

Can

Corona (4.5%)	13
Wilde pale ale (g.f, 3.5%)	11
Balter XPA (5.0%)	12
Wandana Mullum Madness IPA (6.2%)	12
Stone & Wood pacific ale (4.4%)	12
Yulli's Seabass lager (4.7%)	13
Captain Sensible (3.5%)	11
Hiatus lager (Less than 0.5%)	11
Make it a michelada (beer Bloody Mary)	+3

WINE

gls btl

La Gioiosa organic prosecco , Veneto, Italy	16	86
Gambellara Monopolio pinot grigio , Delle Venezie, Italy	15	65
Mountadam chardonnay , Eden Valley, South Australia	16	72
Mirabeau "Classic" rosé , Provence, France	18	85
Supernatural pinot noir , Cradle Coast, Tasmania	22	108

NON-ALCOHOLIC

Elixir hydrate - Beauty chef hydrate elixir, Yaru Wild Berry Soda	16
Virgin tommy's margarita - Tequila alternative, lime	20
Virgin pitaya - Tequila alternative, dragon fruit, vanilla, lime	20
Virgin mojito - Rum alternative, lime, sugar, mint, soda	20
Virgin pasión limonada - Passionfruit, lemonade	12
Freed peach iced tea	10
Billy mineral water 500ml - Still/sparkling	6
Coconut water	8
Juices - Orange/apple/pineapple	6
Soft drinks - Coke/Coke Zero/Sprite/ginger beer/tonic/soda	6



BOTANA

Guacamole - 18

Tortilla chips, avocado, lime, sour cream, coriander (g.f, v, n.f, v.g.n.o)

ENSALADA

Avocado - 20

Black beans, pumpkin seeds, jalapeno's. seasonal leaves, chipotle dressing, charred corn (g.f, v.g.n, d.f, n.f)

SOFT TACO

(Two tacos per serve)

Charcoal chicken - 24

Sweet chili, guacamole, sour cream, tomato, tomato lime salsa (g.f.o, n.f, d.f.o)

Grilled reef fish - 25

Avocado, sour cream, tomato, pineapple salsa, oak leaf (g.f.o, d.f.o, n.f)

Pulled wagyu beef brisket - 26

Cabbage slaw, oak leaf (g.f.o, d.f, n.f)

Fired corn - 24

Avocado, black bean, tomato lime salsa, oak leaf (g.f.o, v.g, n.f)

QUESADILLA

Grilled chicken - 24

Cheese, red onion, coriander, avocado, tomato lime salsa (g.f.o, n.f)

Wagyu beef brisket - 26

Charred corn, cheese, avocado, tomato salsa (g.f.o, n.f)

Black bean - 24

Cheese, red onion, coriander, avocado, tomato lime salsa (g.f.o, n.f, v)



NACHOS

Pulled beef & bean - 26

Fried black bean - 24

Tortilla chips, tomato salsa, cheese, guacamole, sour cream, shallots (g.f, n.f, v.o, n.f)

DAILY BURRITO

See the bar for today's chef's special - 24

Served with brown rice, black beans, shredded cos, salsa, jalapenos

Please see a staff member if you have any allergies

We take dietary requirements very seriously. You will find all our dishes are noted with:

*g.f - gluten free | d.f - dairy free | n.f - nut free |
v - vegetarian | v.g.n - vegan | o - option*

SIGNATURE COCKTAILS

Rosita spritz - 23

Limoncello, grapefruit, strawberry, Prosecco, soda

Frozen ola azul - 26

White rum, Blue Curaçao, coconut cream, pineapple, lime

Pasión limonada - 25

Vodka, passion fruit, lemonade
Option to upgrade to Grey Goose +3

Papa's cool - 25

Papa Salt Gin, cucumber, mint, lime, soda

Paloma - 25

Tequila Blanco, lime, grapefruit, soda, salt

Frozen mudslide - 25

Vodka, Kahlúa, Baileys, vanilla ice cream

MARGARITAS

Frozen coconut - 26

Tequila Blanco, coconut cream, lime, agave

Bush picante - 25

Tequila Blanco, lime, agave, jalapeño, saltbush salt

Pitaya - 25

Tequila Blanco, Falernum, dragon fruit, lime, agave, black salt

Mango - 25

Tequila Blanco, mango, lime, agave, salt

Tropical - 25

Tequila Reposado, passion fruit liqueur, lime, agave, vanilla, salt

Classic - 26

Tequila Blanco, Cointreau, lime, salt

Tommy's - 26

Tequila Reposado, lime, agave

Chilli - 26

Tequila Blanco, chilli, lime, agave, chilli salt

Pineapple mezcal - 26

Mezcal, pineapple, lime, agave, Tajín salt

Davidson plum mezcal - 26

Mezcal, Davidson's plum, lime, agave, Davidson's plum salt

BEER

Tap

Black Hops lager (4.4%) - 13

Black Hops pale ale (4.6%) - 13

