

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
Bright Tank 'Assalted' Passionfruit Gose	12	25	Boston Afterglose Raspberry Gose	12
Mountain Goat 2 Step Cider	9	20	Siren Song Sour Cherry & Raspberry Weisse	11
			La Sirene Citray Sour	11
			Nail VPA	12
CIDER/GINGER BOTTLES & CANS			Rocky Ridge Peach Invasion	14
Beerfarm Cloudy Apple Cider	10		Windjammer IPA	12
Hills Hopped Cider	11.5		Running With Thieves Stout	10.5
Zenzero Ginger Beer	12			

— WINE LIST —

SPARKLING			G	B
NV	Segura Vidas "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' Sem/Chard	Margaret River WA	11	50
ROSE			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 —

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

PANAMA BUNCH SINGLE \$16
 Spiced Rum, Tequila, Banana, PUNCH BOWL (2-4) \$45
 Lime, Plantain agave, Ginger beer

THE DIABLO MAKES THREE SINGLE \$18
 Blend of Rums, Apricot, Orange, PUNCH BOWL (2-4) \$50
 Pomegranate, Almond, Absinthe

OLD PAPI SINGLE \$16
 Dark Rum, Apple, Mint, Lime, PUNCH BOWL (2-4) \$45
 Spiced Cane, Sparkling Wine

SNACKQUIRIS! MINIMUM 2 \$10EA
 Fun sized daiquiris

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

— SWEETS —

CREME CARAMEL {GF option} \$8
 Ginger, piloncillo

COCONUT ICE CREAM {VE/DF option, GF} \$5
 Dulce de leche

PEANUT BUTTER PARFAIT {GF} \$13
 Chocolate, coffee, banana

GF - Gluten free
 DF - Dairy free
 VEG - Vegetarian
 VE - Vegan

— FOOD —

PICKLED OKRA {VE GF DF} \$4

PUFFED HOMINY {VE GF} \$5
 Crispy corn, paprika, cumin, neotropic spices

BEEF JERKY {GF} \$7
 Lime, paprika

TOSTADA {GF DF} \$7.5
 Prawns, avocado, Aunt Georgina's pasilla sauce

PAO DE QUEIJO (5) {VEG GF} \$8
 Fried cheese donuts

EMPANADAS (2) \$10
 Verde chicken, black eyed beans, provalone, jalapeno mayo

CHICKEN RIBS (4) {GF} \$11
 Jerk bbq sauce, crema fresca

PERUVIAN HAM {GF DF} \$14
 Achiote spice rub, pickled peppers, onions

FRYBAKE \$17
 Caribbean fried bread, beef tartare, onions, crispy anchovies

CEVICHE {GF DF} \$17
 Raw market fish, coconut, tomatillo, pineapple vinegar

TOMATO & MANGO SALAD {VE GF DF} \$11
 Mint, pineapple vinegar

POTATO SALAD {VEG GF} \$14
 Olive, yellow capsicum, egg, ricotta

CHILI VINEGAR CHICKEN {GF DF} \$22
 Half char-grilled chicken, pickles

CARIBBEAN GREEN CURRY {GF DF} \$32
 Fresh local seafood, white pilaf rice

BEEF RUMP {GF} \$22
 Char-grilled with ancho jus

RICE & BEANS {VEG GF, VE option} \$9

ROTI \$3.5

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