

TRIPPY★TACO

TAKEAWAY MENU

FITZROY: 234 GERTRUDE ST, FITZROY VIC 3065 PH: (03) 9415 7711
SOUTHSIDE: 6 ACLAND STREET, ST KILDA VIC 3182 PH: 0401 530 509

* TAKEAWAY * DINE IN * PHONE ORDERS * FULLY LICENSED * SORRY, NO BYO *

SNAX / STARTERS

BOWL OF CORN CHIPS  \$5 00
WITH SALSA \$8 50
WITH GUACAMOLE \$10 00

SALAD BOWL \$5 00
MIXED LETTUCE, CARROT, BEETROOT,
AVOCADO, CHERRY TOMATOES, SUNFLOWER
SEEDS, PEPITAS AND SULTANAS, WITH
VINAIGRETTE.

TRIPPY FRIES  SMALL \$5 00
FRENCH FRIES WITH LARGE \$7 00
TRIPPY'S SEASONING.

TRIPPY CORN (ELOTÉ) \$8 50
CHARGILLED SPICED CORN COBS WITH
KEWPIE MAYO AND PECORINO CHEESE.

 VEGAN OPTION: CHIPOTLE MAYO
AND VEGAN PECORINO.

BURRITOS

SORRY, NO GLUTEN FREE OPTION AVAILABLE

TRIPPY'S ORIGINAL BURRITO \$12 50
LARGE WHEAT FLOUR TORTILLA WRAP,
BLACK BEANS, SALAD, SALSA AND
MOZZARELLA.

BEAN AND CHEESE BURRITO \$11 00
LARGE WHEAT FLOUR TORTILLA WRAP,
MOZZARELLA, BLACK BEANS AND SALSA.

TOFU ASADA BURRITO \$13 00
LARGE WHEAT FLOUR TORTILLA WRAP,
CHARGILLED TOFU, GOATS CHEESE,
MOZZARELLA, SALAD, SALSA, GUACAMOLE,
AND A SQUEEZE OF FRESH LIME.

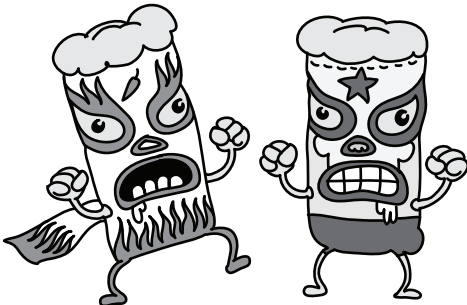
MIXED BURRITO \$13 00
THE TOFU ASADA BURRITO WITH EXTRA
BLACK BEANS.

 ADD VEGAN CHEESE TO ANY BURRITO + \$0.50

BREAKFAST BURRITO \$11 00
LARGE FLOUR TORTILLA FILLED WITH 2
FREE-RANGE SCRAMBLED EGGS, CHEESE
AND SALSA.

 VEGAN BREAKFAST OPTION + \$1 00
(SCRAMBLED TOFU AND SOY CHEESE)

BURRITO EXTRAS: JALAPEÑOS \$1 00
SOUR CREAM \$1 50
GUACAMOLE, VEGAN SOUR CREAM \$2 00



QUESADILLAS

CHEESE QUESADILLA **K** \$ 8 00

A LARGE WHEAT FLOUR TORTILLA WITH MELTED MOZARELLA.

LIKE A CHEESE TOASTIE!

QUESADILLA **K** \$ 9 50

A LARGE WHEAT FLOUR TORTILLA WITH MELTED MOZARELLA AND SALSA FILLING.

BLACK BEAN QUESADILLA \$10 50

THE NAME SAYS IT ALL.

SPECIAL QUESADILLA \$12 50

A LARGE WHEAT FLOUR TORTILLA WITH MELTED MOZARELLA, GOATS CHEESE, BLACK BEANS, SALSA AND GUACAMOLE.

BREAKFAST QUESADILLA \$12 00

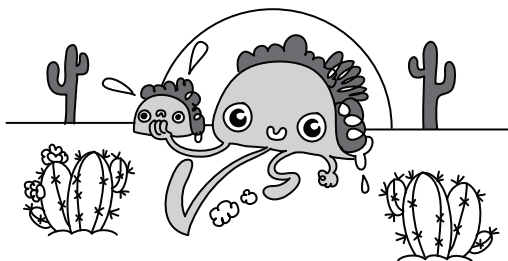
A LARGE FLOUR TORTILLA, FREE-RANGE SCRAMBLED EGGS, LOTS OF MELTED CHEESE AND SALSA.

V VEGAN BREAKFAST OPTION + \$ 1 00
(SCRAMBLED TOFU AND SOY CHEESE)

GF TRY THEM WITH OUR DELICIOUS HOME-MADE MAIZ TORTILLAS!

V VEGAN CHEESE + \$ 2 00

QUESADILLA EXTRAS: SALAD, BEANS, SOUR CREAM, GUACAMOLE OR JALAPEÑOS \$ 2 00



TACOS **GF**

CORN TORTILLAS COOKED FRESH TO ORDER, WITH BLACK BEANS OR SPICY CHARGRILLED TOFU, MOZARELLA, SALAD, SALSA, AVOCADO SLICES, A SQUEEZE OF FRESH LIME AND GARNISHED WITH GOATS CHEESE.

ORIGINAL TRIPPY TACOS WITH BLACK BEANS

SINGLE	DOUBLE
\$ 7 50	\$ 14 50

TOFU ASADA TACOS WITH CHARGRILLED TOFU

SINGLE	DOUBLE
\$ 8 00	\$ 15 50

MIXED TACO COMBO \$ 15 00

(1 BLACK BEAN + 1 TOFU ASADA)

V ADD VEGAN CHEESE + \$.50 PER TACO

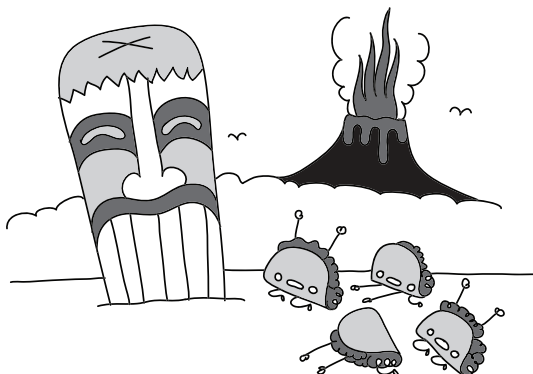
BREAKFAST TACOS

FRESH HOUSE-MADE CORN TORTILLAS TOPPED WITH FREE RANGE SCRAMBLED EGGS, CHEESE, SALSA & AVOCADO SLICES.

V SCRAMBLED TOFU & VEGAN CHEESE + \$ 1 00

SINGLE	DOUBLE
\$ 6 50	\$ 12 00

TACO EXTRAS: SALAD \$ 2 00, BEANS \$ 2 00
JALAPEÑOS \$ 1 50



NACHOS K

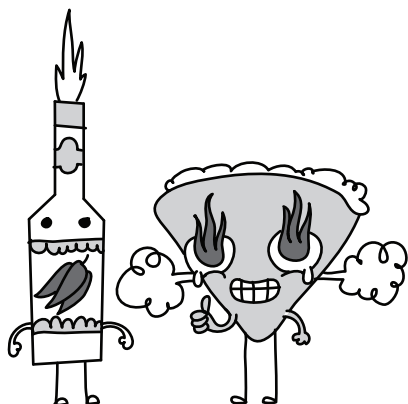
CORN TORTILLA CHIPS TOPPED WITH SMOKEY RANCHERO SAUCE, MOZARELLA, AND BLACK BEANS BAKED IN THE OVEN, WITH FRESH SALSA, GUACAMOLE AND SOUR CREAM ON TOP.

SMALL (MEAL FOR 1) \$12 00

LARGE (TO SHARE) \$18 50

NACHO EXTRAS: JALAPEÑO PEPPERS \$1 50

V VEGAN OPTION + \$1 00



TAQUITOS GF

3 ROLLED-UP CRISPY CORN TORTILLAS WITH BLACK BEAN FILLING, TOPPED WITH CHEESE, GUACAMOLE, SALSA, SALAD AND LIME.

\$12 50

V VEGAN OPTION + \$1 00

TAMALES GF V

SWEET CORN TAMALE \$9 00

SWEET CORN TAMALE STEAMED IN A CORN HUSK.

MEAL SIZE \$13 50

SWEET CORN TAMALE SERVED WITH SALAD, GUACAMOLE AND FRESH SALSA.

* SEE OUR SWEETS SECTION FOR OUR FAMOUS DESSERT TAMALE!

SWEETS

V VEGAN? TRY ORGANIC, DAIRY FREE CHOCOLATE SPREAD INSTEAD OF NUTELLA AND ADD SOY ICE-CREAM INSTEAD OF DAIRY.

NUTELLA MELT K \$7 50

LARGE FLOUR TORTILLA, LOTS OF NUTELLA MELTED ON THE GRILL.

NUTELLA BANANA \$9 00

+ ICE CREAM \$3 00

+ SOY ICE-CREAM \$3 50

TAMALE DESSERT \$13 50

SWEET CORN TAMALE SERVED WITH ICE-CREAM, BANANA AND MAPLE SYRUP. (ASK FOR VEGAN OPTION)

CHURROS (SPANISH DONUTS) K

SERVE OF 2.

SUGAR AND CINNAMON V \$7 50

NUTELLA DIPPING SAUCE \$8 50

+ ICE CREAM \$3 00

+ SOY ICE CREAM \$3 50

SIDES

SALSA V \$4 00

GUACAMOLE V \$5 50

SOUR CREAM \$3 00

VEGAN SOUR CREAM V \$4 00

KEWPIE MAYO \$3 00

VEGAN CHIPOTLE MAYO V \$3 00

CHIPOTLE CHILLI V \$3 00

JALAPEÑO PEPPERS V \$2 50

TAKEAWAY DRINKS

SOFT DRINK CANS	\$ 3 50
BUNDABERG GINGER BEER	\$ 4 00
BOTTLED WATER	\$ 4 00
APPLE JUICE	\$ 4 00
ROCKIES LEMONADE	\$ 4 00
COCONUT WATER	\$ 4 50
JARRITOS	\$ 5 00
HORCHATA	\$ 5 00
FRESH OJ	\$ 6 00



FRESH FROM LIVING, WORKING, SURFING AND EATING TACOS IN CALIFORNIA AND MEXICO DURING THE '90S, OWNER SIMON FISCHER RETURNED TO AUSTRALIA AND BEGAN MAKING HIS VERSION OF THE FRESH MEX FOOD HE HAD ENJOYED WHILE AWAY.

AT THAT TIME IT WAS DIFFICULT TO GET PROPER INGREDIENTS IN AUSTRALIA, BUT SIMON MANAGED TO TRACK DOWN THE FLOUR FOR MAKING SOFT CORN TORTILLAS. HIS HAND-MADE TORTILLAS AND TACOS QUICKLY BECAME A DINNER PARTY STAPLE. THE DINNER PARTIES GREW BIGGER AS WORD GOT OUT AND SOON SIMON AND A GROUP OF HIS FRIENDS DECIDED TO START SELLING TACOS AT MUSIC FESTIVALS. "WE STARTED BY BORROWING COOKERS AND TABLES FROM FRIENDS AND BUYING UTRENSILS FROM THE OP SHOP."

TRIPPY TACO KEPT SMILES ON THE FACES OF HUNGRY FESTIVAL GOERS UNTIL 2006 WHEN THE FIRST BRICKS-AND-MORTAR TRIPPY TACO LOCATION OPENED IN SMITH ST COLLINGWOOD. SINCE THAT TIME TRIPPY'S HAS BECOME A NORTHSIDE INSTITUTION AND CONTINUES TO PUT SMILES ON THE FACES OF LONG TIME CUSTOMERS AS WELL AS NEW GENERATIONS OF TRIPPY TACO FANS.

TRIPPY TACO STICKS TO ITS ETHIC AS A "CHEAP & CHEERFUL" NO FRILLS EATERY SERVING UP HEALTHY, AFFORDABLE VEGETARIAN FRESH-MEX FOR ITS 17TH YEAR RUNNING.

YOU DON'T HAVE TO BE VEGAN OR VEGETARIAN TO ENJOY TRIPPY TACO! OUR PHILOSOPHY IS ONE OF MODERATION, ASKING THE QUESTION, "DO YOU REALLY HAVE TO EAT MEAT WITH EVERY MEAL?"

WE'RE NOT TRYING TO CONVERT PEOPLE TO VEGETARIANISM, BUT RATHER TO ENCOURAGE A DIFFERENT ATTITUDE TOWARDS FOOD IN GENERAL. WE BELIEVE OUR FOOD STANDS ON ITS OWN, WHICH HAS BEEN OUR EXPERIENCE OVER THE YEARS.

OF COURSE, THESE DAYS THERE IS SO MUCH MORE ON OFFER IN TERMS OF MEXICAN STYLE FOOD, AND TRIPPY TACO IS PROUD TO HAVE BEEN A FORERUNNER OF THE MEXICAN CONCEPT IN MELBOURNE'S VIBRANT FOOD SCENE.

WE'LL CONTINUE TO STAY TRUE TO OUR VALUES AND HUMBLE BEGINNINGS. PLEASE ENJOY!

DIETARY INFORMATION

- PLEASE INFORM OUR STAFF IF YOU HAVE ANY ALLERGIES.
- WE CAN NOT GUARANTEE THAT OUR FOOD IS FREE FROM TRACES OF ANY ALLERGENS SUCH AS NUTS.
- ALTHOUGH WE HAVE A SEPARATE VEGAN PREP STATION, VEGAN FOODS ARE PREPARED ALONGSIDE NON-VEGAN VEGETARIAN FOOD, AND CROSS CONTAMINATION OR MIXUPS MAY OCCUR.
- WE USE 2 TYPES OF VEGAN CHEESE: DAIYA (TAPIOCA-BASED) AND CHEESELY (SOY-BASED). DEPENDING ON AVAILABILITY THESE ARE SOMETIMES INTERCHANGED. PLEASE SPEAK TO STAFF ABOUT ANY CONCERNS.
- OUR VEGAN SOUR CREAM IS TOFUTTI (SOY-BASED).
- OUR GLUTEN FREE OPTIONS ARE PREPARED ON THE SAME SURFACES AS NON-GF PRODUCTS AND ARE COOKED IN THE SAME COOKERS/OIL. PLEASE KEEP THIS IN MIND IF YOU ARE VERY SENSITIVE OR ALLERGIC.
- WE USE VEGAN STOCK POWDER AS PART OF OUR TRIPPY SEASONING FOUND IN BEANS, TOFU, FRIES AND NACHO SALSA, WHICH DOES CONTAIN A SMALL AMOUNT OF MSG.
- SALSA INGREDIENTS: TOMATOES, ONION, GARLIC, CORIANDER AND SALT.
- SALAD EXTRA FOR TACOS & BURRITOS: LETTUCE, CARROT, BEETROOT, SUNFLOWER SEEDS, PEPITAS AND SULTANAS.
- TACQUITOS SERVED WITH A SIDE PORTION OF THE SALAD BOWL.