WINE

	G	B
La Gioiosa Organic Prosecco Veneto, IT	16	86
Gambellara Monopolio Pinot Grigio Delle Venezie, IT	16	70
Mountadam Chardonnay Eden Valley, SA	16	72
Mirabeau "Classic" Rosé Provence, FR	18	85
Tamar Ridge Pinot Noir Tamar Valley, TAS	21	95

NON-ALCOHOLIC

Hydrate elixir The Beauty Chef Hydration Boost 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 Passion fruit, lemonade	12
Bobby passionfruit prebiotic soda	12
Dayse functional drinks with nootropics and adaptogens Easing-ginger/awaken-grapefruit	12
Freed peach/citrus 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

SUMMER SALT — AO —

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BOTANA

Guacamole 18
Tortilla chips, avocado, lime, sour cream, coriander

ENSALADA

Avocado 20
Black beans, pumpkin seeds, jalapeño, seasonal leaves, chipotle dressing, charred corn

SOFT TACO

(Two tacos per serve)

Charcoal chicken 24
Sweet chilli, guacamole, sour cream, tomato, tomato lime salsa

Grilled reef fish 25
Avocado, sour cream, tomato, pineapple salsa, oak leaf

Pulled wagyu beef brisket 26
Cabbage slaw, oak leaf, avocado, tomato lime salsa

Fired corn 24
Avocado, black bean, tomato lime salsa, oak leaf

QUESADILLA

Grilled chicken 24
Cheese, red onion, coriander, avocado, tomato lime salsa

Wagyu beef brisket 26
Charred corn, cheese, avocado, tomato salsa

Black bean 24
Cheese, red onion, coriander, avocado, tomato lime salsa

NACHOS

Pulled beef & bean 26
Tortilla chips, tomato salsa, cheese, guacamole, sour cream, shallots

Fried black bean 24
Tortilla chips, tomato salsa, cheese, guacamole, sour cream, shallots

DAILY BURRITO

See the bar for today's chef's special 24
Served with brown rice, black beans, shredded cos, salsa, jalapeño

All seafood served is Australian

We take dietary requirements seriously and take every reasonable precaution to minimise cross-contact.

However, as allergens are handled throughout our commercial kitchen, we cannot guarantee that any dish is completely free from trace allergens. If you have a food allergy or specific dietary requirement, please advise your server prior to ordering so we can discuss the most suitable options.

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, Tajin salt

Davidson plum mezcal 26
Mezcal, Davidson's plum, lime, agave, Davidson's plum salt

BEER

TAP

Helles Hole lager (4.5%) 13
Villagers pale ale (5.1%) 13

CAN

Corona (4.5%) 13
Wilde gluten free pale ale (3.5%) 13
Balter XPA (5.0%) 13
Wandana Mullum Madness IPA (6.2%) 14
Stone & Wood Pacific ale (4.4%) 13
Yulli's Seabass lager (4.7%) 13
Captain Sensible (3.5%) 13
Hiatus lager (less than 0.5%) 11
Make it a michelada (beer bloody mary) +3