

TAP BEERS

Ask about our guest Ales

Ormond Draught	10 / 13
Mountain Goat Lager	11 / 14
Mountain Goat Summer Ale	11 / 14
Mountain Goat Pale Ale	11 / 14
Guinness	12 / 15

SPARKLING



150ml / 250ml / Btl

NV	The conversationalist	Prosecco	VIC	12 /	/ 53
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WHITE



150ml / 250ml / Btl

2023	The conversationalist	Sauvignon Blanc	VIC	11 / 18 / 46
2023	The conversationalist	Pinot Grigio	VIC	12 / 19 / 53
2021	Oscar's Folly	Chardonnay	VIC	12 / 19 / 53

ROSE



150ml / 250ml / Btl

2022	Mr Mick	Rose	SA	11 / 18 / 53
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RED



150ml / 250ml / Btl

2021	Mr Mick	Shiraz	SA	11 / 18 / 50
2021	Oscar's Folly	Pinot Noir	VIC	12 / 19 / 53
2020	Radio Boka	Tempranillo	SP	12 / 20 / 58

RODOLFOS

Drink

MARGARITAS

Not a Tequila fan? Ask our experienced staff what other spirit could be used instead. All sweetened with Agave syrup, not sugar.

- Classic**  **20**
El Jimador tequila, Aubrey triple sec & zesty citrus
- Tommy's** **20**
El Jimador tequila & zingy lime
- Mezcal Tommy's**  **20**
Metoro Mezcal & fresh lime juice
- Passionfruit**  **20**
El Jimador tequila, Aubrey passionfruit liqueur, lemon & passionfruit
- Hibiscus Sour** **20**
El Jimador tequila, Hibiscus syrup, Aubrey triple sec & lime
- Pomegranate**  **22**
El Jimador tequila, pomegranate liqueur & citrus mix
- Chilli**  **22**
House infused tequila with mexican chillies, tangy lime & Tajin rim
- Watermelon** **20**
El Jimador tequila, Aubrey watermelon liqueur & lemon
- Coconut** **22**
1800 coconut tequila, Aubrey triple sec & zesty citrus
- Pineapple Sour** **20**
Metoro Mezcal, pineapple juice, lime juice & wonderfoam
- Orange Chilli Mezcal** **22**
House infused Metoro Mezcal, lime juice

CLASSICS

- Paloma** **17**
Blanco Tequila, fresh lime juice, premium grapefruit soda. Must try.
- Jim Hendrix** **22**
Gin, watermelon, apple, lemon & cucumber
- Peachy Blinder** **22**
Vanilla Vodka, peach schnapps, apple, plum bitters & lemon squash
- Wango Tango** **22**
Vanilla Vodka, Chambord, pineapple, cranberry, lemon, rhubarb bitters & mint
- Espresso Martinez** **22**
Classic with a salted caramel twist
- Mojito** **22**
- Negroni** **22**
- Long Island Iced Tea** **22**
- Old Fashioned** **22**
- Amaretto Sour** **20**

SPRITZERS

- Aperol Spritz** **18**
Aperol, Prosecco topped with soda and fresh orange
- Sunny Arvo** **16**
Locally produced aperitif Sunny Arvo, topped with sonic and fresh lemon
- Mango Sunrise** **15**
Mango sparkling wine with a dash of raspberry topped with soda
- Purple Haze** **18**
Metoro Mezcal, rose petal liqueur, fresh citrus, topped with soda
- Garden Party** **18**
Bombay sapphire, elderflower liqueur, fresh mint, cucumber, topped with tonic

BOTTOMLESS

Saturday & Sunday
Start time from 1pm - 2.30pm
\$69 per person, 2 hour sitting

- Guacamole and Chips**
- Quesadillas with Pico de Gallo**
- Jalapeño Poppers with Chipotle Salsa**
- Chicken Taco and Cauliflower Tacos**
- Churros with Chocolate sauce**

If you have any dietary requirements we need to take into consideration, please inform our staff so the kitchen is aware.



\$12 MARGARITAS

Every Thursday on the Rooftop
Until 8pm

Look for the agave man for selected margaritas



HAPPY HOUR

\$10 Mountain Goat Pints
\$8 House Wines

Weekdays
5-6pm

DON RODOLFO

The name Rodolfos is a tip of the hat to Mexican native Don Rodolfo, an Agave farmer who works tirelessly to preserve the ancestral traditions of Agave agriculture for the production of Mezcal.

Rodolfo's owner Steve Kingi is the co-founder of Metoro Mezcal, who works closely alongside his mezcal maestros to produce the first and finest Australian owned Mezcal.

Salud.

RODOLFOS

Food Menu

BOTTOMLESS

**Saturday & Sunday | From 1:00pm
w/ 5 course mex meal \$69
2 hour sitting**



\$12 MARGS

Every Thursday on the Rooftop until 8pm



HAPPY HOUR

**5-6pm
\$9 Mountain Goat Pints | \$7 Wines**



KITCHEN OPEN HOURS

Wednesday	5pm Pizza Only
Thursday	6pm - 9pm
Friday	5pm - 9:30pm
Saturday	1pm - 9:30pm
Sunday	1pm - 4pm

ON PUBLIC HOLIDAYS A 15% A SURCHARGE APPLIES

SHARE

- Beer battered fries** 10
Add kewpie mayo +\$1
- Guac n' chips** 12
Freshly Smashed avocado, tomato, onion, jalapeno, coriander & Corn Chips
- Nachos** 22
Corn chips w/ melted cheese, chipotle salsa, guacamole & coriander
- Quesadilla** 14
3 soft tortilla pressed w/ cheese and pico de gallo
- Jalapeno Poppers** 12
w/ Chipotle salsa
- Churros** 12
Mexican style donuts w/ chocolate sauce

PIZZA

- Garlic & Cheese** 15
garlic, mozzarella & herbs
- Margarita** 17
San Marzano tomato sauce, fresh mozzarella & parmigiano
- Salami** 20
San Marzano tomato sauce, mozzarella, cacciatore salami

PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

TACOS

- Al pastor chicken** 7
Grilled chicken w/ chipotle sauce, pineapple & coriander
- Slow cooked beef** 7
Guajillo & Ancho chili, onion, coriander & salsa verde
- Cauliflower** 7
Cauliflower fritter, pickled cabbage, habanero & coriander

GRAZING BOARDS

Pre-order for your next event. 98

Chefs selection of cheeses, charcuterie and dips. Served with seasonal fruit, antipasto, grassini sticks and crackers.

Displayed on a grazing board to enjoy for all your guests. Suggested for 6-10 people.