

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

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

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 Hunawehr, 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.