



MEXICAN CLASSICS

CLASSIC MARGARITA

El Tequileño Tequila, Triple Sec, Lime
22

JALAPEÑO MARGARITA

Jalapeño Infused El Tequileño Tequila, Triple Sec, Lime
22

TOMMY'S MARGARITA

El Tequileño Tequila, Agave Nectar, Lime
Served on the rocks, invented at Tommy's Bar 1987
22

WATERMELON MARGARITA

El Tequileño Tequila, Watermelon, Agave Nectar, Lime
22

COCONUT MARGARITA

Coconut Washed El Tequileño Tequila, Cacao Blanco, Citrus
Served with our coconut foam
22

PALOMA

El Tequileño Tequila, Grapefruit, Fresh Lime, Soda
22

MEZCAL TOMMY'S

Aguas Mansas Mezcal, Agave Nectar, Lime
23

MEZCALITA

Aguas Mansas Mezcal, Triple Sec, Lime
23

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SEASONAL COCKTAILS

BEACH, PLEASE*

Vodka, Watermelon, Rose, Lime

Fruity fun

22

ZEST I EVER HAD

Ron Santiago De Cuba Rum, Mandarin, Licor 43, Green Apple

What's better than eating a mandarin?

22

GINGER SPICE

Aguas Mansas Mezcal, Ginger, Chilli, Citrus

Smoke & spice

22

CLASSIC COCKTAILS

CLASSIC DAIQUIRI

Ron Santiago de Cuba Rum, Lime, Sugar

22

ESPRESSO MARTINI

Manly Spirits Vodka, Coffee Liqueur, Cold Drip Coffee

22

NEGRONI

Manly Spirits Dry Gin, Campari, Sweet Vermouth

24

** Contains nuts*

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LOW & NO



APEROL(ISH) SPRITZ

Non-Alcoholic Orange Aperitif, Prosecco, Soda

All the bubbles half the booze

20

MIRASOL

Amaro Montenegro, Prosecco, Soda

Light & sensible

20



SENSIBLE MARGARITA

Lyre's Non-Alcoholic Spirits, Lime

As a classic, tommy's, or jalapeño

18

WATERMELON SPRITZ

Watermelon, Citrus, Mint, Soda

Refreshingly light

18

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BEER

Bottled and Canned

Corona (4.5%) 12

Modelo Especial (4.4%) 17

Balter Cerveza (4.0%) 12

Oasis Pale Ale (4.6%) 12

Batlow Cloudy Apple Cider (4.2%) 12

Heaps Normal Quiet XPA (<0.5%) 10

Heaps Normal Another Lager (<0.5%) 10

Strange Love Sodas

VERY MANDARIN
DOUBLE GINGER BEER
YUZU SODA
LEMON SQUASH

10

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WINE

Bubbles



NV Serenello Prosecco, Glera Veneto, ITA	15	75
Laurent Perrier La Cuvée, Char/PN/PM Champagne, FRA		160

Whites



2024 Moments of Clarity, Riesling Eden Valley, SA	15	25	72
2024 Frogmore Creek, Riesling Coal River, TAS			92
2024 Gotas de Mar, Albariño Rias Baixas, SPA	18	30	85
2024 Catalina Sounds 'Sound of White', Sauv Blanc Marlborough, NZ	16	26	76
2024 i Lauri 'AVALOS' d'Abruzzo DOC, Pecorino Abruzzo, ITA			80
2023 Shut The Gate 'For Freedom', Gewürztraminer Clare Valley, SA			75
2023 Greystone, Pinot Gris Waipara, NZ	17	28	82
2022 Stephane Brocard Mâcon-Villages, Chardonnay Burgundy, FRA	25	40	110
2024 Ingram Road, Chardonnay Yarra Valley, VIC	15	25	72
2023 Kendal Jackson 'Vintner's Reserve', Chardonnay Napa Valley, USA			105




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WINE

Rose

			
2024 R. Paulazzo Rose, Pinot Noir Riverina, NSW	15	25	72
2024 La Belle 'Colette' Rose, Shiraz/Gren/Mour/Cins Provence, FRA	17	28	82

Reds

			
2025 El Desperado, Pinot Noir Adelaide Hills, SA	15	25	72
2024 Domaine Thomson 'Explorer', Pinot Noir Central Otago, NZ			88
2023 Helen's Hill 'The Smuggler', Pinot Noir Yarra Valley, VIC			125
2022 Capa Single Vineyard, Tempranillo Castilla La Mancha, ESP	15	25	72
2022 Villa Albergotti Chianti Superiore, Sangiovese Tuscany, ITA	17	28	82
2023 Teusner 'Avatar', Grenache Shiraz Mataro Barossa Valley, SA			95
2022 BenMarco 'Valle de Uco', Malbec Mendoza, ARG	20	32	92
2017 Geoff Merrill 'Jacko's', Shiraz McLaren Vale, SA			88
2023 Teusner 'Wark Family', Shiraz Barossa Valley, SA	16	26	76
2021 Cannonball, Cabernet Sauvignon Sonoma Valley, USA			105

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EXPLORE MEXICO WITH OUR TASTING FLIGHTS

DISCOVER EL TEQUILENO 1959

El Tequileno Platinum, El Tequileno Gran Reserva, El Tequileno Reposado
Rare, El Tequileno Añejo

45

BLANCO, THE ESSENCE OF AGAVE

Fortaleza Blanco, G4 Blanco, Cascahuin Blanco, Tres Agaves Blanco

38

AÑEJO, THE ART OF AGING

G4 Añejo, Don Julio Añejo, Herradura Añejo, Patron Añejo

46

ESPADIN AGAVE, THE MEZCALEROS CHOICE

Nuestra Soledad San Baltazar Guelavila, Nuestra Soledad San Luis del Rio,
Koch Ancestral Espadin, Illegal Mezcal Reposado

40

MEZCAL AGAVE COMPLEXITY

Koch Ancestral Espadin, Origen Raiz Cenizo, Machetazo Cupreata,
Koch Tepeztate

44

RARE FINDS

Herradura Suprema Extra Añejo, El Jolgorio Mexicano,
El Jolgorio Espadin, El Tequileno Reposado Rare

85

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TEQUILA

Tequila is the fastest-growing spirit in the world. Originally produced in the late-1800's around the small town of Tequila, Mexico, the spirit harnesses the flavours of the Blue Weber Agave, a plant native to the region. Sometimes steamed in brick ovens, sometimes cooked through more modern means, the beauty of tequila comes from the variation between producers – no two brands are the same, and each one highlights something unique about the land and resources used to make it. Mezcal, unlike tequila, can be produced in 9 states throughout Mexico, using any of the 250 agave species known to grow throughout the country. Cooked in the ground, and crushed and distilled through more traditional means, high-quality mezcal shows off the nuances of the different agaves, and if you look hard enough you can taste each choice that the Mezcaleros have made along the way. These factors make for hugely varied tasting profiles, so through exploration everyone can find their favourite.

It's amazing to think that Jalisco, a state of Mexico roughly one-tenth the size of New South Wales produces every drop of tequila that is sipped, shot, or shaken into a margarita throughout the whole world. Join us as we explore the rich history of Mexico through these fine agave spirits.

Salud!

Austin Andrews-Little

Alma Group Food & Beverage Manager

EL TEQUILENO 1959 REPOSADO RARE

Uniquely aged for 6 years in American oak to deliver rich, smooth layers of vanilla, spice and roasted agave rarely found in a reposado. 49

FORTALEZA REPOSADO

Known throughout Mexico as the 'King of Sippers', Fortaleza has amassed a cult following for its dedication to quality, small batch tequila. 24

EL TESORO

One of the last remaining tequila producers using exclusively traditional production methods, these tequilas are truly exceptional. 22 - 25

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TEQUILA

GRUPO TEQUILERO

Alquimia Blanco 40% 22

TEQUILA ARETTE DE JALISCO

Arette Blanco 40% ** 13

Arette Reposado 40% ** 15

Arette Suave Artesenal Blanco 38% ** 23

JORGE SALLES CUERVO Y SUCESORES

El Tequileno 1959 Platinum 40% 16

El Tequileno 1959 Reserva Reposado 40% ** 17

El Tequileno Añejo 40% 25

El Tequileno Reposado Rare 40% 49

EL PANDILLO

ArteNom 1579 40.7% 20

G4 Blanco 40% ** 18

G4 Reposado 40% ** 21

G4 Añejo 40% ** 33

Terralta Blanco 40% 19

Pasote Blanco 40% 24

HACIENDA CAPELLANIA

Calle 23 Blanco 40% 13

Calle 23 Reposado 40% 15

TEQUILA CASCAHUIN

Cascahuin Blanco 38% ** 15

Cascahuin Extra Añejo 43% 50

Cascahuin Tahona Blanco 42% 25

Cascahuin Plata 48% 25

VARO DESTILERIA

Codigo 1530 Rosa Blanco 35% ** 23

DIAGEO MEXICO OPERACIONES

Don Julio Blanco 38% 20

Don Julio Reposado 38% 22

Don Julio Añejo 38% 25

Don Julio 1942 38% ** 38

CASA ORENDIAN 'LA MEXICANA'

Batanga Reposado 40% 12

*** Staff pick*

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TEQUILA

HACIENDA HERRADURA

Herradura Plata 40%	15
Herradura Reposado 40%	17
Herradura Añejo 40%	19
Herradura Ultra 40%	25
Herradura Suprema Extra Añejo 40%	80

TEQUILA TAPATIO

El Tesoro Blanco 40%	22
El Tesoro Reposado 40%	23
El Tesoro Añejo 40% **	25
Tapatio Blanco 40%	20
Tapatio Reposado 40% **	22

TEQUILA LOS ABUELOS

Fortaleza Blanco 40% **	21
Fortaleza Reposado 40% **	24
Fortaleza Añejo 40% **	29

CIA TEQUILERA LOS ALAMBIQUES

Ocho Plata 40%	21
Ocho Reposado 40%	22
Ocho Añejo 40%	23
Ocho Extra Añejo 40%	32

PATRON SPIRITS MEXICO

Patron Blanco 40%	13
Patron Reposado 40%	15
Patron Añejo 40%	17
Patron El Cielo 40% **	28

TEQUILA SIETE LEGUAS

Siete Leguas Blanco 40%	21
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TEQUILERA TAP

Tres Agaves 40%	14
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INTEGRADORA SAN AGUSTIN

Tromba Blanco 40% **	15
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TEQUILA MILAGRO

Leyenda del Milagro Blanco 40%	15
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** Staff picks

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MEZCAL

ESPADIN

Known as the workhorse of the Mezcal world due to it being relatively easier to cultivate and farm, the Espadin is the close cousin of the Blue Weber used in Tequila. Known for roasted agave notes on the nose and a bright green herbaceous palate, the beauty in this agave comes from the choices the Mezcalero makes and how those differences in production reflect in the Mezcal.

Agues Monsas	Santiago Matatlan	12
El Jolgorio 47.8%	San Luis del Rio	31
Mezcal Verde 42%	Tiacolula	14
Nuestra Soledad 47% **	San Luis del Rio	17
Nuestra Soledad 47%	Santiago Matatlan	16
Nuestra Soledad 47%	La Compania, Ejutla	17
Nuestra Soledad 47%	San Baltazar Guelavila	17
Siete Misterios Doba Yej 44%	San Dionisio	15
Koch El Mezcal Ancestral 47.12%	Sola de Vega	19
San Cosme Mezcal 40%	Santiago Matatlan	14
Origen Raiz Chacaleño 48%	Durango	23
Alipus Mezcal 42% **	San Juan del Rio	16
Alipus Mezcal 48%	San Baltazar Guelavila	14
Illegal Mezcal Reposado 40%	Tiacolula	20
Quiquiriki 45% **	Santiago Matatlan	15
Del Maguey VIDA 42% **	San Luis del Rio	17
Del Maguey Minero 46%	Santa Caterina Minas	27

CENIZO

Cenizo is an agave that grows usually at high elevation and is more often found in the state of Durango, typically Mezcals made from this agave are dominated by Tropical fruit notes.

La Grimas de Dolores 47%	Cenizo	Durango	21
Origen Raiz 48% **	Cenizo	Durango	20

*** Staff picks*

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MEZCAL

MADRECUISHE

Madrecuishe is a tall cylindrical agave that is praised for its floral notes and often carries a mineral quality to them, this is due to the low water content in the core, they are also mother of the cuishe agave species, hence the name. .

El Jolgorio 48% **	Madrecuishe	Santiago Matatlan	34
Origen Raiz 48%	Madrecuishe	Santiago Matatlan	28

ENSEMBLE

The way Mezcal used to be! Before the idea of focusing on the qualities of each agave species (think the difference between Pinot Noir and Chardonnay) Mezcal was made from multiple agave species in the same batch, no two ensembles taste the same!

Aprendiz 45%	Espadin & Tepextate	San Juan del Rio	25
Bruxo No.4 46% **	Espadin, Cuishe & Barril	San Juan del Rio	18

MEXICANO

A real giant of the agave world, taking up to an impressive 25 years to mature, there are many subspecies of Mexicano but they all take on qualities from the land in which they grow, with notes anywhere between green and grassy to big orange zest notes and a quality that reminds us of terracotta.

El Jolgorio 47% **	Mexicano	La Compania, Ejutla	39
Koch El Mezcal 46.98%	Mexicano	Rio de Ejutla	19

TEPEXTATE/TEPEZTATE

Another giant agave that can have Pinas weighing more than a baby elephant, the Tepextate has over arching notes of minerality and reflects the volcanic earth on which it grows.

El Jolgorio 48%	Tepezate	San Luis del Rio	52
Koch El Mezcal 46.3%	Tepextate	Santa Maria Zoquitlan	19

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MEZCAL

ARROQUENO

The genetic mother of the espadin, the Arroqueno almost rivals the Mexicano and Tepextate in size, dominating the wild landscape in which it's found. Fruity, herbaceous and smokey.

El Jolgorio 55% **	Arroqueno	Miahuatlan 55%	36
El Jolgorio 52%	Arroqueno	Miahuatlan 52%	55
Koch El Mezcal 47.13%	Arroqueno	Rio de Ejutla	19

OTHER MEZCAL

Below you will find a list of assorted Mezcal not grouped above, all of them delicious and all have drastically different qualities to the next, try a few together and you will see just how varied Mezcal is, please also feel free to ask to see the bottle as you will find a lot of fascinating information on the back.

El Jolgorio 47% **	Cuishe	Santa Maria Zoquitlan	33
El Jolgorio 52% **	Tobasiche	La Compana, Ejutla	50
El Jolgorio 50.2%	Tobasiche	El Palmar	48
El Jolgorio 50.3%	Jabali	Santa María Zoquitlán	59
El Jolgorio 50.3%	Sierrudo	Santiago Matatlan	44
El Jolgorio 48% **	Espadin-Pechuga	Santiago Matatlan	54
Mezcal Machatazo 45%	Cupreata	Guerrero	15

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