

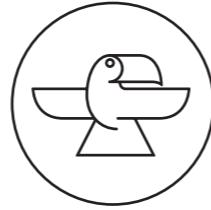
THE NEOTROPICAL REALM, HOME OF THE TOUCAN.  
 OUR BOOZE AND FOOD TAKE CUES FROM THE BEST OF THIS REGION WHICH ENCOMPASSES  
 TROPICAL MEXICO, CENTRAL AND SOUTH AMERICA AND THE CARIBBEAN ISLANDS.

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**FLIGHTS  
 OF FANCY**  
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FLIGHT TO MEXICO {3x20ml} - \$20  
 Discover Tequila Corazon in All Its Glory.

REGIONAL RUMS {3x20ml} - \$24  
 Explores Different Styles from the South American Continent.

FEATURE HOUSE {3x20ml} - \$38  
 A Selection of Absolutely Ballin' Rums from Havana Club



— BEERS & CIDERS —

ON TAP	S	J	BOTTLES & CANS	
Mountain Goat Lager	8.5	18	Tecate	6
Gage Roads Single Fin	9	20	Black Brewing Lager	9.5
Gage Roads Atomic Pale Ale	10	22	Nail MVP	9
Gage Roads Little Dove	11	24	Colonial Pale Ale	9.5
Wolf of the Willows Pacific Sour	11	24	Balter XPA	11
2 Step Cider	9	20	Rocky Ridge Peach Invasion	14
			Running Thieves Stout	10.5
			Boston Afterglose	12
			Citray Sour	11
CIDER/GINGER BOTTLES & CANS				
Beerfarm Western Cider	10			
Hills Hopped Cider	11.5			
Zenzero Ginger Beer	12			

Make Any Beer a Michelada + \$2

— WINE LIST —

SPARKLING			G	B
NV	Segura Viudas "Reserva" Cava	Penedes ESP	9	40
NV	Jed Blanc de Blanc	Mendoza ARG	12	56
'18	Wildman 'Heavy Petting' Pet Nat	Riverland SA	15	74
NV	Laurent Perrier 'La Cuvee'	Champagne FRA	20	100
NV	Ruinart Blanc de Blanc	Champagne FRA		160
NV	Ruinart Rosé	Champagne FRA		180
WHITES			G	B
'17	Amalaya Torrontes Riesling	Calchaqui Valley ARG	11	50
'18	Snake & Herring 'Sabotage' Riesling	Great Southern WA	12	56
'17	Abellio Albarino	Rias Baixas ESP	12	56
'18	La Violetta 'P.Gris+Amis'	Denmark WA	10	45
'17	Las Perdices 'Fume Blanc'	Mendoza ARG	14	66
'17	Walsh & Sons 'Little Poppet'	Margaret Rive WA	11	50
'18	Thick as Thieves 'ABC' Chardonnay	Yarra Valley VIC	15	74
ROSÉ			G	B
'17	Alpha Box & Dice 'Pink Matter'	McLaren Vale SA	11	50
'17	Vinaceous 'Salome' Tempranillo	Great Southern WA	11	50
REDS			G	B
'17	Gaucheze Estate Malbec	Mendoza ARG	11	50
'17	Pinto Pinot Noir	Patagonia ARG	12	56
'16	La Resistencia Pais	Itata CHILE	15	72
'18	Tomfoolery Young Blood Grenache	Barossa SA	12	56
'17	Lopez 'Cristobal Roble' Tempranillo	Ribera Del Duero ESP	13	60
'17	Fairbrossen Tempranillo	Perth Hills WA	10	45

— COCKTAILS —

TO SHARE

USE YOUR ILLUSION  
 Midori, Pineapple Tepache, SHAKER TO SHARE \$20  
 Vodka, Falernum, Lemon, Bitters

PANAMA BUNCH SINGLE \$16  
 Spiced Rum, Tequila, Banana, PUNCH BOWL (4) \$45  
 Lime, Plantain agave, Ginger beer

THE DIABLO MAKES THREE SINGLE \$18  
 Blend of Rums, Apricot, Orange, PUNCH BOWL (4) \$50  
 Pomegranate, Almond, Absinthe

OLD PAPI SINGLE \$16  
 Dark Rum, Apple, Mint, Lime, PUNCH BOWL (4) \$45  
 Spiced Cane, Sparkling Wine

SNACKQUIRI'S! MINIMUM 2 \$10EA  
 Fun sized daiquiri's

PANDAN PINA COLADA \$17  
 Bacardi, Pandan, Coconut Soda, Pineapple

PERUVIAN CHARLIE \$17  
 Plum Pisco, Apricot, Lime, Whiskey Barrel Bitters

CHUPA COBBLER \$15  
 Bacardi, Fino, Sour Nectarine, Strawberry, Almond

THE TOUCAN \$17  
 Pisco, Incaberry, Malbec, Lemon, Macadamia

CYANIDE & HAPPINESS \$18  
 Dark Rum, Montenegro, Chestnut, Fluffy Apple

STRANGER IN A STRANGE LAND \$18  
 Coconut washed Whisky, Rosso, Spiced Cane

400 RABBITS \$17  
 Mezcal, Aperol, Lemon, Berries, Pet Nat

— FOOD —

PICKLED OKRA {VE GF DF} \$4 POTATO SALAD {VEG GF} \$14  
 Olive, yellow capsicum, egg, ricotta

PUFFED HOMINY {VE GF} \$5 TOMATO & MANGO SALAD {VE GF DF} \$11  
 Maize, cumin, black pepper Mint, pineapple vinegar

BEEF JERKY {GF} \$7 CARIBBEAN GREEN CURRY {GF DF} \$32  
 Lime, paprika Fresh local seafood, white pilaf

PAO DE QUEIJO (5) {VEG GF} \$8 DISCO CHICKEN {GF DF} \$28  
 Fried cheese donut Pork sausage, paprika, tumeric, coconut

PERUVIAN HAM {GF DF} \$14 BEEF CHEEK {GF DF} \$34  
 Achiote, Pickled onions Pineapple, tamarind, cumin

EMPANADAS (2) \$14 + ROTI per serve \$3  
 Octopus, black bean, fennel mayo

TOSTADA {GF DF} \$17  
 Prawn, avocado, pasilla

FRYBAKE \$17  
 Beef tartare, onions, crispy anchovies

CEVICHE {GF DF} \$19 CREME CARAMEL {GF option} \$8  
 Market fish, pineapple, vinegar, tomatillo, coconut Ginger, piloncillo

CHICKEN RIBS (6) {GF} \$16 COCONUT ICE CREAM {VE/DF option, GF} \$5  
 Jerk bbq sauce, crema fresca Dulce de leche

QUINOA {VE GF DF} \$17 PEANUT BUTTER PARFAIT {GF} \$13  
 Green mango, goji, pepita Chocolate, coffee, banana

RICE & BEANS {VEG, VE option, GF} \$9  
 GF - Gluten free  
 DF - Dairy free  
 VEG - Vegetarian  
 VE - Vegan

FIESTA MENU FOR GROUPS OF 4 OR MORE, \$45 PER PERSON