AZTEC

Tasting Platter

Shredded Pork Tortillas
Chipotle Smoked Chilli, Pineapple and Coriander Salsa

Taco Shells with Pulled Adobo Beef Short Rib
Jalapeños and Salsa Verde

Poblano Chilli
Sautéed Spinach, Raisins and Pine Nuts
with Goat’s Cheese and Tomatillo Sauce (v)

Main Courses

Shrimp and Swordfish Crêpes
Pasilla Chile, Lime, Queso Fresco Cheese and Ranchero Sauce

Chimichangas
Baked Burrito with Chicken or Beef
Pico de Gallo, Sour Cream and Guacamole

Fajitas
Sizzling Chicken, Beef or Prawns
Cheese, Jalapeños, Pico de Gallo, Sour Cream and Guacamole

Beef Combo
Honey Ranchero Glazed Short Rib and Tenderloin Medallion*
with Tequila flamed Mushrooms, Poblano Peppers and Manchego

Vegetarian Chimichanga or Fajitas
Stir-fried Vegetables, Sour Cream and Guacamole (v)
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Sides

Pinto Beans
Mexican Yellow Rice
Cajun Spiced Potato Wedges
Sweet Potato Fries

Desserts

Churros and Dips
Chocolate and Chilli, Mango and Pomegranate, Peanut Butter and Caramel

Red Velvet Pancakes
Cream Cheese Frosting and White Chocolate Sauce

Tres Leches
Light Sponge with Malibu Cream and Mango Compote

(v) – Denotes vegetarian choice

*Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.*
Aztec offers authentic regional Mexican cuisine, featuring classic dishes freshly prepared by our skilled chefs.

Explore a variety of flavours, spices and ingredients which are native to Mexico. Dishes feature a Tasting Platter, innovative main courses and playful twists on traditional Mexican desserts.

A truly unique experience with a relaxed atmosphere perfect for sharing and conversation.
AZTEC WINE FLIGHT  $22.00

Join us for a journey of discovery as we introduce you to three wines perfectly matched with the menu.
Torrontés, Dominio de Toyo, Famatima Valley, Argentina
Malbec Reserve, Kaiken, Mendoza, Argentina
Late Harvest Sauvignon Blanc, Viña Morandé, Casablanca Valley, Chile

WHITE WINE  250ML  BOTTLE
Gewürztraminer, Cave de Hunawihr, Alsace, France  $15.75  $45.00
Grüner Veltliner Satzen Single Vineyard, Felsner, Kremstal, Austria  $13.95  $40.00
Pinot Gris, A to Z Wineworks, Oregon, USA  $17.50  $50.00
Riesling Kung Fu Girl, Charles Smith, Washington State, USA  $15.75  $45.00
Torrontés, Dominio de Toyo, Famatima Valley, Argentina  $11.50  $32.50

ROSÉ WINE  250ML  BOTTLE
Zinfandel Rosé, The Bulletin, California, USA  $12.50  $36.00

RED WINE  250ML  BOTTLE
Malbec Reserve, Kaiken, Mendoza, Argentina  $13.95  $40.00
Merlot Velvet Devil, Charles Smith, Washington State, USA  $16.00  $46.00
Pinot Noir, Ribbonwood, Marlborough, New Zealand  $16.95  $48.50
Rioja Reserva, Bodegas LAN, Rioja, Spain  $19.25  $55.00
Syrah Boom Boom, Charles Smith, Washington State, USA  $17.50  $50.00

SWEET WINE  75 ML  BOTTLE
Late Harvest Sauvignon Blanc, Viña Morandé, Casablanca Valley, Chile (375ml)  $7.95  $36.00

BEERS
Corona (Mexico) - 355ml, 4.5% abv  $5.75

All wines by the glass are served as 250ml measures. 150ml measures are available on request.
The Wine Flight consists of 3 glasses, each of 150ml for white and red wine and 75ml for sweet wine.
All bar purchases are subject to a 15% service charge.