SUNSET HOUR

MENU

Available between 4-5.30pm

BEERS | 9

Corona - Lager
Dos Equis XX - Lager
Pure Blonde - Lager (tap)
4 Pines - Pacific Ale (tap)

WINES | 9

Sparkling Wine - Zilzie BTW, Murray Darling, NSW
Rose - Bouchard Aine & Fils, France
Sauvignon Blanc - 3 Tales Marlborough, NZ
Pinot Noir - Reschke `Bull Trader`, Padthaway, SA

COCKTAILS | 16

Aperol Spritz
Espresso Martini
Classic Margarita
Paloma

DIPS | 15

Molcajete guacamole, candied jalapeño, chunky salsa roja, coriander ~ served w. corn chips gf, df, nf, v, ve

Charred sweet corn dip, pickled jalapeño, chipotle mayo, smoked paprika, coriander & lemon juice ~ served w. corn chips gf, df, nf, v, ve

TACOS | 10

Authentic lamb birria, melted cheese, morita salsa, fresh onion, coriander gf, nf, dfo

Street-style chicken carnita w. salsa verde, fresh guacamole, cured onion, fresh pineapple, coriander gf, df, nf

Nixtamal corn masa-battered baja style fish, chipotle mayo, tobiko, pico de gallo, avocado gf, df, nf (I)

Ajillo-marinated prawns, pickled cabbage, jalapeño mayo, capsicum & confit garlic salsa, crispy shallots gf, df, nf

Masa-battered eggplant, pickled apple cabbage, green mayo, grilled capsicum & confit garlic salsa gf, df, v, ve

(gf - gluten free, df - dairy free, nf - nut free, dfo - can be made dairy free, nfo - can be made nut free upon request)
Australian (A) | Imported (I) | Mixed Origin (M)