



Mains

Arizona beef burger \$19.5
200 gram grilled beef patty with bacon, cheese, mesclun, tomato, sweet onion, barbeque chipotle sauce and roasted garlic mayo in a bun, served with chunky fries.

Cervena burger \$22.5
House smoked venison pattie with a tamarillo chutney, beetroot, sweet onion, bell peppers, mesclun, tomato, roasted garlic mayo in a bun, served with chunky fries.

Lamb wrap \$18.5
Goats cottage cheese, baby spinach, char-grilled bell peppers and crispy avocado, lemon and mint dressing served with salad.

Fish of the day \$28
Fresh catch market fish served with paella rice and mango salsa.

Crispy tempura battered fish \$19.5
Crispy tempura battered fish in a newspaper cone with a side of fries, tartare sauce, lemon wrap and salad leaves.

Starters

Chilli corn garlic bread \$9
Mild chilli corn bread topped with garlic, parsley and mozzarella cheese.

Arizona Wings \$15
24hrs chipotle and agave nectar marinated wings, cooked until crispy and served with your choice of sauce:
Barbeque - mild
Chipotle - medium/hot
Chilli chocolate mole - hot

Blackened beef salad \$17.5
Cajun spiced beef strips and a crisp salad with lime and cilantro.

Cajun corn coated squid \$12
Served with lime and chilli mayo and salad.

American Caesar salad \$18
Romaine lettuce tossed with crispy bacon, grilled Cajun chicken, croutons and a boiled egg finished with grated Parmigiano.

Clam chowder \$15
Served with warm bread.



Mains cont.

Chicken enchilada \$19
Spicy chicken or Vegetarian Mexican Beans filled flour tortilla, baked with Monterey Jack cheese and served with salad and Sour Cream.

Nachos \$15
Warm nacho chips served with chilli con carne Or Vegetarian Mexican Beans, guacamole and sour cream.

Barbacoa de Borrego \$23
Slow roasted lamb shoulder in banana leaves dried chillies and giant beans.

Green chilli pork \$24
Braised pork with tomatillo, jalapeno and coriander served with a tortilla.

Beef tamales \$23
Steamed masa flour dough filled with chilli con carne served with salad and salsa.

From the Grill

Grilled New York steak \$29
with Arizona peppercorn sauce, fries, tomato confit, and charcoal vegetables.

Grilled tenderloin \$32.5
with Arizona peppercorn sauce, fries, tomato confit, and charcoal vegetables.

Fajita (fah-hee-ta) Platters \$30
Our House Specialty.
Tender meat or seafood marinated in Arizona's special fajita recipe, served on a sizzling bed of onion and peppers, accompanied by a selection of dips and warm tortillas. Your choice of chicken, beef or seafood (prawn and calamari).
Combo Fajitas \$4 extra

Pizzas

Mexicana \$18
Pizza with a tomatillo base, chorizo, cilantro and jalapeno peppers.

Margheritta \$17
Tomato base, fresh herbs and mozzarella cheese.

Chicken cranberry \$19
Grilled chicken, cranberry and brie with a tomato base.

Meat lover \$19
Salami, chorizo sausage, pastrami and ham with barbeque sauce.

Cajun lamb \$21
Cajun rubbed lamb, tomatillo base, red onion marmalade, courgette, parmesan cheese and rocket lettuce.

Sides

Guacamole	\$3
Garlic mayo	\$2
Tomato salsa	\$2
Chunky fries with garlic mayo	\$5
Sour cream	\$2
Arizona spicy wedges with sour cream	\$8
Chilli jam	\$2
Bacon & cheese wedges with sour cream	\$11.5
Mixed vegetables	\$9.5
Mixed salad with cucumber, tomato, and Pico De Gallo	\$10
Tomatillo	\$2
Tortilla (3 pieces)	\$6
Chipotle Sauce	\$2
Barbeque Sauce	\$2
Mango Salsa	\$2.5
Chocolate Mole	\$2.5
Corn Chips with Salsa	\$6

Dessert

New Orleans mud cake with chocolate fudge sauce and vanilla ice cream.	\$10
Sticky date pudding Warm date pudding with caramel sauce and coffee ice cream.	\$10
Tequila and lime cheese cake Baked cheese cake with whipped cream and rhubarb compote.	\$10
Banana split Banana with ice cream, whipped cream and a butterscotch sauce.	\$10





Brunch Menu

Served Saturday and Sunday
from 2.30pm

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| Porcion De Tostadas
Toasted breads with a selection of preserves. | \$10.5 |
| Fresh fruit platter
Freshly sliced fruit with yoghurt and cinnamon syrup. | \$12.5 |
| Lost Bread
New Orleans' version of French toast served with an apple pecan praline sauce and crème fraiche. | \$14.5 |
| Eggs Louisiana
Two poached eggs on brioche with smoked ham or smoked salmon and hollandaise sauce. | \$16 |
| Egg Burrito
Tortilla filled with scrambled egg, cheese, tomato and spinach served with guacamole and sour cream. | \$14.5 |
| The Arizona Breakfast
Two Eggs – scrambled, poached or fried, served on toasted corn bread, with bacon, mushrooms, roasted tomato, hash browns, baked beans and Mexican sausage. | \$19.5 |
| Pancake stack
Stack of 3 pancakes with Canadian maple syrup, banana and grilled bacon. | \$19.5 |
| Bacon sandwich
Grilled sour dough bread filled with bacon, fried egg, avocado, tomato and served with salad. | \$18.5 |
| Porridge
Oats cooked with cranberries, apricots, honey and crème fraiche topped with sliced toasted Brazil nuts. | \$13 |