COCKTAILS

POOLSIDE

PIÑA COLADA 24
Malibu, Bacardi, Pineapple, Coconut Cream

MANGO DAIQUIRI 24
Bacardi, Mango, Lime, Coconut

BERRY MOJITO 24
Bacardi, Strawberry, Lime, Raspberry, Mint, Soda

APEROL SPRITZ 20
Aperol, Prosecco, Soda

SIGNATURES

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

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)

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

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, Bacardi, El Jimador Blanco, Tanqueray, Triple Sec, Lemon, Cola

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

MOCKTAILS

COCONUT DREAM 16
Coconut, Lime, Pineapple, Egg White

BERRY INNOCENT 16
Lime, Cranberry, Orange, Strawberry, Egg White

STRAWBERRY BASIL SMASH 16
Lime, Basil, Strawberry, Soda

THIRST TRAP 16
B&B Apertif, B&B Tequila, Orange, Lime, Agave, Tabasco

NOHO MANHATTAN 16
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

INSTAGRAM: @ CABANABARSYD WI-FI PASSOWRD: CABANABAR

WINES

CHAMPAGNE & SPARKLING

	GLS	BTL
NV BTW SPARKLING Murray Darling, VIC	11	50
NV VARICHON ET CLERC Blanc de Blanc, Savoie FRA	15	68
NV CANTINA TREVIGIANA PROSECCO Veneto, ITA	17	75
NV MUMM BRUT Marlborough, NZ	18	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

	RGL	LRG	BTL
BTW PINOT GRIGIO Murray Darling, VIC	11	18	50
PARACOMBE PINOT GRIS Adelaide Hills, SA (VG)	15	25	72
JOSEF CHROMY PINOT GRIS Tamar Valley, TAS			90

RIESLING

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

CHARDONNAY

	RGL	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

	RGL	LRG	BTL
SELECTION 23 Murray Darling, VIC	12	20	57
GRAYLING Marlborough, NZ	16	26	75
CRAGGY RANGE 'TE MUNA' Martinbrough, NZ			88

ROSÉ

	RGL	LRG	BTL
BTW ROSÉ Murray Darling, VIC	11	18	50
LA TONELLE Provence, FRA	17	27	75
MINUTY A.O.C Provence, FRA			85
FIORE PINK MOSCATO (200ML) Mudgee, NSW			14

Vintage may vary without notice.

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WINES

PINOT NOIR

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

SHIRAZ & BLENDS

	RGL	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

CAB SAUV & BLENDS

	RGL	LRG	BTL
BTW CABERNET MERLOT Murray Darling, VIC	11	18	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

OTHER VARIETALS

	RGL	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

	200ML
EDENVALE SPARKLING	13
EDENVALE CHARDONNAY	13
EDENVALE SHIRAZ	13

ZERO ABV BEERS

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

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EATS

SHARE

OYSTERS (GF, DF) — 6ea
Cucumber Mignonette
(min 3pcs)

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

CAULIFLOWER PAKORA (VG, DF, GF) — 18
Curry Leaf Mayo, Lime

SPICED SWEETCORN RIBS (VG, DF, GF) — 18
Mexican Spices, Angel Hair Chilli,
Lime, Coriander

SOUTHERN FRIED CHICKEN — 21
Chipotle Mayo, Lime

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

FRIED SQUID (DF, I) — 23
Lemon Pepper, Sriracha Mayo

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

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

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, Coriander

PORK BELLY FILIPINO "SISIG" (DF) — 26
Roasted Porkbelly, Lettuce, Pickled Onion, Green
Chilli, Aioli, Coriander

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

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

SALADS

POKE BOWL
Brown Rice, Wakame, Edamame, Avocado,
Pickled Cabbage, Ponzu, Nori

RAW YELLOWFIN TUNA (DF, A) — 28
FRIED CHICKEN — 26
TOFU (DF) — 25

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

ADD TO BURRITO:
Avocado 3 | Grilled Chicken 7
Goat Cheese 5 | Halloumi (3pcs) 5 | Birria Beef 6

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

A $1 surcharge applies to each menu item on Saturdays.

Cabana Bar endeavours to identify ingredients on our menu that may pose risk to those with food allergies
However, due to the nature of commercial kitchens, we do not assume any liability for adverse reactions to food consumed.
Patrons concerned with food allergies are asked to advise our friendly staff of any intolerances. Refunds will not be issued if patrons
do not make staff aware of any allergies they may have.

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EATS

TWO HANDS ALL SERVED WITH FRIES

CHEESEBURGER 25
Angus Beef Patty, Lettuce, Pickles, American Cheese, Special Sauce

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

PRAWN ROLL (A) 27
Toasted Milk Roll, Garlic Butter, Avocado, Spicy Marie Rose Sauce, Butter, Lettuce

STEAK SANDWICH 29
Char Grilled Scoth Fillet, Chimi Churri, Portobello Mushrooms, BBQ Peppers, Rocket, Provolone, Turkish Roll

ADD TO ANY BURGER:

Avocado 3 | Grilled Peri Peri Chicken 7
Smokey Bacon 3 | Beef Patty 7
Extra Cheese 2

SIDES

FRIES (GF, DF, V) 14
Aioli

WEDGES (V) 16
Sour Cream, Sweet Chilli

MIXED LEAF SALAD (VG, C, DF) 13
Cucumber, Cherry Tomatoes, Red Onion, Lemon Dressing

CHAR GRILLED FIORETTO (V) 15
Yoghurt Dressing, Anchovies Crumb

MAINS

YELLOWFIN TUNA LINGUINE PUTTANESCA (DF, A) 36
Raw Yellowfin Tuna, Garlic, Calarbian Chilli, Olives, Anchovy, Rocket, Pangrattato, Lemon

CRUMBED CHICKEN SCHNITZEL 29
Herb Crumb, Fries, Mixed Leaf, Gravy, Lemon

FISH & CHIPS (DF, I) 29
Beer Battered Barramundi, Mixed Leaf, Tartare Sauce, Lemon

CHICKEN SCHNITZEL A LA CAESAR 27
Herb Crumbed Chicken Schnitzel, Baby Cos, Crispy Bacon, Parmesan, Caesar Dressing

PAN SEARED TASMANIAN SALMON (GF, A) 38
Sweetcorn Puree, Zucchini, Shaved Fennel, Black Quinoa, Edamame, Lemon, Chili Oil

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

SOMETHING SWEET

TEQUILAMISU DESSERT 16
Chocolate, Mascarpone, Tequila, Coffee, Savoiard

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