



All tacos \$8 each

All our tacos are dairy free, and available gluten free; ask the team for a gf tortilla.

CHIPOTLE CHICKEN

Slow cooked shredded chipotle chicken. With fresh slaw, house-made pickled red onion, drizzled with lime aioli.

CRISPY COCONUT PRAWN

Marinated in coconut milk and spices, coated in coconut batter and fried. With pico, fresh slaw, mango and aioli.

BBQ JACKFRUIT

Jackfruit cooked in BBQ and chipotle sauce with an orange kick. With fresh slaw, corn, sliced avo and topped with vegan aioli.

(VEG) (V)

FRIED CHICKEN

Tender chicken coated in crispy batter and fried for crunch. With fresh slaw, pico and chipotle aioli.

BAJA FISH

Lightly battered fish, seasoned with our combination of spices. With fresh slaw, jalapeño tartare and a wedge of lime.

PORK CARNITAS

Slow cooked shredded pork, lightly pan-fried for the perfect combo of tender and crisp. With fresh slaw, pickled pineapple and our chipotle aioli.

Tacos



Designed to share

Starters & Share Plates

DIPS & TORTILLA CHIPS \$21

Served with crispy tortilla chips.
Queso: cheesy roasted cauliflower dip
Guac: fresh avocado with lime
Salsa: roasted tomato, chillies and herbs
(GF) (VEG)

OUR LAYERED DIP \$19

Refried beans, sour cream, cheese, avo and pico. Served with tortilla chips.
(GF) (VEG)

JALAPEÑO POPPERS (3PCE) \$12

With cheesy centres and coated in crispy breadcrumbs. Served with chipotle aioli.
(VEG)

PUMPKIN SOPAPILLAS \$12

House-made pumpkin dumplings filled with mozzarella, fried and seasoned. Crispy on the outside with soft-cheesy-centres.
(GF) (VEG)

CHILLI CALAMARI \$14

Lightly battered, fried and sprinkled with chilli salt. Served with lime aioli.
(GF) (DF)

Sides

ELOTE SALAD \$15

Grilled street corn salad, tossed with parmesan, jalapeño, spring onions, red onion, coriander, lime aioli and sour cream.
(GF) (VEG)

HERBY MEXICAN RICE \$8

Fresh herbs and rice.
(GF) (DF) (VEG) (V)

WARM TORTILLAS \$4

x4, choose flour or corn (GF).
(DF) (VEG) (V)

FRIES \$8

Served with Citrus's herb & spice blend and a side of lime aioli.
(GF) (DF) (VEG) (V option)

MEXICO CITY NACHOS \$22

Beef chilli con carne + black beans, corn, cheese, pico, jalapeño, avocado sour cream and chipotle aioli.
(GF)

Swap Beef for Chipotle Chicken, BBQ Jackfruit or Pork Carnitas

CHIPOTLE CHICKEN & CHEESE QUESADILLA \$18

Served with lime aioli.

MUSHROOM & CHEESE QUESADILLA \$18

Served with chipotle aioli.
(VEG)

BURRITOS \$22

Fresh slaw, herby green rice, corn, beans, cheese, chipotle aioli, wrapped in a flour tortilla.

- Chilli Beef
- Chipotle Chicken
- BBQ Jackfruit
- Fried Chicken
- Pork Carnitas

FRIED CHICKEN BURGER \$19

Tender chicken coated in crispy batter and fried. Served on a sourdough bun with fresh slaw, mozzarella cheese, deep fried jalapeño, BBQ sauce and aioli.

Bowls

CHIPOTLE CHICKEN \$22

Slaw and rice base, shredded Chipotle Chicken, elote salad, sliced avo, drizzled with chipotle sauce and topped with crispy tortilla strips.
(GF)

BBQ JACKFRUIT BOWL \$22

Slaw and rice base, BBQ Jackfruit, elote salad, grilled mushrooms, sliced avo, drizzled with aioli sauce and topped with crispy tortilla strips.
(GF) (VEG) (V OPTION)

CHILLI CON CARNE + RICE \$22

Citrus' green herby rice, topped with beef chilli con carne with a dollop of sour cream. Served with tortilla chips.

Add half sliced avo \$6
(GF)

EXTRA SAUCES \$2

Lunch

GF: GLUTEN FREE • DF: DAIRY FREE • VEG: VEGETARIAN • V: VEGAN

Designed to share



Starters & Share Plates

DIPS & TORTILLA CHIPS \$21

Served with crispy tortilla chips.
Queso: cheesy roasted cauliflower dip
Guac: fresh avocado with lime
Salsa: roasted tomato, chillies and herbs
(GF) (VEG)

OUR LAYERED DIP \$19

Refried beans, sour cream, cheese, avo and pico. Served with tortilla chips.
(GF) (VEG)

JALAPEÑO POPPERS (3PCE) \$12

With cheesy centres and coated in crispy breadcrumbs. Served with chipotle aioli.
(VEG)

PUMPKIN SOPAPILLAS \$12

House-made pumpkin dumplings filled with mozzarella, fried and seasoned. Crispy on the outside with soft-cheesy-centres.
(GF) (VEG)

CHILLI CALAMARI \$14

Lightly battered, fried and sprinkled with chilli salt. Served with lime aioli.
(GF) (DF)

Sides

ELOTE SALAD \$15

Grilled street corn salad, tossed with parmesan, jalapeño, spring onions, red onion, coriander, lime aioli and sour cream.
(GF) (VEG)

HERBY MEXICAN RICE \$8

Fresh herbs and rice.
(GF) (DF) (VEG) (V)

WARM TORTILLAS \$4

x4, choose flour or corn (GF).
(DF) (VEG) (V)

FRIES \$8

Served with Citrus's herb & spice blend and a side of lime aioli.
(GF) (DF) (VEG) (V option)

MEXICO CITY NACHOS \$22

Beef chilli con carne + black beans, corn, cheese, pico, jalapeño, avocado sour cream and chipotle aioli.
(GF)

Swap Beef for Chipotle Chicken, BBQ Jackfruit or Pork Carnitas

CHIPOTLE CHICKEN & CHEESE QUESADILLA \$18

Served with lime aioli.

MUSHROOM & CHEESE QUESADILLA \$18

Served with chipotle aioli.
(VEG)

BURRITOS \$22

Fresh slaw, herby green rice, corn, beans, cheese, chipotle aioli, wrapped in a flour tortilla.

- Chilli Beef
- Chipotle Chicken
- BBQ Jackfruit
- Fried Chicken
- Pork Carnitas

BARBACOA LAMB \$38

Slow cooked Barbacoa lamb shank served with roasted cauliflower puree, fresh slaw, Citrus sauces and soft toasted tortillas.

Bowls

CHIPOTLE CHICKEN \$22

Slaw and rice base, shredded Chipotle Chicken, elote salad, sliced avo, drizzled with chipotle sauce and topped with crispy tortilla strips.
(GF)

BBQ JACKFRUIT BOWL \$22

Slaw and rice base, BBQ Jackfruit, elote salad, grilled mushrooms, sliced avo, drizzled with aioli sauce and topped with crispy tortilla strips.
(GF) (VEG) (V OPTION)

CHILLI CON CARNE + RICE \$22

Citrus' green herby rice, topped with beef chilli con carne with a dollop of sour cream.
Served with tortilla chips.

Add half sliced avo \$6
(GF)

EXTRA SAUCES \$2

Dinner

GF: GLUTEN FREE • DF: DAIRY FREE • VEG: VEGETARIAN • V: VEGAN