BELLINI apricot puree, cava	11.0
BLOODY MARY orange and tomato juices, black salsa, valentina, chipotle choose your spirit - tequila   gin   vodka	18.0
FROZEN MOJITO white rum, mint, lime	17.0
CLASSIC MARGARITA served up, no ice Herradura blanco tequila, pierre ferrand dry curaçao, lime, salt	20.0
JESUS MARGARITA served on ice Reposado tequila, orange, lime, agave, salt	16.0

## WINE

<b>BUBBLES</b>	Gls / Btl
NV Correfox Brut Rose Cava, Penedès, Spain	11.0/57.0
<b>WHITE</b>	
'17 Terratlantica Albariño, Rias Baixas, Spain	13.0/60.0
'19 Intrepido, Pinot Grigio, Mornington Peninsula, VIC	12.0/56.0
'17 Toma! Blanco Viura/Chardonnay, Navarra, Spain	11.0/52.0
<b>ROSE</b>	
'18 Casa Lluch Rose, Valencia, Spain	11.0/52.0
<b>RED</b>	
'19 Between Five Bells Pinot Wine, Lethbridge, VIC	13.0/60.0
'18 Toma! Tinto, Tempranillo / Granacha, Navarra, Spain	11.0/52.0
'18 Dune Tirari, Shiraz/ Negroamaro, McLaren Vale, SA	12.0/56.0

# JESUS<sup>®</sup>

## BEER/CIDER

### TINS / BOTTLES

Tecate (served with salt rim & lime)	8.0
Corona Ligerita mid strength	8.0
Corona (served with salt rim & lime)	9.0
Pacifico	10.0
Negra Modelo	10.0
Colonial Pale Ale	10.0
Garage Project Bliss Lager	10.0
Garage Project White Mischief peach sour	11.0
Coldstream apple cider	9.5

### MICHELADAS

(add to any non-tap beer, served with lime on ice)

CHELADA	lime juice, salt rim	+2.0
LA CLÁSICA	tomato, black salsa, chili, salt rim	+2.0
LA NEGRA	black salsa, huitlacoche salt rim	+2.0

### BEER ON TAP

	Pot	Sch	Jug
Stomping Ground XPA	6.5	10.0	21.0
Colonial Brewing Co draught	7.0	10.5	22.0
Kaiju Krush tropical pale ale	7.5	11.0	23.0

## MOCKTAILS & NON ALCOHOLIC

HORCHATA vanilla, rice, condensed milk, almond	8.0
JAMAICA AGUA FRESCA hibiscus, lime	6.0
KOMBUCHA from two boys brew ginger, lemon myrtle, cinnamon, clove hibiscus, chamomile, lavender, vanilla	7.0
SODAS house-made grapefruit   house-made burnt orange coke   zero   sprite	4.0

**5PM - 6PM ~ HAPPY HOUR - BEER - SANGRIA- MARGARITAS- HAPPY HOUR ~ 5PM - 6PM**