

TAPAS

POTATO FRIES (GF)	\$ 12.00
BOWL OF CRISPY POTATO FRIES SERVED WITH SAUCE OF YOUR CHOICE (TOMATO/BBQ/AIOLI)	
GUAC & CHIPS (VG)(GF)	\$ 15.00
CORN CHIPS WITH HOME MADE GUACAMOLE	
BROCCOLINI (V)(GF) 	\$ 15.00
STIR-FRIED BROCCOLINI IN GARLIC & OLIVE OIL AND CHILLI SPICES	
ELOTES (V)(GF) 	\$ 18.00
GRILLED CORN COBS WITH MAYO, CHILLI, PARMESAN CHEESE, HERBS	
CHEESE BALLS 6	\$ 19.00
CRISPY DOUGH FILLED WITH MOZZARELLA, SERVED WITH CHILLI JAM	
MUSHROOM CROQUETTES 4 (VG)	\$ 18.00
HOME MADE CRISPY COATED BLEND OF MUSHROOMS, LEEK, CREAMY TOFU, HERBS & SPICES, SERVED WITH VEGAN MAYO	
JALAPENO POPPERS 4 (V) 	\$ 19.00
CRISPY COATED JALAPENO FILLED WITH RISOTTO & CHEESE SERVED WITH TABASCO MAYO	
ARANCINI 4 (V)	\$ 18.00
HOME MADE ARANCINI, PUMPKIN & FETTA, SERVED WITH NAPOLI SAUCE & PARMESAN CHEESE	
PRAWN SKEWERS 4	\$ 22.00
GRILLED PRAWNS SERVED WITH SLAW AND MOJO SAUCE	
PEAR & WALNUT SALAD (GF)	\$ 17.00
ROCKET WITH VINAIGRETTE DRESSING, PARMESAN & BALSAMIC ITALIAN GLAZE	



CLASSIC TACOS

CARNE ASADA	\$ 19.00
SLOW COOKED BEEF, CORIANDER, PICKLED ONION, TRADITIONAL MEXICAN SALSA VERDE	
HALLOUMI	\$ 18.00
FRIED HALLOUMI, FRESH AGAVE SLAW, CORIANDER, PICKLED ONION, CREAMY AVOCADO SAUCE	
CHICKEN	\$ 18.00
GRILLED CHICKEN MARINATED IN MEXICAN SPICES, FAJITAS, CORIANDER, PICKLED ONION	
TOFU (VG)	\$ 18.00
CRISPY TOFU, VEGAN MAYO, SALSA VERDE, PICKLED ONION, CORIANDER	

PREMIUM TACOS

BIRRIA	\$ 22.00
TRADITIONAL SLOW COOKED BEEF & LAMB, MEXICAN CHEESE, CORIANDER WITH A SIDE OF CONSOME	
PESCA	\$ 22.00
FISH OF THE DAY COOKED SLAW, CORIANDER, PICKLED ONION & MOJO SAUCE	
PRAWN	\$ 22.00
KING PRAWNS, COOKED SLAW, PICKLED GINGER & KENKO MAYO	

ADD ONS

GUAC/PICO DEL GALLO +\$5
SOUR CREAM/SALSA VERDE/SAUCE +\$3
EXTRA CLASSIC TACO +\$10
EXTRA PREMIUM TACO +\$12

SHARE PLATES

PATATAS BRAVAS (V)(GF)	\$ 16.00
HAND-CUT POTATO PIECES DEEP FRIED, PARMESAN CHEESE, MOJO SAUCE. ADD BEEF +\$5, CHICKEN +\$5, CHEESE +\$3	
NACHOS (GF)	\$ 25.00
CORN CHIPS, SLOW COOKED BEEF, MEXICAN CHEESE, GUAC, SOUR CREAM & PICO DE GALLO (Veg option available)	
FRIES NACHOS (GF)	\$ 25.00
POTATO FRIES, SLOW COOKED BEEF, MEXICAN CHEESE, GUAC, SOUR CREAM & PICO DE GALLO (Veg option available)	
CHILAQUILES 	\$ 24.00
CRISPY TORTILLAS COOKED IN OUR HOUSE SMOKEY CHIPOTLE SAUCE LOADED WITH SHREDDED BEEF, GUAC, SOUR CREAM AND FETA	
GRINGA	\$ 23.00
TWO CRISPY TORTILLAS FILLED WITH SLOW COOKED BRISKET, PINEAPPLE & CHEESE SERVED WITH SPICY HOUSE PEACH AND HABANERO SAUCE	
CHICKEN WINGS 10 (GF)	\$ 18.00
CLASSIC WINGS SERVED WITH SAUCE OF YOUR CHOICE BBQ/CHIPOTLE/HABANERO	
DESSERT	
CHURROS	\$ 15.00
SERVED WITH CHOCOLATE or CARAMEL SAUCE	
CINNAMON NACHOS	\$ 15.00
SERVED WITH ICE CREAM, CHOCOLATE and CARAMEL SAUCE	
BROWNIE (GF)	\$ 15.00
SERVED WITH ICE CREAM AND CHOCOLATE SAUCE	

HOUSE WINES

SOAR PROSECCO	\$ 12/48
SOUTH EASTERN AUSTRALIA	
HOMEBLOCK SAUVIGNON BLANC	\$ 8/35
GRAMPIANS, VIC	
BLACK PEARL CHARDONNAY	\$ 8/35
SOUTH EASTERN AUSTRALIA	
PAPALLO ROSE	\$ 9/38
SOUTH AUSTRALIA	
CHAPEL POINT PINOT NOIR	\$ 9/38
SOUTH AUSTRALIA	
HANNAH ESTATE CABERNET MERLOT	\$ 8/35
MCLAREN VALE, SA	
KAYLA SHIRAZ	\$ 8/35
MCLAREN VALE, SA	

SPARKLING

A NOS AMOURS BLANC DE BLANC	\$ 12/49
CHARENTE, FRANCE	

WHITE

KEREPI FARM SAUVIGNON BLANC	\$ 13/48
MARLBOROUGH, NZ	
GARFISH PINOT GRIGIO	\$ 11/45
SOUTH AUSTRALIA	
CAPE JAFFA CHARDONNAY	\$ 14/61
LIMESTONE COAST, SA	

ROSE & RED

CAPE JAFFA ROSE	\$ 14/61
LIMESTONE COAST, SA	
LA BRUNE ET FILLS PINOT NOIR	\$ 14/61
MOUZILLON, FR	
MR MURPHY SYRAH	\$ 90
LANGHORNE CREEK SA	
DEWEY STATION MARS EXPRESS SHIRAZ	\$ 15/62
BAROSSA VALLEY SA	



SHOTS

BABY MARGARITA	\$ 10
TEQUILA, TRIPLE SEC, LIME, SALT	
TEQUILA SHOT	\$ 12
REPOSADO TEQUILA, LIME, SALT	
TROPICAL SHOT	\$ 10
MALIBU, PINEAPPLE, ORANGE	
JAGER BOMB	\$ 11
JAGERMEISTER, RED BULL	
MELON BALL	\$ 10
MIDORI, PINEAPPLE JUICE, VODKA	
COOL COLADA	\$ 10
COCONUT VODKA, PINEAPPLE JUICE	
FIREBALL	\$ 10
FIREBALL WHISKEY	
SNICKERS SHOT	\$ 10
KAHLUA, BAILEYS	

SANGRIA

RED SANGRIA	\$ 9/35
PENASOL ORIGINAL, SPAIN	



SPIRITS

TEQUILA	
HOUSE TEQUILA	\$ 10
FORTALEZA REPOSADO	\$ 15
OCHO PLATA	\$ 15
KAH BLANCO	\$ 15
EL JIMADOR	\$ 15
MEZCAL	
SEÑORIO JOVEN	\$ 15
DEL MAGUEY	\$ 13
BOURBON	
HOUSE BOURBON	\$ 11
JACK DANIELS,	\$ 14
JIM BEAM RYE, MAKERS MARK	\$ 13
WHISKEY	
JAMESON IRISH	\$ 12
SCOTCH	
HOUSE SCOTCH	\$ 11
JW BLACK,	\$ 14
TALISKER, LAGAVULIN, CHIVAS	\$ 15
REGAL	
VODKA	
HOUSE VODKA	\$ 11
GREY GOOSE, ABSOLUT	\$ 14
RUM	
HOUSE RUM, BACARDI	\$ 11
KRAKEN, FLAVORED RUMS	\$ 14

TO OUR VALUE CUSTOMER: SURCHARGE APPLIES
1% card payment, 10% sundays, 15% public holidays

TAP & BOTTLED BEERS

BIG BEAR SPEC'S LAGER 3.6%	\$ 10/12
PRECINCT PALE ALE 5.0%	\$ 10/12
PRECINCT HAZY PALE ALE 5.6%	\$ 10/12
MEXICAN LAGER CRISP, BALANCED & FULL-BODIED. 6F,V 4.6%	\$ 10/12
STONE & WOOD PACIFIC ALE 4.4%	\$ 11/13
PERONI NASTRO AZZURRO 5.0%	\$ 11/13
GINGER BEER THE PERFECT BLEND OF SPICY, SWEET, AND SMOKEY, WITH A LIGHT EARTHY AFTERTASTE 4.0%	\$ 11/13
CORONA EXTRA 5.6%	\$ 12.00
GREAT NORTHERN SUPER CRISP 3.5%	\$ 12.00
HEAD OF NOOSA LAGER 4.5%	\$ 12.00
ASAHI LAGER 4.5%	\$ 12.00
VICTORIA BITTER LAGER 4.9%	\$ 12.00
GREAT NORTHERN ZERO SUPER CRISP 0%	\$ 10.00
APPLE CIDER 4.2%	\$ 10.00



COCKTAILS

CLASSIC MARGARITA TEQUILA, COINTREAU, LIME JUICE, AGAVE SYRUP	\$ 19.00
CHILLI MARGARITA COCONUT MARGARITA TEQUILA, COINTREAU, LIME JUICE	\$ 22.00
PALOMA TEQUILA, LIME JUICE, GRAPEFRUIT JUICE, SIMPLE SYRUP, SODA WATER, LIME SLICE	\$ 22.00
MEXICAN MULE TEQUILA, LIME JUICE, SUGAR SYRUP, GINGER BEER	\$ 22.00
ANANAS PINEAPPLE RUM, PINEAPPLE JUICE, SODA WATER, LIME JUICE	\$ 20.00
ESPRESSO MARTINI COFFEE LIQUER, VODKA, SIMPLE SYRUP, COFFEE	\$ 22.00
TEQUILA SUNRISE TEQUILA, ORANGE JUICE, TRIPPLE SEC, GRENADINE	\$ 18.00
APEROL SPRITZ PROSECCO, APEROL, SODA WATER, ORANGE SLICE	\$ 18.00
MOJITO RUM, LIME JUICE, SIMPLE SYRUP, MINT, SODA, LIME SLICE	\$ 19.00
AMARETTO SOUR DISARONNO, LEMON JUICE, SIMPLE SYRUP	\$ 22.00

MOCKTAILS

VIRGIN PALOMA LIME JUICE, GRAPEFRUIT JUICE, AGAVE SYRUP, SODA WATER, LIME SLICE	\$ 16.00
MIAMI GINGER GINGER BEER, LIME JUICE, SODA WATER, GRENADINE	\$ 16.00
VIRGIN MOJITO LIME JUICE, SIMPLE SYRUP, MINT, SODA, LIME SLICE	\$ 16.00

NON ALCOHOLIC

SOFT DRINKS COKE, SPRITE, GINGER BEER, GINGER ALE, LEMONADE	\$ 6.00
RED BULL	\$ 7.00
JUICE APPLE, ORANGE, PINEAPPLE	\$ 7.00
LEMON LIME BITTERS	\$ 7.00
S. PELLEGRINO SPARKLING MINERAL WATER	\$ 13.00



ASK STAFF
ABOUT COCKTAIL
OF THE WEEK

HAPPY HOUR
WED-SAT
3PM - 6PM

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