

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

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

FEELING PECKISH?

Fries (v)(vg)(gf) 12

w/ sea salt, tomato sauce.
add aioli: +1

Guac n' Chips (v)(vg)(gf) 12

Freshly smashed avocado, diced tomato, onions, jalapeno & coriander, served w/ crispy warm corn chips.

Nachos (v)(gf) 22

Corn chips w/ melted cheese, house made chipotle salsa, guacamole & coriander.
add protein +7

Lemon Pepper Calamari 18

Lightly fried, served w/ jalapeno mayo & zesty lime; side of chips.

Cauliflower Bites (v) 15

Crispy bites served w/ chipotle mayo, dusted with smoked paprika.

Jalapeno Poppers (v) 14

4 poppers, served on a bed of smoky chipotle salsa, topped with fresh pico de gallo & chopped coriander.

Bean Empanadas (v)(vg) 10

2 homemade indulgent empanadas, served w/ chipotle mayo.

STREET TACOS

Slow Cooked Beef (gf) 7

8h cooked, home made salsa verde topped w/ fresh pico de gallo & coriander, wrapped in a warm tortilla. A local favourite!

Grilled Chicken (gf) 7

Chipotle sauce, crushed pineapple & fresh coriander wrapped in a warm tortilla.

Cauliflower (v) 7

Fried pieces, served w/ Valentina sauce & pico de gallo in a warm tortilla. A delicious vegetarian option rated by all.

SERIOUSLY HUNGRY?

Chilli Con Carne (gf) 26

A delicious warm dish, house made w/ red beans, diced bacon, spoon tender beef; Served with warm tortilla triangles, crushed totopos, sour cream & salsa verde. Must try!

Burrito Bowl 30

Your choice of protein (chicken/pork), black beans, spiced rice, tomato, capsicum, avocado, fresh salad. Well served!

Chicken Parma 28

Fries, aioli, salad.

Chicken Schnitzel 26

Fries, gravy, salad.

PIZZAS

Garlic & Cheese (v) 15

Garlic infused with melted mozzarella & aromatic herbs. A good starter.

Margherita (v) 17

San Marzano tomato base w/ fresh mozzarella & parmigiano cheese.

Salami 20

San Marzano tomato base, topped with mozzarella & cacciatore Salami.

DESSERT

Churros (v) 15

4 Mexican-style churros, served w/ delicious chocolate sauce, coated in cinnamon sugar. Food for the soul.

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

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 (weekdays)

\$10 Mountain Goat Pints | \$8 Wines



KITCHEN OPEN HOURS

Wednesday

Thursday

Friday

Saturday

Sunday

5pm Pizza Only

6pm - 9pm

5pm - 9:30pm

1pm - 9:30pm

1pm - 4pm

