COCKTAILS

POOLSIDE

PIÑA COLADA 23
Malibu, Bacardi, Pineapple, Coconut Cream

MANGO DAIQUIRI 23
Bacardi, Mango, Lime, Coconut

BERRY MOJITO 23
Bacardi, Strawberry, Lime, Raspberry, Mint, Soda

APEROL SPRITZ 19
Aperol, Prosecco, Soda

SIGNATURES

COUNT CAMILLO NEGRONI 24
House Barrel Aged with Tanqueray, Cinzano Rosso, Campari

TILLEY WILLS 24
Fords Gin, St Germain Elderflower Liqueur, Passionfruit, Lime, Egg White

WAKE UP CALL 24
Ketel One Vodka, Frangelico*, Mr Black Espresso (Allergen Notice: Contains Nuts)

ISLE OF BLOOM 24
Hendricks, Cucumber, Lime, Mint

TOUCAN PUNCH 24
Sailor Jerrys, Campari, Pineapple, Lime

SLICE OF PARADISE 24
Malibu, Disaronno, Orange, Pineapple, Lime, Coconut Cream, Rockmelon

ANTICUADO 24
Herradura Reposado, Agave, Bitters

TEQUILAMISU 24
Sesion Mocha, Baileys, Caramel, Cream, Espresso

MARGARITA

TOMMY'S CABANA 24
El Jimador Blanco, Lime, Agave

SPICY SEÑORITA 24
El Jimador Blanco, Lime, Agave, Tabasco

COCO CABANARITA 25
1800 Coconut Tequila, Coconut, Lime, Egg White

FISHBOWLS *Approx 600 mL.*

COCO JUMBO 39
Alize, Tanqueray, Coconut, Lemon, Lychee, Soda

VERY LONG ISLAND ICED TEA 39
Ketel One, Pampero Blanco, El Jimador Blanco, Tanqueray, Triple Sec, Lemon, Cola

TROPICAL BLUSH 39
Ketel One, Aperol, Hibiscus, Passionfruit, Lime

MOCKTAILS

COCONUT DREAM 15
Coconut, Lime, Pineapple, Egg White

BERRY INNOCENT 15
Lime, Cranberry, Orange, Strawberry, Egg White

STRAWBERRY BASIL SMASH 15
Lime, Basil, Strawberry, Soda

THIRST TRAP 15
B&B Apertif, B&B Tequila, Orange, Lime, Agave, Tabasco

NOHO MANHATTAN 15
B&B Bourbon, Cranberry, Lemon, Orgeat, Cherry, Bitters (Allergen Notice: Contains Nuts)

Classics available upon request.

We use egg whites. Please ask at the bar if you require an alternative.

EATS

SHARE

OYSTERS (DF, C) (A) — 6EACH
Cucumber Mignonette
(min 3pcs)

MARINATED OLIVES (VG, C, DF) — 10
Australian Olives

CAULIFLOWER PAKORA (VG, DF,GF) — 17
Curry Leaf Mayo, Lime

SPICED SWEETCORN RIBS (VG, DF, GF) — 17
Mexican Spices, Angel Hair Chilli, Coriander, Lime

KARAAGE POPCORN CHICKEN (DF,GF) — 19
Sesame Seeds, Mayo, Shallots

ZUCCHINI BLOSSOMS (3pc) (V) — 21
Italian Cheeses, Lemon

FRIED SQUID (DF) (I) — 22
Lemon Pepper, Sriracha Mayo

GUACAMOLE (DF) — 19
Jalapeño, Blue Corn Chips, Lime

RAW TUNA TOSTADAS (3pc) (GF,DF) (I) — 26
Blue Corn Tostadas, Salsa Macha, Crispy Onion, Mashed Avocado, Coriander, Lime

CHEESE BOARD (V) — 28
Fruit Paste, Chutney, Grapes, Lavosh

CHARCUTERIE — 28
Pork & Fennel Salami, Prosciutto, Mortadella, Pickled Chilli, Cornichons, Garlic Toast

TACOS (3PCS)

PULLED BIRRIA BEEF — 26
Pico de Gallo, Ricotta Salata, Jalapeno & Tomatillo Salsa, Lime

BEER BATTERED BARRAMUNDI (DF) (I) — 26
Pickled Cabbage, Chipotle Mayo, Lime

HALLOUMI (V) — 26
Refried Beans, Avocado, Pickled Cabbage, Chipotle Mayo, Lime

SALADS

COBB SALAD (GF) — 23
Romaine Lettuce, Cucumber, Cherry Tomatoes, Red Radish, Pickled Onions, Bacon Crumble, Yoghurt Ranch

POKE BOWL (DF) — 23
Brown Rice, Wakame, Edamame, Avocado, Pickled Cabbage, Ponzu, Nori
ADD RAW TUNA (I) + 3
ADD TOFU (VG) + 2

BURRITO BOWL (GF) — 24
Red Rice, Pico de Gallo, Corn, Avocado, Lettuce, Black Beans, Red Cabbage, Coriander Crema

ADD TO ANY SALAD:

Avo 3 | Grilled Peri Peri Chicken 7
Goat Cheese 5 Halloumi 5 | Birra Beef 6

V: VEGETARIAN VG: VEGAN GF: GLUTEN FREE DF: DAIRY FREE C: COELIAC FRIENDLY
A: AUSTRALIAN SEAFOOD I: IMPORTED SEAFOOD

A $1 surcharge applies to each menu item after 9pm, Monday to Friday, and all day on Saturday

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@cabanabarsyd

WINES

CHAMPAGNE & SPARKLING

	REG	BTL
NV BTW SPARKLING Murray Darling, VIC	10.5	50
NV VARICHON ET CLERC Blanc de Blanc, Savoie FRA	14	68
NV CANTINA TREVIGIANA PROSECCO Veneto, ITA	16	75
NV MUMM BRUT Marlborough, NZ	17	86
NV PERRIER JOUET GRAND BRUT Epernay, Champagne (VG)	29	152
NV MUMM CORDON ROUGE BRUT Reims, FRA (VG)		138
2014 PERRIER JOUET 'BELLE EPOQUE' Epernay, FRA (VG)		520

PINOT GRIGIO/GRIS

	REG	LRG	BTL
BTW PINOT GRIGIO Murray Darling, VIC	10.5	17.5	50
PARACOMBE PINOT GRIS Adelaide Hills, SA (VG)	15	25	72
JOSEF CHROMY PINOT GRIS Tamar Valley, TAS			90

RIESLING

	REG	LRG	BTL
GULLYVIEW ESTATE Clare Valley, SA (VG)	16	26	75
LEEUWIN ESTATE 'ART SERIES' Margaret River, WA			85

CHARDONNAY

	REG	LRG	BTL
YERING STATION 'ELEVATION' Yarra Valley, VIC (VG)	16	26	75
HOWARD PARK 'FLINT ROCK' Great Southern, WA	18	30	87
FLAMETREE Margaret River, WA			95
WILLIAM FEVRE PETIT CHABLIS Bourgogne, FRA			135

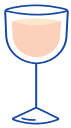
SAUVIGNON BLANC

	REG	LRG	BTL
SELECTION 23 Murray Darling, VIC	12	20	57
VIDAL Marlborough, NZ	16	26	75
CRAGGY RANGE 'TE MUNA' Martinborough, NZ			88

ROSÉ

	REG	LRG	BTL
BTW ROSÉ Murray Darling, VIC	10.5	17.5	50
LA TONELLE Provence, FRA	16	26	75
MINUTY A.O.C Provence, FRA			85
FIORE PINK MOSCATO (200ML) Mudgee, NSW			14

Vintage may vary without notice.



WINES

PINOT NOIR

	REG	LRG	BTL
YERING STATION 'ELEVATION' Yarra Valley, VIC (VG)	16	26	75
PARINGA ESTATE "CORONELLA" Mornington Peninsular, VIC (VG)	18	30	87
DOMAINE THOMPSON 'EXPLORER' Central Otago, NZ (VG,O)			95
FROGMORE CREEK Coal River, TAS (VG)			105

CAB SAUV & BLENDS

	REG	LRG	BTL
BTW CABERNET MERLOT Murray Darling, VIC	10.5	17.5	50
HOWARD PARK 'MIAMUP' CABERNET Margaret River, WA	18	30	87
MOSS WOOD 'AMY'S' CAB/MERL/MALBEC/ PETIT VERDOT Margaret River, WA (VG)			98

SHIRAZ & BLENDS

	REG	LRG	BTL
GEOFF MERRILL PIMPALA ROAD McLaren Vale, SA (VG)	15	24	70
TORBRECK 'WOODCUTTER' SHIRAZ Barossa Valley, SA (VG)	18	30	87
PAXTON McLaren Vale, SA (VG,BIO)			72
KALLESKE 'MOPPA' Barossa Valley, SA (VG,BIO)			88

OTHER VARIETALS

	REG	LRG	BTL
RADIO BOKA TEMPRANILLO Penedes, SPA (VG)	14	23	67
UMANI RONCHI 'PODERE' MONTEPULCIANO Abruzzo, ITA	15	24	70
FIORINI, CHIANTI SUPERIORE, SANGIOVESE Tuscany, ITA	18	30	87

Vintage may vary without notice.

GOING DRY?

NON ALCOHOLIC WINE

	200 ml
EDENVALE SHIRAZ	13
EDENVALE CHARDONNAY	13
EDENVALE SPARKLING	13

ZERO ABV BEERS

HEAPS NORMAL "QUIET XPA"	11
HEAPS NORMAL "ANOTHER LAGER"	11
HEAPS NORMAL "HALF DAY HAZY PALE ALE"	11
PERONI ZERO	11

EATS

TWO HANDS
ALL SERVED WITH FRIES

CHEESEBURGER 24
Angus Beef Patty, Lettuce, Pickles, American Cheese, Special Sauce

PRAWN BURGER (I) 26
Crumbed Prawn Patty, Shaved Red Cabbage, Pickled Jalapeno, Sriracha Mayo

PERI PERI CHICKEN BURGER 27
Marinated Grilled Chicken Breast, Tomato, Pickles, Smoked Bacon, Swiss Cheese, Lettuce, Aioli

PRAWN ROLL (A) 26
Toasted Milk Roll, Garlic Butter, Spicy Marie Sauce, Avocado, Butter, Lettuce

ADD TO ANY BURGER:
Avo 3 | Grilled Peri Peri Chicken 7
Smokey Bacon 3 | Beef Patty 7 |
Extra Cheese 2

SIDES

FRIES (GF,DF,V) 13
Aioli

WEDGES (V) 15
Sour Cream, Sweet Chilli

MIXED LEAF SALAD (VG,C,DF) 12
Cucumber, Cherry Tomatoes, Red Onion, Lemon Dressing

CHARGRILLED BROCCOLINI (GF) 15
Crispy Garlic, Salted Ricotta, Balsamic Glaze

MAINS

GNOCCHI FORESTIERE 32
Mushrooms, Winter Greens, Parmesan Cream, Crispy Sage

CRUMBED CHICKEN SCHNITZEL 28
Herb Crumb, Mixed Leaf, Lemon, Fries, Gravy

FISH & CHIPS (DF) (I) 28
Beer Battered Barramundi, Mixed Leaf, Tartare Sauce, Lemon Wedge

CHICKEN LARB CHOI BOW (DF) 28
Stir Fried Chicken Mince, Lemongrass, Chilli, Asian Herbs, Peanuts, Puffed Rice, Iceberg Lettuce

PAN SEARED BARRAMUNDI (GF) (A) 38
Fennel Puree, Rainbow Chard, Butter Beans, Dill Oil, Tomatoes

250G TAJIMA WAGYU RUMP MB4+ (GF) 42
Rocket & Fries with your choice of Bearnaise or Chimmi Churri Sauce

SOMETHING SWEET

TEQUILAMISU DESSERT (GF, V) 15
Chocolate, Mascarpone, Tequila, Coffee, Savoiardi

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