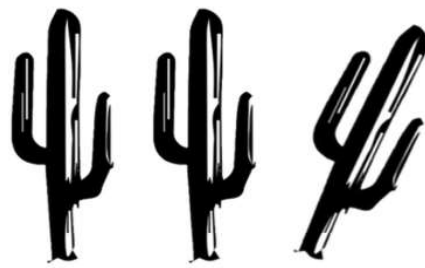


CHACHO'S



PIZZAS *12 INCHES OF GOODNESS!!*

- MAJOR MARGHERITA** (v, vgo) 16
San Marzano, mozzarella, parmigiano, basil. *Add fior di latte +2*
- VEGEMITE PIZZA** (v, vgo) 16
Garlic, mozzarella, vegemite, parmigiano, parsley.
- QUATRO QUESOS – FOUR CHEESE** (v) 19
Ricotta, blue cheese, mozzarella, parmigiano, sesame seed crust.
- PABLO PEPPERONI** 19
San Marzano, double pepperoni, fior di latte, basil.
- TROP FEST** 20
Garlic, leg ham, charred pineapple, guacamole, fior di latte, mozzarella.
- EL VEGO** (v, vgo) 18
San Marzano, mozzarella, grilled artichoke, jalapeño, salsa verde, tequila salt.
- LOS GARDENOS** (v, vgo) 19
Garlic, fior di latte, roast sweet potato, broccolini, parmigiano, rosemary.
- EL SETA** (v, vgo) 20
Ricotta, 24 hour marinated mushroom, spinach, enoki, mozzarella.
- WHOLE HOG** 22
Pork & fennel sausage, crackling sprinkles, mozzarella, caramelised onion, ricotta dollops.
- DEL TORO** 21
San Marzano, mozzarella, roasted onions, chorizo, corn, jalapeños, guacamole, sour cream, corn chips, coriander.
- SENOR SALAMI** 21
San Marzano, hot calabrese salami, jalapeño, fior di latte, hot honey, rocket.
- THE GREAT CHICKEN PARMI PIZZA** 21
San Marzano, free range chicken schnitzel, leg ham, mozzarella, basil.
- HOLY MOLE** 21
Mole base, mozzarella, shredded slow cooked pork, coriander, pickled red onion, lime.

\$10 MARGARITA COCKTAILS
\$10 MARG/VEGEMITE PIZZAS

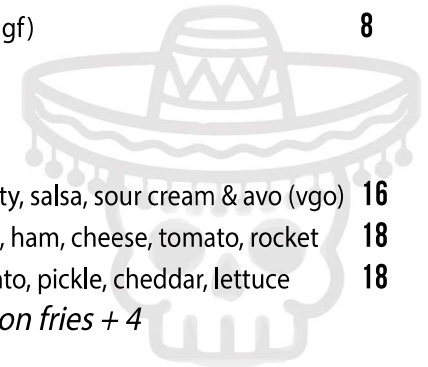
HAPPY HOUR
EVERYDAY B4 7PM

NOT PIZZAS

- ROASTED PEPITAS** chilli roasted sunflower seeds with lime. (vg, gf) 5
- HOUSE OLIVES** marinated olives, pan fried with parsley & lemon (vg, gf) 6
- ELOTE** Grilled corn with chipotle aioli, chili, parmesan, lime, tequila salt (v, gf) 6
- STUFFED JALAPEÑOS** Grilled and stuffed with cream cheese [2]. (v, gf) 7
- CHACHOS NACHOS** cheese, guacamole, sour cream, salsa & coriander (v, gf) 16
Add chorizo OR shredded pork OR chicken +4
- GREEN** Rocket, cherry tomato, olives, house viniagrettte (vg, gf) 10
- SWEET POTATO SALAD** (v, gf) 14
Spinach, roast sweet potato, crumbed goats cheese, pine nut, fennel seed, honey.
- SKIN ON FRIES** with house burger sauce (vgo, gf) 8

BURGERS

- EL BEANO BURGER** bean, beet & coriander patty, salsa, sour cream & avo (vgo) 16
- THE GREAT CHICKEN PARMI BURGER** schnitzel, ham, cheese, tomato, rocket 18
- CHACHOBURGER** house made beef patty, tomato, pickle, cheddar, lettuce 18
Add side of skin on fries + 4



EXTRA PIMP

- Chipotle Aioli dipping sauce (for pizza crust)* 2
- Jalapeño 3 Pork & fennel sausage 6
- Pepperoni 4 Anchovy 4
- Prosciutto 5 Goats cheese 4
- Mushroom 4 Olives 3

ALL PIZZAS

**VEGAN CHEESE
SUBSTITUTE +3**
**GLUTEN FREE
BASE +5**

v = vegetarian, vg = vegan, vgo = vegan option available, gf = gluten free

15% Labour charge applied on public holidays

MARGARITAS

CHACHOS MARG

Reposado Tequila, Lime, Agave, Salt rim 17/45

JALAPENO MARG

Chilli Tequila, Jalepeno, Cucumber, Lime, Agave, Chipotle rim 18/49

MANGO MARGARITA

Reposado Tequila, Mango, Lime, Orange Bitters. 18/49

LYCHEE-RITA

Reposado Tequila, Lychee, Lime, Agave. 18/49

SILK & SMOKE

Vida Mezcal, Basil Agave, Lime, Grapefruit, Aquafaba. 19/56

BLOODY MEZCALLIER

Mezcal, Cointreau, Blood Orange, Lime, Aquafaba. 19/56

MOCTELES (MOCKTAILS)

BABY VIVA

Mango, Passionfruit, Lime. 10

EL VERANO

Grapefruit, Basil Agave, Lime, Lemonade. 10

LOVE & TONIC

Basil Agave, Lime, Jalapeno, Cucumber, Tonic. 10

COCTELES (COCKTAILS)

1869 SPRITZ

Añejo Tequila, Aperol, Jalapeño, Lime, Prosecco. 18/49

PASSION PALOMA

Blanco, Grapefruit, Passionfruit, Grapefruit Bitters, Lime 18/49

ESPRESSO MARIACHI

Cafe Patron, Blanco Tequila, Vanilla, Mint, Espresso. 18

COCO-LOCO

Coconut tequila, Elderflower liquor, Melon liquor, Coconut rim. 18

EL CHAPO SOUR

1800 Añejo, Amaretto, Banana, Bitters, Lemon, Aquafaba. 18

CASA COOL

Casamigos Reposado, Cognac, Fernet Branca, Basil Agave, Aquafaba. 21

MEXI MANHATTEN

Gran Centenario Reposado, Sweet Vermouth, Orange Bitters. 21

NEGAVE

Mezcal, Antica Formula, Campari, Grapefruit Bitters. 20

CHACHOS TONIC

Blanco Tequila OR Four Pillars Gin, Pineapple, Strawberry, Tonic. 13

-- Classic Cocktails available on request --

#CHACHOSWINDSOR

TEQUILAS All served with house sangrita

BLANCO a pure expression of agave flavour; expect pepper, heat, and earthiness

- JOSE CUERVO TRADICIONAL** - *The oldest tequila in the world; still unbeatable.* 10
- DON JULIO** - *Luxurious, accessible, and oh so tasty.* 12
- CASAMIGOS** - *by George Clooney, and as smooth as the man himself.* 13
- ARETTE** - *smooth with hints of straw from a historic independant distiller.* 13
- RESERVA DE LA FAMILIA PLATINO** - *The worlds best blanco tequila. Seriously.* 25

REPOSADO rested for 2 to 11 months; more mellow, but still with bite

- JOSE CUERVO TRADICIONAL** - *As rich in flavour as it is in history.* 10
- DON JULIO** - *Light and drinkable, yet fierce and heated.* 13
- HERRADURA** - *Iconic, fiery, delicious, and absolutely essential.* 14
- CASAMIGOS** - *So smooth it'll wine and dine you.* 14
- GRAN CENTENARIO** - *Hot cinnamon, agave, and tropical perfection.* 15
- CLASE AZULE** - *Meticulous craftsmanship that results in floral, rustic purity.* 22

AÑEJO aged 1 to 3 years; smooth, complex, sophisticated and persuasive

- 1800** - *Notes of vanilla, agave, AND chocolate? Yes please.* 12
- HERRADURA** - *A rich, full-mouth texture paired with delicious caramel.* 15
- CASAMIGOS** - *Subtle leather & woodsmoke roll towards a smooth, buttery finish.* 15
- GRAN CENTENARIO** - *A superb bouquet of orange, candied fruits, and butter.* 15
- DON JULIO** - *Shy and playful, with an unravelling complexity.* 15
- DON JULIO 1942** - *Pepper & butterscotch unfurl into smooth tequila transcendence* 28

MEZCAL Smokey, savoury; Tequila's cool, slightly jilted older brother

- BURRITO** - *Sweetness, mild smoke, and even eucalyptus make an appearance.* 12
- VIDA** - *Like a fine cigar, smokey delectable mezcal perfection.* 13
- BRUXO NO.1** - *Light, with a flirtatious balance of honeysuckle and earthiness.* 14
- BRUXO NO.2** - *A unique and bold pechuga; sylvan, smooth and subtle.* 14

OTHER TEQUILAS OF INTEREST

- PATRON XO CAFE** - *you know it; and you know you want it* 12
- 1800 COCONUT** - *infuse with fresh ripe coconut* 10
- ESPOLON BLANCO** - *Chilli infused inhouse* 11

FLIGHTS

Available in 20 & 30ml, all served with house sangrita

BLANCO FLIGHT - A trip through our selection of earthy, peppery, agave flavoured deliciousness, encompassing the best blanco tequila has to offer.

JOSE CUERVO TRADICIONAL - ARETTE - DON JULIO 22/32

REPOSADO FLIGHT - All slightly aged and all completely, unabashedly mouthwatering; these are the perfect blends of agave heat and aged complexity.

JOSE CUERVO TRADICIONAL - HERRADURA - CASAMIGOS 24/34

AÑEJO FLIGHT - A beautiful journey through tequila's more nuanced flavours, taking in hints of bourbon, caramel, and even chocolate.

1800 - HERRADURA - DON JULIO 27/39

MESSY MEZCAL FLIGHT - Whether you're a veritable mezcalier or have yet to take the plunge, we're here to guide you through this world of smoky delights.

BURRITO - VIDA - BRUXO NO. 1 26/37

"From Pulque to Mezcal to Tequila; Maguey - the traditional name for agave - has a rich, beautiful, Mexican heritage of strong alcohol and even stronger flavours.

This is our celebration of that heritage. Come join us on a journey through your new favourite family of spirits."

ERASE DISTANT MEMORIES OF CHEAP-NASTY ADOLESCENT TEQUILANESS FLIGHT - Only associate tequila with cheap shots, blackout drunkenness, and terrible hangovers? There's another way, take a peek down the rabbit hole...

CASAMIGOS BLANCO - HERRADURA REPOSADO - GRAN CENTENARIO AÑEJO 26/37

SMOOTH CLOONEY FLIGHT -

Experience to super smooth spectrum of the George Clooney label, Casamigos.

CASAMIGOS BLANCO - CASAMIGOS REPOSADO - CASAMIGOS AÑEJO 28/39

PREMIUM FLIGHT -

Unparalleled flavour spanning the tequila spectrum; prepare to be dazzled.

DON JULIO 1942 AÑEJO - CLASE AZULE REPOSADO - RESERVA DE LA FAMILIA PLATINO BLANCO 48/69

JOY FLIGHT - Take a dip in tequila's more carefree side, and enjoy an odyssey through everything from playful smokiness to coconut sweetness.

DON JULIO AÑEJO - CASAMIGOS REPOSADO - 1800 COCONUT 26/37

VINO (WINE)

SPARKLING

Louis Perdrier, Blanc de Blanc, FRA 10/42

It's not my fault I like bubbles, Sparkling Pinot Noir

Lansdowne, Adelaide Hills, SA 55

ROSE

Conde de Valdemar, Spain 10/42

WHITE

Pinot Grigio, Villa Parini, Veneto IT 10/42

Chardonnay, Bleasdale Estate, Adelaide Hills SA 13/55

Sauvignon Blanc, HaHa, Marlborough NZ 12/50

Fiano, Lo Stesso, Heathcote VIC 58

Chardonnay, Petit Chablis, Burgundy, FRA 62

VINO (WINE)

RED

Tempranillo, Valde Moreda, Spain 11/49

Cab-Merlot, Chateau D'Ambert, Bordeaux, FRA 10/50

Shiraz, The Broker, Mt Barker, WA 14/59

Cab-Sav, Lansdowne, Adelaide Hills, SA 57

Pinot Noir, HaHa, Marlborough, NZ 59

Grenache, Tin Shed, Barossa, SA 62

Shiraz-Grenache, Magellan, Languedoc, FRA 62

CERVEZA (BEER)

MEXICAN BEER

Tecate, Lager 355ml	8
Pacifico Clara 355ml	10
Modelo Negra 355ml	13

LOCAL BEER

Coopers Session Ale, SA 375ml	10
Sample Pale Ale, VIC 330ml	11
Doss Blockos, Unlimited Pale Ale, VIC 330ml	12
Coopers Pale Ale, Longneck, SA 750ml	17

Golden Axe Apple Cider, VIC 375ml	10
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BEBIDAS (SOFT DRINKS)

Coke - Lemonade Can	5
Bundaberg Ginger beer	5
Orange/Tomato/Passionfruit Juice	6
Capi Sparkling Water 500ml	8

DRUNK 