



MEXICAN CLASSICS

Upgrade any classics to premium Herradura Tequila - 2

CLASSIC MARGARITA - Tequila, Manly Spirits "Alma" Triple Sec, Lime	20
JALAPEÑO MARGARITA - Jalapeño Infused Tequila & Triple Sec, Lime	20
TOMMY'S MARGARITA - Tequila, Agave, Lime <i>On the rocks, invented at Tommy's Bar 1987</i>	20
PALOMA - Tequila, Grapefruit, Lime, Grapefruit Soda	20
WATERMELON MARGARITA - Tequila, Watermelon, Agave, Lime <i>Refreshing take on a classic</i>	20
COCONUT MARGARITA - Coconut Washed Tequila, Cacao Blanco, Pandan, Citrus <i>Served with our signature foam</i>	20
MEZCAL TOMMY'S - Mezcal, Agave, Lime <i>The Oaxacan cousin</i>	21
MEZCALITA – Mezcal, Triple Sec, Lime.	21
MILLIONAIRE MARGARITA - Herradura Ultra, Triple Sec, Lime <i>Because you're a baller</i>	40

10% surcharge for weekends and public holidays 2.5% surcharge for Amex 1.1% for all other cards

SIGNATURE COCKTAILS

PIÑA PERFECT* - Vodka, Peach, Pineapple, Falernum, Lime <i>Tropical & tasty</i>	20
SWEET ABOUT ME - Gin, Elderflower, Apple, Honey, Rosemary <i>Summery & sweet</i>	20
MAC DADDY* - Rum, Macadamia & Wattleseed, Orange, Bitters <i>Mai tai, our way</i>	20
GINGER SPICE - Mezcal, Ginger, Chilli, Citrus <i>Spice & smoke</i>	20
STRAWBERRY HABANERO SOUR - Strawberry/Habanero Infused Tequila, Bitter Orange, Lime <i>Sweet & spicy</i>	20
OAXACAN NEGRONI* - Almond Butter Infused Mezcal & Campari, Vermouth <i>Ideal before or after your meal</i>	22
DON ELOTE - Mezcal, Bourbon, Agave, Bitters <i>Strong & sophisticated</i>	22
ESPRESSO MARTINI - Vodka, Patron XO Café, Coffee <i>Classic pick me up</i>	20

* Contains nuts

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LOW AND NO

LOW

MIRASOL - Amaro Montenegro, Prosecco, Soda <i>A sunny spirtz</i>	17
RIBERRY SPRITZ - Okar Australian Bitter, Prosecco, Soda. <i>Aussie backyard botanicals</i>	17

NO

SENSIBLE MARGARITA - Lyre's Non-Alcoholic Spirits, Citrus <i>As a classic, jalapeño or tommy's</i>	15
MANGO AND GRAPEFRUIT FRESCA - Mango, Lime, Grapefruit, Soda <i>Bold & beautiful</i>	15
CUCUMBER SPRITZ - Cucumber, Citrus, Mint, Soda <i>Refreshingly light</i>	15
APPLE & JALAPEÑO FRESCA - Apple, Jalapeño, Lime, Soda <i>Sweet & spicy</i>	15

SODAS

DOUBLE GINGER BEER	9
YUZU SODA	
VERY MANDARIN	

BEER

Tap

Freshwater Brewing Wedge Cerveza (4.6%)

Freshwater Brewing Hazy Pale (4.4%)

MICHELADA - Freshwater Cerveza, Tajin, Tomato Juice
This drink rivals tequila for its popularity in Mexico

Imported

Corona (4.5%)

Pacifico (4.5%)

Modelo Especial (4.4%)

Within 2kms

Freshwater Freshie Pils (6.2%)

Freshwater Dusky Dark (5%)

Bucketty's Pale Ale (3.5%)

Fun & Funky

Batlow Cloudy Apple Cider (4.2%)

Bucketty's Ginger Beer (3.5%)

Heaps Normal (<0.5%)



11

13.50

11

13.50

12.50

11

12

15

14

14

12

12

14

9

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BY THE GLASS

BUBBLES (*Espumosos*)



NV	Farina Prosecco	Glera	Veneto, ITA	12
NV	Laurent Perrier La Cuvée Tours-sur-Marne	Chd/PN	Champagne, FRA	25

WHITES (*Blancos*)





2022	Atlas "Eden Valley"	Riesling	Eden Valley, SA	16	26
2023	Greystone	Pinot Gris	Waipara, NZ	15	24
2022	Inama Soave Classico	Garganega	Veneto, ITA	15	24
2023	Greywacke	Sauvignon Blanc	Marlborough, NZ	16	26
2023	Jilly "Lone Ranger"	Chardonnay	Central Ranges, NSW	16	26
2021	Giant Steps Sexton Vineyard	Chardonnay	Yarra Valley, VIC	26	40
2023	Sabi Wabi "Sugi" - Skin Contact -	Semillon	Hunter Valley, NSW	17	28

*** Subject to availability*

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ROSE (Rosados)

					
2022	Avalon Rose	Grenache/Mourvedre	McLaren Vale, SA	15	24
2023	La Belle "Colette" Rose	Shiraz/Grenache/Carignan/Cinsault	Provence, FRA	17	28

REDS (Tintos)

2023	M&J Becker	Pinot Noir	Tumbarumba, NSW	16	26
2020	Nielson	Pinot Noir	Santa Barbara, USA	23	35
2019	Vecchie Terre di Montefili Chianti Classico	Sangiovese	Tuscany, ITA	20	33
2022	Teusner "Wark Family" Shiraz	Shiraz	Barossa Valley, SA	16	26
2023	The Gaucho Club	Malbec	Mendoza, ARG	13	22
2017	Chateau Domecq	Cab Sauv/Mer/ Neb	Valle De Guadalupe, MEX	14	23

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BY THE BOTTLE

BUBBLES (*Espumosos*)

NV	Farina Prosecco	Glera	Veneto, ITA	65
NV	Laurent Perrier La Cuvée	Chd/PN/PM	Champagne, FRA	140
NV	Laurent Perrier Brut Rose	Pinot Noir	Champagne, FRA	195
NV	Billecart Salmon Rose**	Chd/PN/PM	Champagne, FRA	285
NV	Pol Roger Brut Rose**	Chd/PN	Champagne, FRA	310

ROSE (*Rosados*)

2022	Avalon Rose	Grenache/Mourvedre	McLaren Vale, SA	68
2022	Krinklewood "Francesca" Rose	Mourvedre/Merlot	Hunter Valley, NSW	80
2022	Giant Steps Rose	Pinot Noir	Yarra Valley, VIC	76
2022	La Belle "Colette" Rose	Shiraz/Grenache/Cari- gnan/Cinsault	Provence, FRA	75

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WHITES (*Blancos*)

Crispy & Refreshing

2022	Atlas "Eden Valley"	Riesling	Eden Valley, SA	75
2023	Grosset Polish Hill	Riesling	Clare Valley, SA	130
2020	Staffelter Hof "Papa Panda's Rising"	Riesling	Mosel, GER	105
2022	Gotas de Mar	Albariño	Rias Baixas, SPA	85
2023	Greystone	Pinot Gris	Waipara, NZ	70

Aromatic & Textural

2022	Tumblong Hills "Table of Plenty"	Fiano	Gundagai, NSW	60
2023	Greywacke	Sauvignon B.	Marlborough, NZ	75
2023	Sabi Wabi "Sugi" - Skin Contact	Semillon	Hunter Valley, NSW	76
2020	Vandal Gonzo Militia Blend	Vio/Rie/PG/Syr/ Temp/Chd/Mus	Marlborough, NZ	70

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WHITES (*Blancos*)

Queen of grapes...Chardonnay

2023	Jilly "Lone Ranger"	Chardonnay	Central Ranges, NSW	75
2022	Giant Steps Sexton Vineyard	Chardonnay	Yarra Valley, VIC	115
2022	Maison Thorin Macon Villages	Chardonnay	Burgundy, FRA	80
2020	Cannonball	Chardonnay	Sonoma Valley, USA	90
2017	Giaconda Nantua Les Deux**	Chardonnay	Beechworth, VIC	210
2021	Tolpuddle**	Chardonnay	Coal River, TAS	280
2019	Pierre Matrot 1er Cru Charmes, Mersault**	Chardonnay	Burgundy, FRA	265
2023	Mon Tout "Heyday" - Skin Contact	Chardonnay	Margaret River, WA	68

Mediterranean & Old World Varietals

2021	The Other Wine Co.	Arinto	Riverland, SA	68
2022	Inama Soave Classico	Garganega	Veneto, ITA	70
2022	Balmy Nights "White"	Schonberger	Hunter Valley, NSW	72

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REDS (Tintos)

Elegant & Bright

2023	M&J Becker	Pinot Noir	Tumbarumba, NSW	75
2020	Nielson	Pinot Noir	Santa Barbara, USA	95
2022	Novum	Pinot Noir	Marlborough, NZ	120
2022	Neudorf "Tom's Block"	Pinot Noir	Nelson, NZ	88
2019	Domaine Bouchard Corton Grand Cru**	Pinot Noir	Burgundy, FRA	550
2021	Vandal Gonzo Combat Rouge	PN/Syr/Vio	Marlborough, NZ	70

Mediterranean & Old World Varietals

2022	Teusner "The G"	Grenache	Barossa Valley, SA	75
2019	Beloki Rioja Crianza	Tempranillo	Rioja, SPA	72
2019	Vecchie Terre di Montefili Chianti Classico	Sangiovese	Tuscany, ITA	88
2019	Edmeades	Zinfandel	Mendocino, USA	95
2023	The Gaucho Club	Malbec	Mendoza, ARG	60
2017	Cascina delle Rose Tre Stelle Barbaresco**	Nebbiolo	Piedmont, ITA	250
2006	Sandrone le Vigne Barolo**	Nebbiolo	Piedmont, ITA	650

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REDS (*Tintos*)

New Age & Iconic Australian Shiraz

2022	Teusner "Wark Family"	Shiraz	Barossa Valley, SA	75
2015	Yangarra Estate	Shiraz	McLaren Vale, SA	90
2021	Utopos	Shiraz	Barossa Valley, SA	130
2006	Torbreck "The Factor"***	Shiraz	Barossa Valley, SA	295
2004	Rockford Basket Press**	Shiraz	Barossa Valley, SA	600
2017	Rockford Basket Press**	Shiraz	Barossa Valley, SA	390
2018	Rockford Basket Press**	Shiraz	Barossa Valley, SA	470
2019	Giant Steps	Syrah/Carignan/ Grenache	Yarra Valley, VIC	85

Cabernet & Friends

2017	Chateau Domecq	Cab/Mer/Neb	Valle De Guadalupe, MEX	65
2018	Surco	Cab Sauv.	Baja California, MEX	100
2016	Hickinbotham "Trueman"	Cab Sauv.	McLaren Vale, SA	120
2019	Utopos	Cab Sauv.	Barossa Valley, SA	130
1998	Yalumba "The Reserve"***	Cabernet/Shiraz	Barossa Valley, SA	395

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A little bit about 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

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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 its 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

Have a favourite? Have it in a margarita

10

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 Pandillo-

ArteNom 1579 40.7% 20

G4 Blanco 40% ** 17

G4 Reposado 40% ** 19

G4 Añejo 40% ** 24

Terralta Blanco 40% 19

Pasote Blanco 40% 24

Volans Blanco 40% 23

Volans Extra Anejo 40% 45

Hacienda Capellania -

Calle 23 Blanco 40% 17

Calle 23 Reposado 40% 18

Tequila Cascahuin -

Cascahuin Blanco 38% ** 13

Cascahuin Reposado 38%** 18

Cascahuin Añejo 38% ** 19

Varo Destileria -

Codigo 1530 Rosa Blanco 35% 23

Diageo Mexico Operaciones -

Don Julio Blanco 38% 19

Don Julio Añejo 40% 24

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

Cia Tequilera Los Alambigues -

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

Jorge Salles Cuervo y Sucesores -

El Tequileno 1959 Platinum 40%	17
El Tequileno 1959 Reposado Rare 40%	40
El Tequileno 1959 Reserva Reposado 40%	17
El Tequileno 1959 Añejo	25

Patron Spirits Mexico -

Patron Blanco 40%	15
Patron Reposado 40%	17
Patron Añejo 40%	20.5
Patron El Cielo 42%	40

Tequila Siete Leguas -

Siete Leguas Blanco 40%	20.5
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Integradora San Agustin -

Tromba Reposado 40%	18
Tromba Añejo 40%	22

Tequilera Tap -

Tres Agaves 40%	16
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EXPLORE MEXICO WITH OUR TASTING FLIGHTS

THE FOUNDING FATHERS OF TEQUILA	38
Herradura Blanco, Arette Reposado, Fortaleza Blanco, Centenario Añejo	
LOS VALLES & LOS ALTOS	38
Cascahuin Blanco, Herradura Reposado, G4 Blanco, Tequila Ocho Blanco	
AÑEJO, THE ART OF AGING	42
G4 Añejo, Don Julio Añejo, Herradura Añejo, Patron Añejo	
ESPADIN MEZCAL	40
Madre Espadin, Koch Ancestral Espadin, El Jolgorio Espadin, Siete Misterios Doba-Yej	
EL PANDILLO – DON FILIPE CAMARENA	42
G4 Reposado, Pasote Blanco, Terralta Blanco, Volans Extra Añejo	
MEZCAL AGAVE DIVERSITY	46
Madre Ensemble, El Jolgorio Barril, El Jolgorio Tepeztate, El Jolgorio Tobala	
ST ALMA SELECTS	45
Arette Soave Blanco, Codigo 1530 Rosa Blanco, Illegal Reposado, El Tequileo Reposado Gran Reservae	

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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.

Illegal Joven 40%	Espadin	Santiago Matatlan	21.5
El Jolgorio 47.8%	Espadin	San Luis del Rio	31
Mezcal Verde 42%	Espadin	Tiacolula	17
El Jolgorio 48%	Pechuga (Espadin)	Santiago Matatlan	42
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 Elemental 40%	Espadin	Guadalupe Victoria	14
Koch El Mezcal Ancestral 47.12%	Espadin	Sola de Vega	19
San Cosme Mezcal 40%	Espadin	Santiago Matatlan	13.5
Madre Mezcal 40%	Espadin	Santiago Matatlan	17.5
Illegal Reposado 40%	Espadin	Santiago Matatlan	19
Illegal Añejo 40%	Espadin	Santiago Matatlan	25
Gracias a Dios 45%	Espadin	Santiago Matatlan	18

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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 & Tepextate	San Juan del Rio	25.5
Madre Mezcal 45%	Espadin & Cuishe	Santiago Matatlan	20
Bruxo No.2 46%	Barril & Espadin	Agua del Espino	18.5
Bruxo No.4 46%	Espadin, Barril & Cuishe	Las Salinas	22
Bruxo X 40%	Espadin & Barril	San Dionisio Ocotepec	21

Barril -

Like the name suggests, this agave resembles a Barrel in shape, taking around 12-20 years to grow, usually with notes of cruciferous green vegetables and a peppery finish.

El Jolgorio 47%	Barril	La Compania, Ejutla	33
Koch El Mezcal 47.06%	Barril	Rio de Ejutla	19

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

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Tepextate/Tepezate -

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

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

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	36
El Jolgorio 52%	Arroqueno	Miahuatlan	55
Koch El Mezcal 47.13%	Arroqueno	Riop 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

El Jolgorio 47%	Cuishe	Santa Maria Zoquitlan	32.5
El Jolgorio 48%	Madrescuishe	Santiago Matatlan	34
El Jolgorio 47%	Tobala	San Baltazar Guelavila	39.5
El Jolgorio 52%	Tobasiche	La Compana, Ejutla	49
El Jolgorio 50.5%	Sierrudo	Santiago Matatalan	44
La Grimas de Dolores 47%	Cenizo	Durango	21.5
Mezcal Machetaza 45%	Cupreata	Guerrero	15
Bozal Jamon Iberico 47% (Distilled with Iberian Ham)	Espadin, Mexicano, Tobasiche	Rio de Ejutla	35

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