



v - vegetarian | √ - vegan | gf - gluten free | gfa - gluten free available | df - dairy free | n - contains nuts

Like it hot ?

House-made hot sauce trio 5

Guacamole, wakame, tostadas 16 √ gfa df

Kingfish ceviche, coconut leche de tigre, herb oil 28 gf df

Prawn tostada, salsa de aguacate, guajillo 22 gfa

Salmon sashimi hard shell taco, pico de gallo, guacachile 21 3pc gfa df n

Chicken tinga empanadas, salsa roja 21 3pc gfa df

Corn truffle empanadas, avocado salsa 21 3pc √ gfa df

Grilled halloumi, agave glaze, salsa macha 18 3pc v gf n

Seared scallops, artichoke cream, lemon 24 3pc gf

Sweet corn, panko crumb, cotija cheese, chipotle 16 4pc v gfa

Beef birria taco, red onion, coriander, salsa verde 8 gf df

Barramundi taco, coleslaw, avocado, chipotle aioli 8 gfa df

Pork belly taco, charred pineapple salsa, guacamole 8 gf df

Eggplant taco, pistachio, verde pico de gallo 8 √ gf df n

Grilled snapper 'Veracruzana style,' green olives, oregano 46 gf df

Agave beef short ribs, grilled cos, baby carrots, tortillas 48 gf df

Cauliflower steak, butter bean purée, roast pepita salsa 32 √ gf df

Broccolini, pipian molé, pepitas 19 √ gf df

Seasonal pickled vegetables 6 √ gf df

Shoestring fries, paprika, chipotle aioli 10 v df

Churros, dulce de leche, chocolate ice cream 18 v n

Coconut flan, citrus berry compote 16 v gf

Trust our chef 79 pp

10% surcharge for weekends and public holidays 2.5% surcharge for Amex 1.1% for all other cards
Some dishes may still contain traces of allergens, please advise your server of any allergies



RESTAURANT & BAR

MEXICAN CLASSICS

CLASSIC MARGARITA

El Tequileño Tequila, Triple Sec, Lime
20

JALAPEÑO MARGARITA

Jalapeño Infused Tequila, Triple Sec, Lime
20

TOMMY'S MARGARITA

Tequila, Agave Nectar, Lime
Served on the rocks, invented at Tommy's Bar 1987
20

PALOMA

Tequila, Grapefruit, Lime, Soda
20

WATERMELON MARGARITA

Tequila, Watermelon, Agave Nectar, Lime
20

COCONUT MARGARITA

In House Coconut Washed Tequila, Cacao Blanco, Citrus
Served with our coconut foam
20

MEZCAL TOMMY'S

Mezcal, Agave Nectar, Lime
21

MEZCALITA

Mezcal, Triple Sec, Lime
21

SEASONAL COCKTAILS

BEACH, PLEASE*

Vodka, Watermelon, Rose, Lime

Fruity fun

20

ZEST I EVER HAD

Ron Santiago De Cuba Rum, Mandarin, Licor 43, Green Apple

What's better than eating a mandarin ?

20

GINGER SPICE

Mezcal, Ginger, Chilli, Citrus

Smoke & spice

20

DON ELOTE

Mezcal, Bourbon, Grapefruit Bitters

Strong & sophisticated

22

ESPRESSO MARTINI

Vodka, Patron XO Café, Coffee

Classic pick me up

20

* Contains nuts

10% surcharge for weekends & public holidays, 2.5% surcharge for Amex, 1.1% for all other cards.

LOW & NO

Low

APEROL(ISH) SPRITZ - Non-Alcoholic Orange Aperitif, Prosecco, Soda
All the bubbles half the booze.

17

MIRASOL - Amaro Montenegro, Prosecco, Soda
Light & sensible

17

No

SENSIBLE MARGARITA - Lyre's Non-Alcoholic Spirits, Lime
As a classic, tommy's, or jalapeño

15

WATERMELON SPRITZ - Watermelon, Citrus, Mint, Soda
Refreshingly light

15

Sodas

VERY MANDARIN
DOUBLE GINGER BEER
YUZU SODA
LEMON SQUASH

9

BEER

Tap



Freshwater Brewing Wedge Cerveza (4.6%)	11.00	13.50
Freshwater Brewing Freshie Hazy Pale (4.4%)	11.00	13.50

Bottled and Canned

Corona (4.5%)	10
Modelo Especial (4.4%)	15
Pacifico Clara (4.5%)	14
Modus Brewing Cerveza (4.2%)	10
Oasis Pale Ale (4.6%)	12
Batlow Cloudy Apple Cider (4.2%)	12
Heaps Normal Quiet IPA (<0.5%)	10

WINE

Bubbles



NV Serenello Prosecco, Glera
Veneto, ITA

14

70

Laurent Perrier La Cuvée Tours-sur-Marne, Char/PN/PM
Champagne, FRA

160

Whites



2022 Atlas 'Eden Valley,' Riesling
Eden Valley, SA

15

25

72

2023 Catalina Sounds 'Sounds of White'
Sauvignon Blanc, Marlborough, NZ

16

26

75

2022 Gotas de Mar, Albariño
Rias Baixas, SPA

18

30

85

2023 Greystone, Pinot Gris
Waipara, NZ

16

26

76

2022 La Crema, Chardonnay
Monterey, USA

18

28

80

2023 Weingut Hüls, Riesling
Mosel, GER

90

2022 Inama Soave Classico, Garganega
Veneto, ITA

80

2023 Shut The Gate For Freedom, Gewürtztraminer
Clare Valley, SA

82

2022 Thorin "Terres de Craie" Macon Villages, Chardonnay
Burgundy, FRA

90

2023 Shaw & Smith 'M3', Chardonnay
Adelaide Hills, SA

120

Vintages subject to availability

10% surcharge for weekends & public holidays, 2.5% surcharge for Amex, 1.1% for all other cards.

WINE

Rose



2024 R.Paulazzo Rose, Pinot Noir
Riverina, NSW

15

24

68

2023 La Belle 'Colette' Rosé, Shi/Gren/Car/Cins
Provence, FRA

17

27

78

Reds



2023 El Desperado, Pinot Noir
Adelaide Hills, SA

14

23

68

2019 Beloki Rioja Crianza, Tempranillo
Rioja, SPA

15

25

72

2021 Villa Albergotti Chianti Superiore DOCG
Sangiovese, Tuscany, ITA

17

28

82

2020 BenMarco Valle de Uco, Malbec
Mendoza, ARG

20

32

92

2022 Teusner 'Wark Family', Shiraz
Barossa Valley, SA

16

26

75

2023 Domaine Thomson 'Explorer', Pinot Noir
Central Otago, NZ

88

2022 Helen's Hill 'The Smuggler', Pinot Noir
Yarra Valley, VIC

125

2022 Teusner 'The G', Grenache
Barossa Valley, SA

75

2022 Utopos, Shiraz
Barossa Valley, SA

150

2015 Geoff Merrill Reserve, Cabernet Sauvignon
McLaren Vale, SA

115

Vintages subject to availability

10% surcharge for weekends & public holidays, 2.5% surcharge for Amex, 1.1% for all other cards.

EXPLORE THE FLAVOURS OF MEXICO WITH OUR TASTING FLIGHTS

THE FOUNDING FATHERS OF TEQUILA

Herradura Blanco, Arette Reposado, Fortaleza Blanco, Centenario Añejo

38

BLANCO, THE ESSENCE OF AGAVE

Fortaleza Blanco, G4 Blanco, Cascahuin Plata, Tres Agaves Blanco

38

AÑEJO, THE ART OF AGING

G4 Añejo, Don Julio Añejo, Herradura Añejo, Patron Añejo

42

ESPADIN AGAVE, THE CHOICES OF THE MEZCALEROS

Nuestra Soledad San Baltazar Guelavila, Nuestra Soledad San Luis del Rio,
Koch Ancestral Espadin, Illegal Mezcal Reposado

40

MEZCAL AGAVE COMPLEXITY

Koch Ancestral Espadin, Origen Raiz Cenizo, Machetazo Cupreata, Koch
Tepeztate

40

RARE FINDS

Herradura Suprema Extra Anejo, El Jolgorio Pechuga, El Jolgorio
Tobasiche, El Jolgorio Jabali

60

TEQUILA

Tequila is the fastest-growing spirit in the world. Originally produced in the late-1800's around the small town of Tequila, Mexico, the spirit harnesses the flavours of the Blue Weber Agave, a plant native to the region. Sometimes steamed in brick ovens, sometimes cooked through more modern means, the beauty of tequila comes from the variation between producers – no two brands are the same, and each one highlights something unique about the land and resources used to make it. Mezcal, unlike tequila, can be produced in 9 states throughout Mexico, using any of the 250 agave species known to grow throughout the country. Cooked in the ground, and crushed and distilled through more traditional means, high-quality mezcal shows off the nuances of the different agaves, and if you look hard enough you can taste each choice that the Mezcaleros have made along the way. These factors make for hugely varied tasting profiles, so through exploration everyone can find their favourite.

It's amazing to think that Jalisco, a state of Mexico roughly one-tenth the size of New South Wales produces every drop of tequila that is sipped, shot, or shaken into a margarita throughout the whole world. Join us as we explore the rich history of Mexico through these fine agave spirits.

Salud!

*Austin Andrews-Little
Alma Group Beverage Manager*

HERRADURA ULTRA AÑEJO

Aged 49 months in American white oak barrels, then charcoal filtered to give this clear spirit the bold character of aged tequila. 25

FORTALEZA REPOSADO

Known throughout Mexico as the 'King of Sippers', Fortaleza has amassed a cult following for it's dedication to quality, small batch tequila. 28

EL TESORO

One of the last remaining tequila producers using exclusively traditional production methods, these tequilas are truly exceptional. 22-28

TEQUILA

GRUPO TEQUILERO -	
Alquimia Blanco 40%	22
TEQUILA ARETTE DE JALISCO -	
Arette Blanco 40%	13
Arette Reposado 40%	15
Arette Suave Artesenal Blanco 38%**	22
EL TEQUILENO -	
El Tequileo 1959 Platinum 40%	17
El Tequileo 1959 Reserva Reposado 40%	17
El Tequileo Añejo 40%	25
El Tequileo Reposado Rare 40%	40
EL PANDILLO -	
ArteNom 1579 40.7%	20
G4 Blanco 40% **	17
G4 Reposado 40% **	19
G4 Añejo 40% **	24
Terralta Blanco 40%	19
TEQUILA EL TEPOZAN -	
Pasote Blanco 40%	24
HACIENDA CAPELLANIA -	
Calle 23 Blanco 40%	17
Calle 23 Reposado 40%	18
TEQUILA CASCAHUIN -	
Cascahuin Blanco 38% **	13
Cascahuin Extra Añejo 43% **	40
Cascahuin Tahona Blanco 42%	17.5
Cascahuin Plata 48%	19
VARO DESTILERIA -	
Codigo 1530 Rosa Blanco 35%**	23
DIAGEO MEXICO OPERACIONES -	
Don Julio Blanco 38%	19
Don Julio Añejo 40%	24
CASA ORENDIAN "LA MEXICANA" -	
Batanga Reposado 40%	12

TEQUILA

HACIENDA HERRADURA -

Herradura Plata 40%	15
Herradura Reposado 40%	17.5
Herradura Añejo 40%	19
Herradura Ultra 40%	25
Herradura Suprema Extra Añejo 40%	85

TEQUILA TAPATIO -

El Tesoro Blanco 40%	22
El Tesoro Reposado 40%	24
El Tesoro Añejo 40%	28
Tapatio Blanco 40%	21.5
Tapatio Reposado 40%**	22

TEQUILA LOS ABUELOS -

Fortaleza Blanco 40%**	25
Fortaleza Reposado 40%**	28
Fortaleza Añejo 40%	30

CIA TEQUILERA LOS ALAMBIQUES -

Ocho Plata 40%	20.5
Ocho Reposado 40%	17.5
Ocho Añejo 40%	22.5
Ocho Extra Añejo 40%	32

PATRON SPIRITS MEXICO -

Patron Blanco 40%	15
Patron Reposado 40%	17
Patron Añejo 40%	20.5
Patron El Cielo 40%**	40

TEQUILA SIETE LEGUAS -

Siete Leguas Blanco 40%	20.5
-------------------------	------

TEQUILERA TAP -

Tres Agaves 40%	16
-----------------	----

INTEGRADORA SAN AGUSTIN -

Tromba Blanco 40%	15
-------------------	----

TEQUILA MILAGRO -

Leyenda del Milagro Blanco 40%	15
--------------------------------	----

**ALMA RECOMMENDS

MEZCAL

ESPADIN -

Known as the workhorse of the Mezcal world due to it being relatively easier to cultivate and farm, the Espadin is the close cousin of the Blue Weber used in Tequila. Known for roasted agave notes on the nose and a bright green herbaceous palate, the beauty in this agave comes from the choices the Mezcalero makes and how those differences in production reflect in the Mezcal.

El Jolgorio 47.8%	Espadin	San Luis del Rio	31
Mezcal Verde 42%	Espadin	Tiacolula	17
Nuestra Soledad 47%	Espadin	San Luis del Rio	15
Nuestra Soledad 47%	Espadin	Santiago Matatlan	14.5
Nuestra Soledad 47%	Espadin	La Compania, Ejutla	14
Nuestra Soledad 47%	Espadin	San Baltazar Guelavila	15
Siete Misterios Doba Yej 44%	Espadin	San Dionisio	17
Koch El Mezcal Ancestral 47.12%	Espadin	Sola de Vega	19
San Cosme Mezcal 40%	Espadin	Santiago Matatlan	13.5
Origen Raiz Chacaleño 48%	Espadin	Durango	17
Alipus Mezcal 42%	Espadin	San Juan del Rio	16
Alipus Mezcal 48%	Espadin	San Baltazar Guelavila	14
Illegal Mezcal Reposado 40%	Espadin	Tiacolula	19
Quiquiriki 45%	Espadin	Santiago Matatlan	14
Del Maguey VIDA 42%	Espadin	San Luis del Rio	15
Del Maguey Minero 46%	Espadin	Santa Caterina Minas	24
Mezcal Union	Espadin	San Baltazar Guelavila	14

CENIZO -

Cenizo is an agave that grows usually at high elevation and is more often found in the state of Durango, typically Mezcals made from this agave are dominated by Tropical fruit notes.

La Grimas de Dolores 47%	Cenizo	Durango	21
Origen Raiz 48%	Cenizo	Durango	18

MEZCAL

MADRECUISHE -

Madrecuishe is a tall cylindrical agave that is praised for its floral notes and often carries a mineral quality to them, this is due to the low water content in the core, they are also mother of the cuishe agave species, hence the name. .

El Jolgorio 48%	Madrecuishe	Santiago Matatlan	34
Origen Raiz 48%	Madrecuishe	Santiago Matatlan	22

ENSEMBLE -

The way Mezcal used to be! Before the idea of focusing on the qualities of each agave species (think the difference between Pinot Noir and Chardonnay) Mezcal was made from multiple agave species in the same batch, no two ensembles taste the same!

Aprendiz 45%	Espadin & Tepeztate	San Juan del Rio	25.5
Bruxo No. 4 46%	Espadin, Cuishe & Barril	San Juan del Rio	22

MEXICANO -

A real giant of the agave world, taking up to an impressive 25 years to mature, there are many subspecies of Mexicano but they all take on qualities from the land in which they grow, with notes anywhere between green and grassy to big orange zest notes and a quality that reminds us of terracotta.

El Jolgorio 47%	Mexicano	La Compania, Ejutla	38.5
Koch El Mezcal 46.98%	Mexicano	Rio de Ejutla	19

TEPEXTATE/TEPEZTATE -

Another giant agave that can have Pinas weighing more than a baby elephant, the Tepeztate has over arching notes of minerality and reflects the volcanic earth on which it grows.

El Jolgorio 48%	Tepeztate	San Luis del Rio	36.5
Koch El Mezcal 46.3%	Tepeztate	Santa Maria Zoquitlan	19

MEZCAL

ARROQUENO -

The genetic mother of the espadin, the Arroqueno almost rivals the Mexicano and Tepextate in size, dominating the wild landscape in which it's found. Fruity, herbaceous and smokey.

El Jolgorio 55%	Arroqueno	Miahuatlan 55%	36
El Jolgorio 52%	Arroqueno	Miahuatlan 52%	55
Koch El Mezcal 47.13%	Arroqueno	Rio de Ejutla	19

OTHER MEZCAL -

Below you will find a list of assorted Mezcal not grouped above, all of them delicious and all have drastically different qualities to the next, try a few together and you will see just how varied Mezcal is, please also feel free to ask to see the bottle as you will find a lot of fascinating information on the back.

El Jolgorio 47%	Cuishe	Santa Maria Zoquitlan	32.5
El Jolgorio 47%	Tobala	San Baltazar Guelavila	39.5
El Jolgorio 52%	Tobasiche	La Compana, Ejutla	49
El Jolgorio 50.2%	Tobasiche	El Palmar	48
El Jolgorio 50.3%	Jabali	Santa María Zoquitlán	48
El Jolgorio 50.3%	Sierrudo	Santiago Matatlan	44
El Jolgorio 48%	(Espadin) Pechuga	Santiago Matatlan	42
Mezcal Machatazo 45%	Cupreata	Guerrero	15