

COCKTAILS

HACIENDA

Variations on the timeless Margarita

CLASSIC MARGARITA • \$22

Fresh, Tart, Strong - If it ain't broke, don't fix it
Patrón Tequila, Lime, Triple Sec

CUCUMBER MARGARITA • \$22

Rich, earthy and fresh - You barely even realize you're drinking tequila
Patrón Tequila, Lime, Demerara, Cucumber, Bitters

TOMMY'S MARGARITA • \$22

Zesty, vibrant and sour - a little sweeter than the original
Patrón Tequila, Lime, Agave Syrup

SPICY MARGARITA • \$22

Tart, refreshing and just a little picante - Some real delectable drinks could be spicy, it's up to you to say how much
Patrón Tequila, Triple Sec, Lime, Jalapeno, Agave Syrup

PASSIONFRUIT MARGARITA • \$22

Sweet, zesty, fruity - tropical vibes with a hint of bad decisions
Patrón Tequila, Triple Sec, Lime, Passionfruit, Agave Syrup

THE RIFFS

Classics given a little Budgie flair -
*No actual flaming thankfully, unless?

RASPBERRY & WHITE CHOC DAQUIRI • \$22

Your favourite multi-flavour turned boozy!
Bacardi Raspberry Rum, Creme De Cacao, Pineapple, Lime, Raspberry Cordial, White Chocolate Syrup

MELON MARTINI • \$22

A classic made modern, sweet & tangy, strong and smooth
Bombay Sapphire Gin, Watermelon Liqueur, Sugar

LYCHEE MARTINI • \$22

Everything you want and more, look fancy and feel fantastic
Grey Goose Vodka, Bombay Sapphire Gin, Lychee Liqueur, Vermouth, Bitters & Saline

CHOC HONEYCOMB O.F. • \$22

It comes with a one-hungry-bite, just sayin'...
Angel's Envy Bourbon, Honey, Orange Bitters, Chocolate Bitters

THE HOUSE SELECTS

The Budgies famous cocktails that you all know well and true, here for you still

FLOWER POWER • \$22

Sweet, Fruity, marshy - A Florist Martini, given the 'Warty Woman' treatment
Grey Goose Vodka, St Germain, Licor 43, Lime, Passionfruit

WHITE CHOC PINA COLADA • \$22

Sweet, entry-drinking, decadent - Do you like Pina Colada's and getting caught in the rain?
Bacardi Carta Blanca Rum, Lemon, Coconut, White Choc, Pineapple

ESPRESSO MARTINI • \$22

The ultimate party starter - sophistication meets chaos
Grey Goose Vodka, Coffee Liqueur, Cold Press Coffee

• Vanilla
• Hazelnut
• Salted Caramel

TEAKI • \$22

Just straight funk in a glass!
Grey Goose Vodka, Black Tea Syrup, Pineapple, Lemon

THE MOCKERY [ALCOHOL-FREE]

Some tasty sippies for the responsible adult in the room, or just if you feel like something without the booze

PASSIONFRUIT MOJITO • \$18

This is genuinely just a delicious drink, whether you're boozy or not, it's just yum!
Mint, Lime, Passionfruit Syrup, Soda, Sugar

BANGWAGON 2.0% • \$18

Velvety, decadent, classy - Shiner Gin without the two different types of hangover. Sign me up!
Four Pillars Bloody Bandwagon Gin, Lychee Sec, Lime, Egg White (VDA), Sugar, Peychauds Bitters

TEA-TOTALER • \$18

Vibrant, Retic, fresh - We love to cater for your non-alcoholic needs, but we won't rub it in your face
Four Pillars Rare Dry 0% Gin, Tea Syrup, Lemon, Orange Bitters

ARE WE MISSING YOUR FAVE COCKTAIL?

THERE'S A FEW MORE TASTY COCKTAILS UP OUR SLEEVES

Head up to the bar and have a chat to one of our talented bartenders. Let them know what kinds of flavours you like and they'll be able to put something special together for you.

ENJOY OUR COCKTAILS AT YOUR PLACE

STOP BY OUR BUDGIE CLOSET DOOR AT THE EXIT AND PICK UP SOME OF YOUR FAVOURITE COCKTAILS FROM THE MENU TO TAKE HOME ALONG WITH SOME BUDGIE MERCH!

Visit our online store and get some delicious bottled cocktails delivered straight to your door anytime! With Australia-wide delivery and express options always available.

Scan to order food & drink to your table — track down your table number and get ordering!



COLD DRINKS

ON TAP

CARLTON DRAUGHT \$9 / \$12
BALTER XPA \$9 / \$12
HARD RATED (NO SUGAR) \$10 / \$14
GREAT NORTHERN SUPER CRISP \$9 / \$12

P / S

BEER

BALTER CERVEZA • \$10
PERONI RED • \$10
STONE & WOOD PACIFIC ALE • \$10
YEA CIDER YINGER BEER, 8% • \$12
CASCADE PREM. LIGHT • \$7
CARLTON ZERO • \$7

CIDER

CRCO BERTIE, 4.6% • \$10
LOUIS ROSÉ, 4.8% • \$10
YEA CIDER CHAI PEAR, 8% • \$12
YEA CIDER PASSIONFRUIT, 8% • \$12

SPIRITS

TEQUILA

• PATRÓN SILVER \$13
1800 COCONUT \$13
1800 CRISTALINO \$16
DON JULIO ROSADO \$28
HERRADURA PLATA \$13
HERRADURA REPOSADO \$14
PATRÓN REPOSADO \$14
PATRÓN AÑEJO \$16
PATRÓN XO CAFÉ \$18
PATRÓN EL CIELO \$18
PATRÓN EL ALTO \$20

VODKA

• GREY GOOSE \$13
42 BELOW \$13
BAXTER \$14
BELVEDERE \$14
HARTSHORN SHEEP WHEY \$15

GIN

• BOMBAY SAPPHIRE \$13
AVIATION \$14
BOMBAY BRAMBLE \$14
BOMBAY PREMIER CRU \$15
FOUR PILLARS RARE DRY \$14
FOUR PILLARS SHIRAZ \$14
HAYMAN'S SHIRAZ \$14
HENDRICK'S \$14
TANQUERAY \$14

RUM

• BACARDI WHITE \$13
• BACARDI CARTA ORO \$13
• BACARDI SPICED \$13
BACARDI 8 \$14
BACARDI COCONUT \$14
BACARDI RASPBERRY \$14
CAPTAIN MORGAN \$14
DIPLOMATIC \$16
HAVANA CLUB \$14
KRKEN CLUB SPICED \$14
SAILOR JERRY \$14
SAILOR JERRY SAVAGE APPLE \$14

WHISKY

• DEWAR'S WHITE LABEL \$13
• ANGEL'S ENVY \$14
• BUFFALO TRACE \$14
• CANADIAN CLUB \$14
• CRAIGLACCHIE \$16
• CROWN ROYALE \$14
• DEWAR'S 12 \$14
• FIREBALL \$14
• GLENFIDDICH 12 \$14
• GOSPEL SOLERA RYE \$14
• GOSPEL STRAIGHT RYE \$14
• JACK DANIELS \$14
• JAMESON \$14
• JIM BEAM \$14
• JOHNNIE WALKER BLACK \$15
• LAGAVULIN 8 \$17
• LONGBRANCH \$14
• MAKER'S MARK \$14
• MONKEY SHOULDER \$14
• SOUTHERN COMFORT \$14
• STARWARD NOVA \$16
• STARWARD TWO FOLD \$14
• TALISKER SINGLE MALT 10 \$16
• WILD TURKEY \$14
• WOODFORD RESERVE \$14

A FEW EXTRAS

HENNESSY VS COGNAC \$13
GREEN FAIRY VDSINTE \$15
DEL MAGUEY VIDA MEZCAL \$14
PANCHE PISCO \$14
PISCO PORTON \$16

FOR THE LOVE OF THE MIX.

WINE

WHITE

- 3 TALES SAUV BLANC, Marlborough
- **DeBORTOLI REGIONAL RESERVE CHARDONNAY**, Yarra Valley
- BELLA RIVA PINOT GRIGIO**, King Valley
- RUTHERGEN ESTATE PINK MOSCATO**, Rutherglen

ROSÉ

- LA BOHEME ROSÉ**, Yarra Valley

• VEGAN WINES

G / B

- \$10 / \$45
- \$10 / \$45
- \$10 / \$45
- \$10 / \$45

RED

- DeBORTOLI REGIONAL RESERVE PINOT NOIR**, Yarra Valley
- **RUTHERGEN ESTATE SHIRAZ**, Rutherglen
- DeBORTOLI CHILL NO CHILL**, Yarra Valley
- DeBORTOLI WOODFIRE**
- HEATHCOTE CABERNET SAUV**, Heathcote

SPARKLING

- DeBORTOLI PROSECCO**, Yarra Valley
- LA BOHEME CUVÉE BLANC**, Yarra Valley
- ESTE CUVÉE**, Yarra Valley

G / B

- \$10 / \$45
- \$10 / \$45
- \$10 / \$45
- \$12 / \$50
- \$12 / \$50

SHOTS

- B52 • \$14**
Baileys, Cointreau, Coffee Liqueur

- SPILL THE T • \$14**
Dewar's, Limoncello, Peach Schnapps

- W.A.P. • \$14**
Vodka, Cranberry, Peach Schnapps, Lime

- ALIZE BLUE • \$14**
Vodka, French Brandy

- FUZZYBALL • \$14**
Fireball, Orange

- LOVE • \$14**
Disaronno, Lemon

- JAM DONUT • \$14**
Chambord, Baileys

- JAGER BOMB • \$15**
Jagermeister, Redbull

- SKITTELE BOMB • \$15**
Cointreau, Redbull

- FIREBALL • \$14**

- BLACK SAMBUCA • \$14**
- PATRÓN XO • \$18**

DO YOU LIKE QUESTIONS? WHAT ABOUT ANSWERS? IT'S TIME FOR QUIZMEISTERS TRIVIA!

Join us at The Budgie every Thursday night from 6.30pm and enjoy some trivia goodness with our friends from Quiz Meisters – and the best news, it's totally free! Win a bunch of fun games while you play and see if your team have what it takes to beat the best to come home with the first place grand prize! Scan below to book a table for your team.



QUIZ MEISTERS

THE BUDGIE

THE BUDGIE COCKTAIL BAR
1/166 Maroonah Highway
Ringwood, 3134, Victoria, Australia

THURSDAY
5:00PM - 10:00PM
FRIDAY
4:30PM - 12:00AM
SATURDAY
10:00PM - 12:00AM

FOR THE LOVE OF THE MIX

www.thebudgievibe.com
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f thebudgievibe
@ thebudgiebar
thebudgiebar
budgievibe

Scan to order food & drink to your table — track down your table number and get ordering!



FOOD

BROUGHT TO YOU BY OUR FRIENDS FROM:

HECHO EN MEXICO

TO SHARE

MEXI MEXI CHIPS • \$10.50

Fried beer battered chips seasoned with Mexi herbs & oregano served with jalapeño garlic aioli / chipotle aioli (both +\$1.50)

STREET-STYLE CORN • \$8.50 (pp) // \$14.50 (2pcs)

Coal-grilled fresh corn, chipotle aioli, ricotta salata cheese, Tajin seasoning and fresh lime (GF, VG, VE option)

JALAPEÑO POPPERS • \$7.50 (2pcs) // \$13.50 (4pcs)

Crumbed jalapeños stuffed with risotto and cheese served with chipotle aioli

TAQUITOS • \$10 (2pcs) // \$15 (4pcs)

Boiled, deep fried tortillas with salsa fresca & Sour cream with your choice of:
– Chicken
– Veggie Chilli Con Carne
– Beef (+\$1)

HABANERO CHICKEN WINGS • \$11.50

Juicy chicken wings marinated overnight in buttermilk & secret Mexican herbs & spices. Deep-fried and tossed with chipotle & bbq sauce

DE COULIFLOR POPCORN • \$12

Crispy cauliflower tossed with a blend of Mexican herbs and spices, drizzled with smoky chipotle and BBQ sauce (GF, VE)

CHILI CHEESE FRIES • \$19

Fried beer-battered chips with melted cheese, chili con carne & jalapeño garlic aioli (VG option, S)

MEXICAN ARANCINI • \$12 (6pcs)

Golden, crispy arancini filled with creamy pumpkin and feta cheese, infused with a unique blend of Mexican spices (VEV)

EMPANADAS • \$15 (2pcs)

All served with chimichurri
– Premium beef & spices
– Spinach, ricotta & parmesan

SOMETHING SWEET

MEXICAN CHURRO STICKS • \$11.50

Dough fried pastry tossed with cinnamon sugar served with a delicious house-made milk chocolate sauce

TACOS

\$16 FOR 2

Choice of Filling:

- Grilled Chicken
- Stewed Beef (+\$1.50)
- Chili Con Carne (+\$1.50)
- Veggie Chilli Con Carne (S)
- Add Guacamole (+\$3.50)

FRIED CHICKEN TACOS

Fried Southern-style chicken tenders, pico de gallo, Mexican smoked slaw, creamy chipotle aioli & ricotta salata cheese

BEEF TACOS (GF)

12-hour slow cooked braised beef, salsa verde, topped with smoked Mexican slaw, mango corn salsa & ricotta salata cheese

VEGGIE TACOS (GF, VG, S, VE option)

Veggie chili con carne, chipotle aioli, guacamole & ricotta salata cheese

FISH TACOS

Beer battered fried Hoki fish seasoned with Mexican herbs & Tajin, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli & ricotta salata cheese

PRAWN TACOS

Beer battered fried prawns seasoned with Mexican herbs & Tajin, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli, mango corn salsa & ricotta salata cheese

JALISCO-STYLE BIRRIA TACOS //

\$17.50 FOR 2

– Add guacamole (+\$3.50)

Two juicy chicken or beef birria tacos on hand-pressed tortillas with Oaxaca cheese, fried and soaked in birria consommé, sprinkled with pickled onion, corn salsa & coriander. Served with a side of consommé (VG option)

A LITTLE BIGGER

Choice of Filling:

- Grilled Chicken
- Stewed Beef (+\$1.50)
- Chili Con Carne (+\$1.50)
- Veggie Chilli Con Carne (S)
- Add Guacamole (+\$3.50)

Choice of salsa fresca:

- Tomatillo (mild)**
Roasted tomatillo, onion, capsicum, garlic, paprika, cilantro, Mexican herbs, fresh lime, jalapeño Verde (medium)
Mix of green tomatillo, jalapeño, poblanito chili, coriander, mango & lime juice
- Chipotle Habanero (hot)**
Smoked-dried jalapeños, green habanero, chipotle

QUESADILLAS \$22

Mexican style soft flour tortilla pressed with Oaxaca cheese, chipotle aioli, pineapple corn salsa + your choice of filling & salsa fresca

HECHO'S FAMOUS NACHOS • \$21.50

White corn chips with melted cheese, pico de gallo, mint cream, jalapeños, Mexican frijoles charros & chipotle aioli + your choice of filling & salsa fresca (GF, VG option)
– Extra Cheese (+\$3.50)
– Extra Frijoles Charros (+\$4)
– Extra Corn Chips (+\$3)

CHIMICHANGA • \$22.50

Deep fried burrito with your choice of filling & salsa fresca, served with a side of Mexican rice, pico de gallo, mint cream & chipotle aioli
– Extra Mexican Rice (+\$3)
– Extra Frijoles Charros (+\$4)

BURRITO DE POLLO & CHIMICHURRI • \$21

Juicy fried Southern-style chicken tenders, Mexican rice, frijoles charros, pico de gallo, cheese, lettuce, chipotle aioli, Mexican smoked slaw & chimichurri sauce

TRY SMIT'S CHILI SAUCES WITH YOUR FOOD ORDER TODAY!

- Blueberry
- Pineapple + Jalapeño
- Smoky Chipotle
- Pineapple + Mango
- Mango

(for the adventurous)

SMIT'S