







Guerrilla Cairns is a modern Mexican restaurant with a strong emphasis on traditional Mexican flavours utilising Far North Queensland as it's pantry.

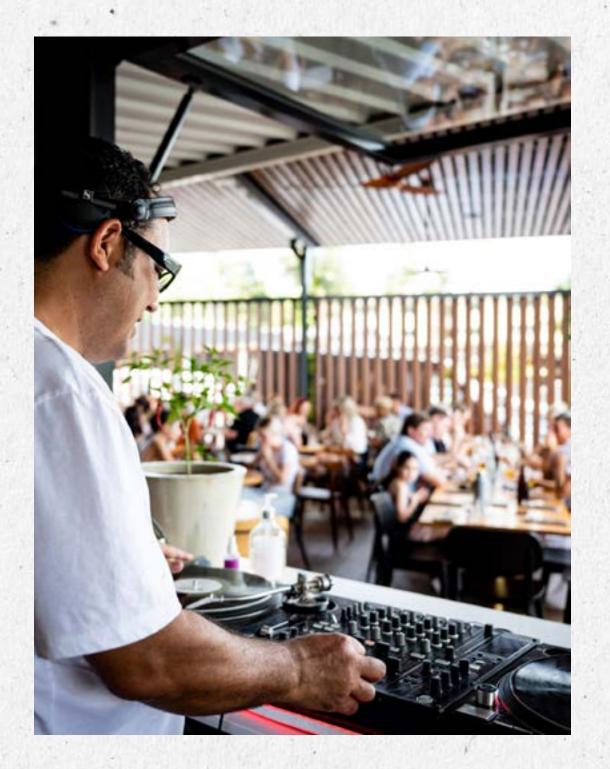
From fresh seafood, locally sourced beef and pork to an array of tablelands fresh produce, Guerrilla has a menu to tantalise all taste buds and budgets.

We have a selection of Group Dining options that are designed to share, served 'family style' in the middle of the table. Think Guacamole, Tacos, Empanadas and decedent desserts. The menus can also be easily modified to cater for any dietary requirements.

Our head bartender has carefully orchestrated an impressive beverage list with alternative wine options, Mexican beers and a strong, fanciful margarita selection.

We look forward to welcoming your party to this very special venue.

Viva Guerrilla



# **'THE PATIO' (OUTSIDE)**

Our outside patio space is perfect for corporate or social events. Featuring an open, well shaded, intimate space, the patio gives true meaning to alfresco dining in tropical North Queensland. Think brass and polished oak table-tops, comfortable spacious seating with classic table settings.

Our patio area conformably caters for 80 guests for a sit down event.



# **'BAR/ LOUNGE' (INSIDE)**

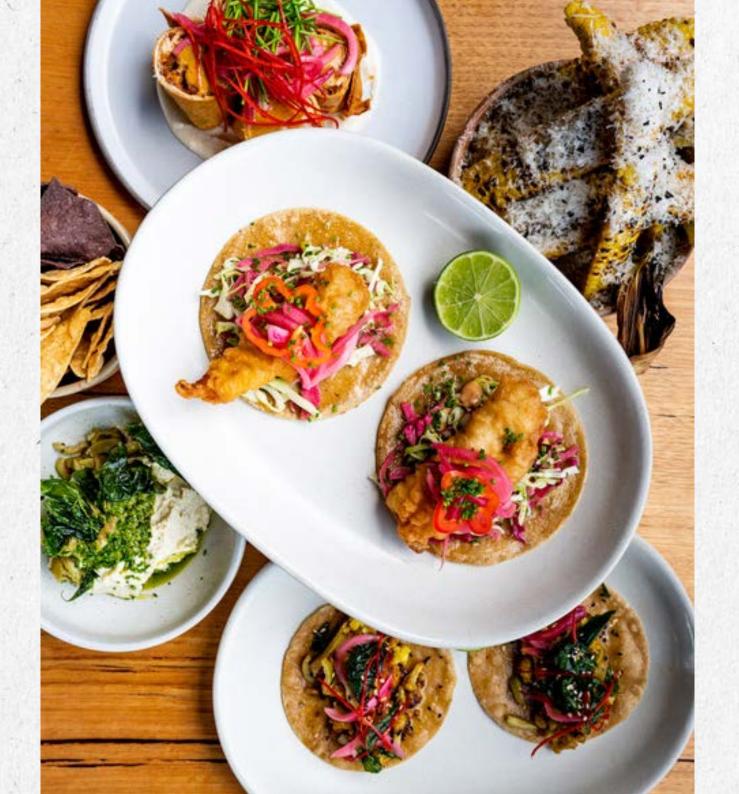
Our sophisticated Lounge/ bar area brings a sense of New York elegance with polished marble tops, touches of brass and oak. Padded leather seating and a mix of high and low top tables allows the area to transform into an array of spaces. Fully air- conditioned for those barmy nights.

Comfortably seating 40 guests for a sit down event, with create alternatives for a cocktail canapé function.

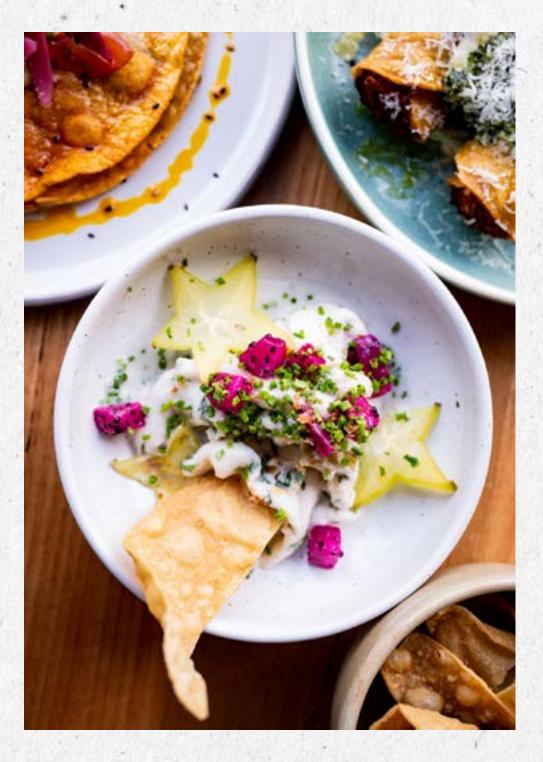
# **EXCLUSIVE USE**

Guerilla is the perfect venue for an exclusive use event, offering your guests an array of different dining spaces.

Contact events@guerrillacairns.com.au for more information.







# **EL BARRIO BANQUET 55PP**

**GUACAMOLE** (ve g/f) avocado, lime, sea salt, jalapeno, coriander, totopos

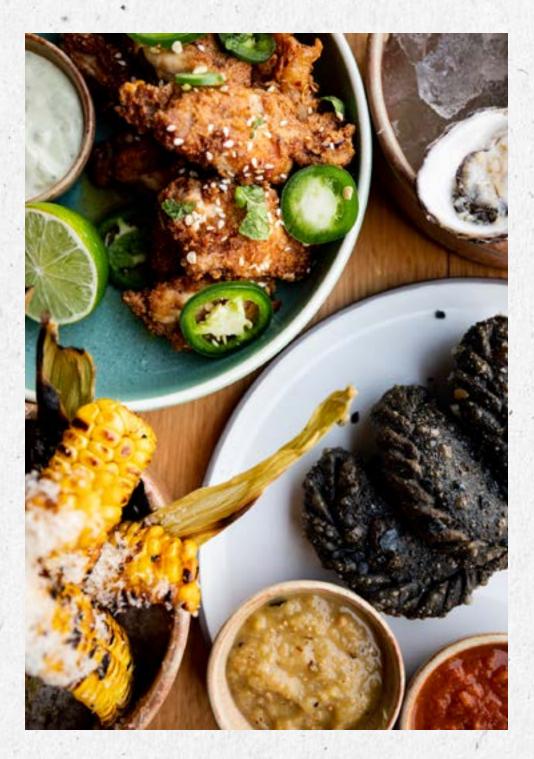
FLAUTAS ROJO (v g/f)
fried tortilla, potato, queso fresca, rojo sauce,
pickled radish, cos lettuce cups

AL PASTOR CHICKEN WINGS ancho & guajillo crumb, grilled pineapple salsa, jalapeno agave glaze, lime

TACOS DE CASA selection of Frida's favourite tacos

**EGGPLANT SALAD** (v g/f) roasted eggplant, radicchio, yoghurt & mint crema, spiced nut & tortilla crumb

#### CHURROS cinnamon sugar, chilli chocolate dip ADD \$5 p.p.



# FRIDA'S FEAST 65PP

**GUACAMOLE** (ve g/f) avocado, lime, sea salt, jalapeno, coriander, totopos

**SMOKEY CORN RIBS** (v g/f) grilled corn, chive & miso butter, parmesan, nut crunch

#### **AL PASTOR CHICKEN WINGS**

ancho & guajillo crumb, grilled pineapple salsa, jalapeno agave glaze, lime

FLAUTAS ROJO (v g/f)
fried tortilla. potato. gueso fr

fried tortilla, potato, queso fresca, rojo sauce, pickled radish, cos lettuce cups

TACOS DE CASA a selection of Frida's favourite tacos

**EGGPLANT SALAD** (v g/f) roasted eggplant, radicchio, yoghurt & mint crema, spiced nut & tortilla crumb

#### **CHURROS**

cinnamon sugar, chilli chocolate dip ADD \$5 p.p.



# **CANAPE PACKAGES**

FEISTA CANAPE30 PP(Includes a choice of 4 pieces)

GRANDE FIESTA CANAPE 40 PP (Includes a choice of 6 pieces) **MUSHROOM TOSTADA** (ve g/f) romesco, pickled tomato, Guerrilla slaw, spiced pepitas, sesame

BRISKET TOSTADA (g/f)
mole, beef brisket, iceberg lettuce, salsa verde,
pickled onion

FRESHLY SHUCKED OYSTER mezcal mignonette dressing

HARVEY BAY SCALLOPS smoked chorizo, corn puree, green tomato salsa, coriander

**QUESILLO FLAUTAS** fried tortilla cigars, potato & three cheese filling, burnt chilli mayo

**PICADILLO TAMALES** corn wrapped masa with smoked brisket, green olives, raisins & almonds

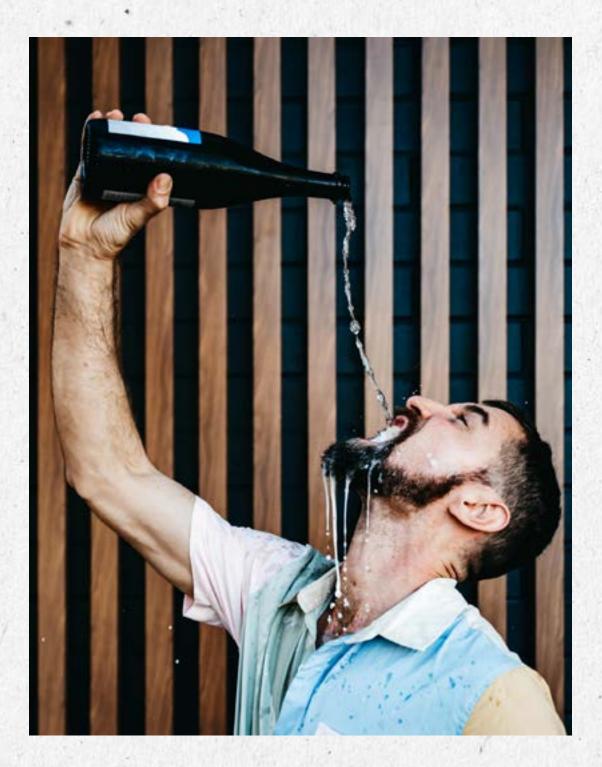
**GUERRILLA EMPANADA** coconut roast pumpkin & black bean, salsa roja

QUESADILLAS chicken tinga, salsa macha, queso, pickled cabbage, umami crunch

CHURROS cinnamon sugar, chilli chocolate dip ADD \$5 p.p.

TACOS DE CASA a selection of Frida's favourite tacos ADD \$10 p.p.

Minimum 20 people for canapé packages.



# **BEVERAGE PACKAGES**

# STANDARD PACKAGE

# BEER

Estrella Damm Kona IPA

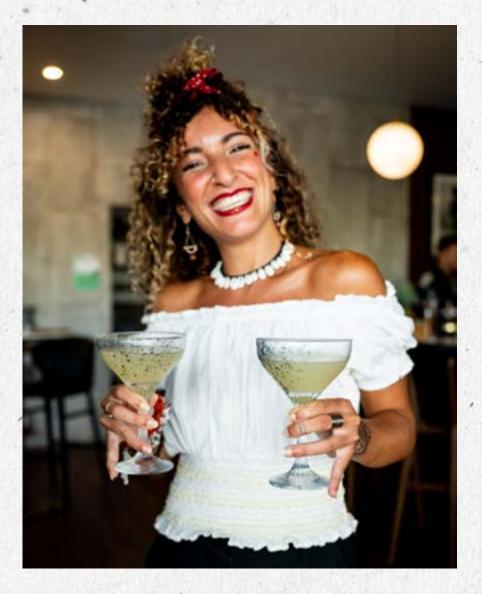
Spain Hawaii

# WINE

A selection of our House Wines: Tortoise and the Hare Sparkling Brut SA Tortoise and the Hare Sauvignon Blanc 2020 SA Tortoise and the Hare Shiraz 2019 SA

# SOFT DRINK | JUICE | MINERAL WATER

**2 HOURS - \$49 3 HOURS - \$59** Includes all tap beers, a selection of house wines, soft drink & juice



**2 HOURS - \$52 3 HOURS - \$62** Includes all tap beers, a selection of house wines, soft drink & juice

## PREMIUM PACKAGE

#### BEER

Estrella Damm Kona IPA

Spain Hawaii

# WINE

A selection of our House Wines: Tortoise and the Hare Sparkling Brut SA Tortoise and the Hare Sauvignon Blanc 2020 SA Tortoise and the Hare Shiraz 2019 SA

### **SPIRITS**

El Jimador Tequila, Tanqueray Gin, Ketel One Vodka, Bundaberg Rum, Jonnie Walker Black

# SOFT DRINK | JUICE | MINERAL WATER

### **BAR TAB**

Popular with cocktail functions, a bar tab gives your guests direct access to our bar where they can choose from a range of beverages on consumption. Our entire beverage list can be found on our website guerrillacairns.com.au

# ADD MARGARITA WAVE TO YOUR PACKAGE FOR 12PP



# **PLEASE NOTE**

All of our Christmas function packages include Christmas decorations and styling. No venue hire fee.

Minimum spend requirements apply to bookings that require full use of The Patio, our bar/lounge and for Exclusive Use Functions.

Beverage packages require a minimum of 10 guests.

Please email events@guerrillacairns.com.au if you would like more information for your upcoming function.

## **CONTACT US TODAY**

Call us to book your function (07) 4028 3535 events@guerrillacairns.com.au 1/120 Collins Avenue, Edge Hill Village guerrillacairns.com.au

