

Cocktails

Margarita: \$14
Tequila, Margarita mix, lemon juice, ice, lime and salt.

Espresso Martini: \$18
Roasted coffee, Coffee liquor, simple syrup, vodka.

Margarita Sunset: \$20
Tequila, crushed ice, orange juice, strawberry liqueur, sweet vermouth

Mojito: \$16
White rum, soda water, lime, lemon juice, ice and mint

Blue Kamikaze: \$18
Vodka, blue curacao, lemon juice, lemon and ice

Pineapple Screwdriver: \$20
Pineapple juice, orange juice, vodka, ice, slice pineapple orange slice.

Sour Apple Martini: \$18
Vodka, apple sour liquor, apple, cherry, lemon juice, ice.

Texas Midori: \$18
Midori liquor, vodka, lemon juice, simple syrup, salt, lime and ice

Strawberry Daiquiri: \$17
Rum, ice cubes, lemon juice, frozen strawberry, fresh strawberry.

Pina Colada: \$20
Pineapple dice, pineapple juice, ice, coconut cream, white rum, slice pineapple

Negroni: \$19
Gin, sweet vermouth, campari with orange zest.

Long Island: \$24
Ice, vodka, tequila, rum, gin, lemon juice and splash of cola

Mocktails

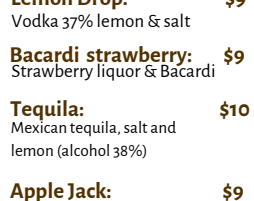
Non-alcoholic



Raspberry Love Potion \$12



Blue Avatar: \$14



Appletini: \$12

Mocktails and Soft Drink Jug

Blue Avatar jug: \$27
Appletini Jug: \$24
Raspberry Lemonade jug: \$24
Jug of Lemonade: \$14
Jug of Coke: \$14
Jug of Coke Zero: \$14
Jug Of Pepsi Max: \$14



Cans and Water bottle

Coke/Coke Zero: \$3.90
Pepsi Max (zero) \$3.90
Lemonade: \$3.90
Solo/sprite: \$3.90
Water bottle: \$3.00
Sparkling Water: \$4.50
Soda water: \$4.50

Bottle Soft Drink

Lipton peach tea: \$5.50
Lemon, Lime & bitters: \$5.50
Passionfruit Sparkling \$5.50
Ginger Beer: \$5.50
Apple Juice: \$5.50
Orange Juice: \$5.50
Non Alcoholic Beer: \$9.00

Milkshake

BANANA \$7.99
CHOCOLATE \$7.99
VANILLA \$7.99
STRAWBERRY \$7.99
CARAMEL \$7.99
OREO \$8.50
BISSCOF \$8.50



Drink Menu

Cocktail Jug For Sharing

Classic Margarita jug: \$39
Mojito jug: \$45
Pina Colada jug: \$52
Strawberry Daiquiri jug: \$52
Pineapple Screwdriver jug: \$52
Margarita Sunset jug: \$72
Long Island jug: \$82



Whisky/Bourbon

Served:
On the Rocks
or with cola & lime

Jackdaniel \$11
Jims Beam Bourbon \$12
Red Label(JW) \$12
Wild Turkey Bourbon \$16

New York Sour \$20
Bourbon, lemon juice, ice, simple syrup and red wine

Manhattan \$20
Kentucky straight bourbon, sweet vermouth, angostura bitter and cherry.

Shots

Apple schnapps: \$8
Alcohol 14.1%
Peach schnapps: \$8
Alcohol 18%
Lemon Drop: \$9
Vodka 37% lemon & salt
Bacardi strawberry: \$9
Strawberry liquor & Bacardi
Tequila: \$10
Mexican tequila, salt and lemon (alcohol 38%)
Apple Jack: \$9
Jackdaniel and apple schnapps
Jagermeister: \$10
Red bull and jagermeister

Red Wine

Wild Oats Cabernet Merlot: \$13
Sold by small bottle (187ml)
Naked Shadow Shiraz: \$25
Sold by bottle 750ml:
Sold by glass: \$9
Devils Corner Pinot Noir: \$45
Sold by bottle only (750ml)
Dolcetto & Syrah Sweet Red: \$35
Sold by bottle only (750ml)

White Wine

Wild Oats Sauvignon Blanc: \$13
Sold by small bottle (187ml)
Genre Chardonnay: \$25
Sold by bottle 750ml:
Sold by glass: \$9
Swordfish Sauvignon Blanc: \$35
Sold by bottle (750ml):
Sold by glass: \$13

Sparkling

Yellow tail rose (pinot noir) \$13
Sold by small bottle (200ml)
Yarra Burn premium cuvee Brut \$39
Sold by bottle only (750ml)

Champagne

Mumm cordon rouge brut pinot noir \$125
Sold by bottle only (750ml)

Beer & Pre-Mixers

Corona \$9
Heineken \$9
Great Norther \$9
Somersby Apple cider \$9
Non Alcoholic Beer \$8
Vodka Cruisers \$10
Canadian Club & Dry Can \$10
Alize Blue vodka & lemonade \$10



Tea, Coffee & Hot chocolate:

until 6:00PM
Cappuccino, Flat White, Latte, Chai Latte, Mocha
S: \$4.50 M: \$5 L: \$5.50

Ice Chocolate: \$7.00
Ice Latte: \$7.00
Ice Coffee: \$7.00
Espresso: \$4.00
Piccolo: \$4.00

Tea:
Black Tea \$4.5
Green Tea \$4.5
Early Gray Tea \$4.5
Breakfast Tea \$4.5

Appetizers/Starters/Snacks



Mac & Cheese Balls \$12
Mac & cheese balls with blue cheese mayo and cheese.



Maple Chicken Bites \$13
Fried Boneless chicken pieces dipped in Canadian maple sauce.



Tortilla & Guacamole \$9
Mexican corn tortilla chips served with guacamole on side.



Crispy Prawn \$17
Crumbed fried prawn with tail served with lemon and aioli.



Crab Tartar \$14
Crab claw meat, mustard, olive oil, egg, lemon, chives, capers, radish, served on crispy tortilla.



Salt & Pepper Calamari \$17
Fried calamari served with lemon, chilli sauce and aioli sauce on side.



Onion Rings \$13
Deep fried crispy onion rings served with tomato and aioli.



Mix Snacks Bites \$19
Onion rings, tortilla, mac & cheese balls, crunchy chips and side dip.

STEAK & RIBS GF

Steak & lamb cutlet served with crunchy chips, salad and gravy on side.
Optional: Swap chips and salad to grilled potatoes and broccolini +\$4



Pork Ribs Half Rack \$32
340g - 380g slow cooked smoky Texas BBQ pork ribs, served with chips and slaw.



Pork Ribs Full Rack \$58
700g - 760g slow cooked smoky Texas BBQ pork ribs, served with chips and slaw.



Lamb Ribs \$32
350g - 380g slow cooked smoky Texas BBQ lamb ribs, served with chips and slaw. (Contains Meat Fat)



Beef Ribs \$34
380g - 400g slow cooked smoky Texas BBQ beef ribs, served with chips and slaw.



Rump Fillet 250g \$29
Rump steak is a lean cut of meat with very little fat, making it a healthier option than other steaks.



Tri-Tip Cut Steak 250g \$29
The tri-tip cut, which is from the sirloin's bottom tip, is known for its rich flavour and low fat content.



Lamb Cutlets 220g \$29
Grass fed Australian lamb cutlet served with chips, salad and gravy on side. (May contain meat fat)



Prime Rib Eye 380g \$48
Prime Rib Eye 540g \$68
Rich, juicy and full flavoured with generous marbling throughout. Sold bone-in. due to the exceptional taste and tender-ess beef rib steak.

PLATTERS

2 Course platter served with tortilla chips and guacamole for starter (Designed For 2 Adults)



2 Course BBQ Ribs & Steak Platter GF \$90
Texas bbq pork ribs 360g, Texas bbq lamb ribs 300g, medium cooked rump steak 250g, Texas bbq wings, garlic herb butter, chips, potatoes, small mix salad, pickles, cabbage slaw and pepper gravy.



2 Course Mix Chicken Platter \$78
Crumbed chicken schnitzel, nashville fried chicken, Southern fried chicken wings, maple chicken bites, chips, potato, small salad, pickles, slaw and pepper gravy on side.

Rare: Deep red, cool center, may contain blood
Medium-Rare: Bright red, warm center, juicy buttery.
Well-done: Firm dry, little to no pink.
Steak doneness guide
Medium: Rosy pink, warm center, slightly firm, springy texture.
Med-Well: Mostly gray brown with a touch of pink through the center.

Allergy Advice: if you have any allergy please let us know before ordering any food. Thank you