

OUR MENU

Welcome

Savanas Restaurant.

Our restaurant offers excellent food and service, a great atmosphere and has the ingredients of a memorable experience.

Savanas Restaurant is made up of indoor and outdoor dining.

We can cater for any dining experience or event whether private or corporate, offering Av equipment facilities.

We are dedicated in creating a package to suit your event that can host 180 guests .

We also have set menus to suit your functions

WWW.SAVANASRESTAURANT.COM.AU



NUTS




VEGETARIAN

BREAD

ALL FROM PIZZA OVEN.

GARLIC BREAD: TOASTED BREAD BRUSHED WITH GARLIC, PARSLEY & BUTTER.	\$7
CHEESY GARLIC BREAD: OVEN-BAKED GARLIC BREAD WITH MOZZARELLA.	\$9
BRUSCHETTA ROMA TOMATO, GARLIC, BASIL, SPANISH ONION, OLIVE OIL, TOPPED WITH BALSAMIC GLAZE.	\$11
BRUSCHETTA W FETTA ROMA TOMATO, GARLIC, BASIL, SPANISH ONION, OLIVE OIL, TOPPED WITH BALSAMIC GLAZE & FETTA.	\$14

ENTREE

BAKED STUFFED MUSHROOMS  WHOLE MUSHROOMS FILLED WITH CAPSICUM, OLIVES, SUN-DRIED TOMATOES & SAVANAS SPICES, TOPPED WITH PARMESAN CHEESE SERVED ON A BED OF ROCKET & DRIZZLED WITH ITALIAN BALSAMIC GLAZE.	\$16
BABY OCTOPUS MARINATED GRILLED BABY OCTOPUS SERVED WITH A ROCKET SALAD. (MAIN SIZE ADD \$10)	\$19
GARLIC PRAWNS PRAWNS SAUTÉED IN GARLIC A NAPOLITANA SAUCE & SERVED WITH GARLIC TURKISH BREAD. (MAIN SIZE ADD \$12)	\$21
SALT & PEPPER CALAMARI MILDLY SPICY PAN-FRIED CALAMARI SERVED WITH GARLIC AIOLI. (MAIN SIZE ADD \$12)	\$19
ARRANCCINI BALLS HOME-MADE TRADITIONAL BOLOGNESE & MOZZARELLA RICE BALLS SERVED ON A BASE OF NAPOLITANA SAUCE TOPPED WITH PARMESAN CHEESE.	\$18
SYDNEY ROCK OYSTERS HALF DOZEN NATURAL: SERVED WITH LEMON WEDGES. (1 DOZEN \$40)	\$22
HALF DOZEN KILPATRICK TOPPED WITH DICED BACON & WORCESTERSHIRE SAUCE SERVED WITH LEMON WEDGES. (1 DOZEN \$49)	\$26

BURGERS

BEEF BURGER: 100% HANDMADE WAGYU BEEF PATTY, LETTUCE, TOMATO, PICKLES, CHEESE, SPANISH ONION, SAVANAS HOME-MADE SAUCE SERVED WITH CHIPS.	\$22
SCHNITZEL BURGER: CHICKEN SCHNITZEL, LETTUCE, TOMATO, PICKLES, CHEESE, SPANISH ONION, SAVANAS HOME-MADE SAUCE SERVED WITH CHIPS.	\$20

KIDS MENU

CHICKEN SCHNITZEL SERVED WITH CHIPS.	\$14
CHICKEN NUGGETS CHICKEN BREAST NUGGET SERVED WITH CHIPS & TOMATO SAUCE.	\$12
SPAGHETTI BOLOGNESE SPAGHETTI SERVED WITH A TRADITIONAL BOLOGNESE SAUCE.	\$12

SALAD

GARDEN SALAD	\$16
MESCULIN LETTUCE, TOMATOES, CUCUMBER & SPANISH ONION LIGHTLY TOSSED IN OLIVE OIL & BALSAMIC VINEGAR.	
GREEK SALAD	\$19
FETTA CHEESE, OLIVES, TOMATOES, SPANISH ONION, CAPSICUM, COS LETTUCE, CUCUMBER, TOSSED IN OLIVE OIL & BALSAMIC.	
ROCKET SALAD	\$19
SERVED WITH PARMESAN CHEESE, CHERRY TOMATOES, LIGHTLY TOSSED IN OLIVE OIL & BALSAMIC VINEGAR.	
CAESAR SALAD	\$18
COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	
CHICKEN CAESAR SALAD	\$23
GRILLED CHICKEN, COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	
PRAWN & AVOCADO CAESAR SALAD	\$28
COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING WITH PRAWNS & FRESH AVOCADO.	
LAMB SALAD	\$29
CHAR-GRILLED LAMB FILLET, FETTA, AVOCADO DIP, SPANISH ONION, CUCUMBER, TOMATO, BEETROOT, SERVED WARM ON A BED OF FRESH SALAD TOPPED WITH SAVANAS OWN HOME-MADE DRESSING.	
CHICKEN ALMOND SALAD N	\$28
TENDER MARINATED CHAR-GRILLED CHICKEN BREAST, FETTA, AVOCADO DIP, SPANISH ONION, CUCUMBER, TOMATO, BEETROOT, SERVED WARM ON A BED OF FRESH SALAD TOPPED OWN HOME-MADE DRESSING.	

SEAFOOD DISHES

BARRAMUNDI FILLET	\$41
GRILLED BARRAMUNDI SERVED WITH SAVANAS CHILLI SAUCE & VEGETABLES.	
FISH & CHIPS	\$28
BEER BATTERED BARRAMUNDI FILLET FRIED UNTIL CRISPY SERVED ON CHIPS WITH SALAD & SIDE SAVANAS HOME-MADE SAUCE.	
SALMON FILLET	\$41
GRILLED FRESH SALMON FILLET COATED WITH CORIANDER GINGER CHILLI LIME SAUCE SERVED WITH VEGETABLES.	
SEAFOOD PLATTER	\$75
GRILLED A SELECTION OF PRAWNS, BABY OCTOPUS, CALAMARI, BARRAMUNDI FILLET, FRESH OYSTERS AND CHIPS SERVED WITH SAVANAS HOME-MADE SAUCE.	

SIDES

CHIPS: SERVED WITH TOMATO SAUCE.	\$11
WEDGES: SERVED WITH SOUR CREAM & SWEET CHILLI.	\$14
SEASONAL VEGETABLES	\$12
MASHED POTATO	\$9
SAUCES: MUSHROOM PEPPER GRAVY BOSCAIOLA	\$7

PASTA & RISOTTO

ALL PASTA & RISOTTO TOPPED WITH PARMESAN CHEESE

GLUTEN FREE PENNE PASTA \$3 EXTRA

LINGUINE GAMBERI N	\$31
LINGUINE PASTA COOKED WITH PRAWNS, CHERRY TOMATOES, SPANISH ONION, ROCKET, MILD CHILLI, IN A PESTO SAUCE.	
SCHNITZEL PASTA	\$27
GARLIC CREAMY MUSHROOMS, FETTUCCHINE WITH PARMESAN CHEESE & CHICKEN SCHNITZEL.	
STEAK & MUSHROOM	\$28
SCOTCH FILLET STRIPS COOKED TO PERFECTION & SAUTÉED WITH FETTUCCHINE PASTA, MUSHROOMS & SHALLOTS IN A GARLIC CREAMY SAUCE.	
HOT ARRABBIATA	\$28
AL DENTE PENNE PASTA WITH HOT SALAMI, SPANISH ONION, OLIVES, CAPSICUM & NAPOLITANA CHILLI SAUCE.	
SPAGHETTI BOLOGNESE	\$26
SPAGHETTI SERVED WITH A TRADITIONAL BOLOGNESE SAUCE.	
TORTELLINI BOSCAIOLA	\$29
BEEF TORTELLINI COOKED WITH BACON, FRESH MUSHROOMS IN A GARLIC CREAMY SAUCE.	
PRIMAVERA V	\$27
LINGUINE PASTA COOKED WITH EGGPLANT, SPANISH ONION, ZUCCHINI, MUSHROOMS, CAPSICUM & FRESH BASIL IN A RED SAUCE.	
PESTO GNOCCHI N V	\$28
(HOME-MADE) COOKED WITH A DELICIOUS PESTO & CREAM SAUCE.	
NAPOLITANA GNOCCHI V	\$28
(HOME-MADE) COOKED WITH A DELICIOUS NAPOLITANA SAUCE.	
CHICKEN PENNE PESTO N	\$29
GRILLED CHICKEN COOKED WITH PENNE PASTA, SUN-DRIED TOMATO & PESTO IN A RICH CREAMY SAUCE.	
FETTUCCHINE AVOCADO	\$26
FRESH PASTA WITH CHICKEN, SNOW PEAS & AVOCADO, FINISHED IN A WINE GLAZE & PINK SAUCE.	
FETTUCCHINE BOSCAIOLA	\$27
COOKED WITH BACON, FRESH MUSHROOMS IN A GARLIC CREAMY SAUCE.	
SPAGHETTI MARINARA	\$33
AL DENTE SPAGHETTI WITH PRAWNS, CALAMARI, BABY OCTOPUS SAUTÉED IN WHITE WINE, SERVED TOSSED IN A RICH TOMATO & BASIL SAUCE.	
BEEF LASAGNE	\$26
(HOME-MADE) TRADITIONAL HOME-MADE LASAGNE, SERVED WITH SALAD.	

RISOTTO

CHICKEN RISOTTO	\$30
CHICKEN & MUSHROOM RISOTTO FINISHED IN A RICH PINK SAUCE WITH A DASH OF GARLIC.	
SEAFOOD RISOTTO	\$35
PRAWNS, CALAMARI, OCTOPUS, SUN-DRIED TOMATOES, SHALLOTS IN A DRIZZLE OF CHILLI COOKED IN A NAPOLITANA SAUCE WITH A DASH OF GARLIC.	
VEGETARIAN RISOTTO V	\$28
EGGPLANT, ZUCCHINI, MUSHROOMS, SPANISH ONION, CAPSICUM, BABY LEAF SPINACH & FETTA IN WHITE CREAM SAUCE & GARLIC.	

MEAT DISHES

STEAK SAUCE: MUSHROOM | PEPPER | GRAVY

FROM THE GRILL

All steaks are minimum 100 days grain fed cuts.
cooked to your liking & served with your choice of sauce

SCOTCH FILLET STEAK (350G) \$44
SERVED WITH SALAD & YOUR CHOICE OF CHIPS OR MASHED POTATO.

RIB EYE STEAK \$54
(400G) ON THE BONE SERVED WITH SALAD & YOUR CHOICE OF CHIPS OR MASHED POTATO

LAMB ALA SAVANAS \$39
PAN FRIED LAMB FILLET IN GARLIC & CREAM BRANDY SAUCE, TOPPED WITH FRESH PRAWNS SERVED WITH VEGETABLES.

CHICKEN DISHES

CHICKEN AVOCADO \$31
GRILLED MARINATED CHICKEN BREAST WITH FRESH AVOCADO, MANGO SAUCE SERVED WITH SALAD & CHIPS OR MASHED POTATO.

CHICKEN STRIPS \$31
TENDER CHICKEN STRIPS, DIPPED IN OUR SAVANAS SPECIAL SWEET MARINADE, LIGHTLY FRIED & SERVED WITH SALAD, CHIPS OR MASHED POTATO & HOME-MADE HONEY MUSTARD SAUCE ON THE SIDE.



CHICKEN PARMIGIANA \$31
CHICKEN BAKED WITH EGGPLANT, MELTED MOZZARELLA CHEESE & NAPOLITANA SAUCE SERVED WITH SALAD & CHIPS OR MASHED POTATO.

POLLO ALA BOSCAIOLA \$34
CHICKEN BREAST IN A CREAM SAUCE WITH MUSHROOMS, BACON, GARLIC, SERVED WITH VEGETABLES.


CHICKEN SCHNITZEL \$27
SERVED WITH SALAD & CHIPS OR MASHED POTATO.

TRADITIONAL PIZZA

Tasty traditional wood fired pizza, with light, crisp crusts. This quality is achieved by following the principles of authentic traditional Italian Pizza. thus ensuring that, our yeast dough is made fresh daily, our oven is heated for hours before baking to ensure the correct temperature, the weight of our regular pizza yeast dough is 300g to ensure the thinnest and crispiest of crusts and our tomato base includes herbs and spices. Plus our mozzarella cheese and other toppings are delicate flavours and are properly balanced to ensure they are not over powering.

GARLIC PIZZA BASE FRESH GARLIC, OLIVE OIL & DRIZZLE OF CHEESE.	\$14
MARGARITA CHEESE, TOMATO BASE.	\$18
CLASSIC MARGARITA TOMATO BASE, BOCCONCINI, BASIL, DRIZZLE OF GARLIC & OLIVE OIL.	\$20
BRUSCHETTA PIZZA FRESHLY CHOPPED SPANISH ONION, ROMA TOMATO, GARLIC, BASIL & OLIVE OIL TOP WITH BALSAMIC GLAZE.	\$19
NAPOLITANA CHEESE, TOMATO BASE, ANCHOVIES, KALAMATA OLIVES, DRIZZLE OF GARLIC & OREGANO.	\$22
HAWAIIAN TOMATO BASE, CHEESE, HAM & PINEAPPLE.	\$22
GREEK PIZZA  TOMATO BASE, CHEESE, BABY LEAF SPINACH, SPANISH ONION, FETTA, CAPSICUM, OLIVES, MUSHROOMS OREGANO & DRIZZLE OF GARLIC.	\$25
PEPPERONI TOMATO BASE, CHEESE, PEPPERONI & DRIZZLE OF GARLIC.	\$24
BBQ CHICKEN BBQ SAUCE, CHEESE, CHICKEN, MUSHROOMS & PINEAPPLE.	\$25
SUPREME TOMATO BASE, CHEESE, PEPPERONI, HAM, MUSHROOMS, CAPSICUM, SPANISH ONION, PINEAPPLE & OLIVES.	\$27
FOUR CHEESE  TOMATO BASE WITH MOZZARELLA, BOCCONCINI, PARMESAN & FETTA.	\$21
CAPRICCIOSA TOMATO BASE, CHEESE, HAM, MUSHROOMS, OLIVES & ROASTED CAPSICUM.	\$23

CALZONE FOLDED PIZZA

CREAMY CHICKEN CALZONE WHITE BASE, CHICKEN, MOZZARELLA, BOCCONCINI, PARMESAN, FETTA, DRIZZLE OF GARLIC & OREGANO.	\$23
SPINACH CALZONE  MELTED CHEESE, BABY LEAF SPINACH, FETTA & FRESH GARLIC.	\$19
HAM CALZONE TOMATO BASE, CHEESE, MUSHROOMS & HAM.	\$21
CHICKEN CALZONE TOMATO BASE, CHEESE, CHICKEN BREAST, MUSHROOMS, RED ROASTED CAPSICUM, FETTA & A DRIZZLE OF GARLIC.	\$25

GOURMET PIZZA

ALL PIZZAS LARGE 13" CUT 8 SLICES
NO HALF AND HALF PIZZAS
OUR TRADITIONAL & GOURMET PIZZA
HOME-MADE THIN BASE & FRESH TOPPING
GLUTEN FREE PIZZA BASE AVAILABLE \$3 EXTRA

GAMBERI PIZZA	\$28
WHITE BASE, CHEESE, PRAWNS, SHALLOTS, DRIZZLE OF GARLIC & OREGANO.	
FIRE PIZZA	\$25
TOMATO BASE, CHEESE, HOT SALAMI, ROASTED CAPSICUM A DRIZZLE OF GARLIC & CHILLI TOPPED WITH ROCKET& LEMON WEDGES.	
SICILIAN	\$28
TRADITIONAL ITALIAN TOMATO BASE, CHEESE, PEPPERONI, HOT SALAMI, BEEF, SPANISH ONION, BACON, KALAMATA OLIVES, BOCCONCINI & DRIZZLE OF CHILLI OIL TOPPED WITH ROCKET& LEMON WEDGES.	
ALL MEAT	\$29
BBQ SAUCE, CHEESE, BEEF, HAM, BACON & PEPPERONI.	
MOROCCAN LAMB 	\$28
MARINATED LAMB FILLET, TOMATO BASE, CHEESE, ROASTED CAPSICUM, SHALLOTS, MUSHROOMS, SESAME, BOCCONCINI, ROMA TOMATO & GARLIC TOPPED WITH TZATZIKI DIP.	
CLASSICANO	\$25
TOMATO BASE, CHEESE, ROMA TOMATO, PROSCIUTTO, BOCCONCINI CHEESE DRIZZLE OF GARLIC OIL TOPPED WITH ROCKET & LEMON WEDGES.	
POLLO PIZZA	\$26
TOMATO BASE, CHEESE, CHICKEN BREAST, SUN-DRIED TOMATO, ROASTED CAPSICUM, MUSHROOMS, SHALLOTS & AVOCADO DIP.	
MEDITERRANEAN 	\$27
TOMATO BASE, CHEESE, SUN-DRIED TOMATO, MUSHROOMS, SPANISH ONION, ARTICHOKE, ROASTED CAPSICUM, EGGPLANT, ZUCCHINI & OLIVES.	
MARINARA PICANTE	\$31
TOMATO BASE, CHEESE, CALAMARI, BABY OCTOPUS, PRAWNS, CHILLI, SHALLOTS, TOPPED WITH ROCKET & LEMON WEDGES.	
LA MAFIOSA	\$26
TOMATO BASE, CHEESE, HOT SALAMI, BABY LEAF SPINACH, ROMA TOMATO, SHALLOTS, RED CAPSICUM, CHILLI & A DRIZZLE OF GARLIC OIL.	
SAVANAS THE LOT	\$28
TOMATO BASE, CHEESE, PEPPERONI, HAM, MUSHROOM, SPANISH ONION, ARTICHOKE, SUN-DRIED TOMATO, OLIVES & RED CAPSICUM.	

DESSERT MENU

CAKES

MUDCAKE

A DARK, RICH, MOIST CHOCOLATE CAKE SANDWICHED TOGETHER SERVED WITH VANILLA ICECREAM.

\$15

STICKY DATE

DELICIOUS DATE CAKE, MOISTLY BAKED & FINISHED WITH CARAMEL GANACHE SERVED WITH VANILLA ICE CREAM.

\$15

TIRAMISU

VANILLA AND CHOCOLATE SPONGE IN AN ITALIAN COFFEE LIQUEUR, FILLED WITH A TIRAMISU CREAM SERVED WITH VANILLA ICE CREAM.

\$15

WAFFLE

WITH FRESH STRAWBERRIES, BANANA AND VANILLA ICECREAM TOPPED WITH CHOCOLATE.

\$15

NUTELLA PIZZA

FOLDED NUTELLA PIZZA

STUFFED WITH NUTELLA, BANANA, TOPPED WITH STRAWBERRIES AND CHOCOLATE FLAKES

\$22

OPEN NUTELLA PIZZA

NUTELLA TOPPED WITH FRESH STRAWBERRIES, ALMOND FLAKES & CHOCOLATE FLAKES.

\$22

GELATO DELIGHT

BACI KISS

A SMOOTH CHOCOLATE AND HAZELNUT BLEND OF GELATO AROUND A SOFT CENTRE OF CREAM NOUGAT AND

\$14

PASSION DELIGHT

EXQUISITE FRESH PASSIONFRUIT GELATO VEILED BY A LAYER OF RICH DARK CHOCOLATE. PERFECTLY SERVED WITH DOLLOP OF CREAM.

\$14

LEMON GELATO

LIGHT LEMON GELATO MADE FROM FRESH LEMONS AND PRESENTED IN ITS NATURAL SHELL. ITS CRISP AND TANGY TASTE BRINGS A FRESHNESS SECOND ONLY TO LEMONS OFF THE TREE.

\$14

GELATO 3 SCOOPS

VANILLA | STRAWBERRY | CHOCOLATE | COOKIES & CREAM |

\$15

Argileh

PERSONS UNDER 18 YEARS OF AGE ARE NOT ALLOWED TO SMOKE, PROOF OF AGE MUST BE PROVIDED UPON REQUEST. Savanas Restaurant recommends pregnant ladies & kids to stay away from smoke.

NORMAL HEAD \$35

FRESH ORANGE HEAD \$45

FRESH PINEAPPLE HEAD \$55

ICE COMPLIMENTARY



SOFT DRINK

COKE | DIET COKE | COKE NO SUGAR | FANTA | SPRITE | LIFT | TONIC WATER | SODA WATER | GINGER ALE \$6

PEACH ICED TEA | LEMON ICED TEA | CHINOTTO \$4

LEMON LIME BITTERS \$7

WATER SPARKLING | STILL \$5

JUICE (GLS) ORANGE | APPLE | PINEAPPLE \$6

MILKSHAKES \$7

CHOCOLATE | STRAWBERRY | CARAMEL | VANILLA | BANANA

COFFEE

CAPPUCCINO | FLAT WHITE | LATTE | LONG BLACK | CHAI LATTE. \$5

ESPRESSO | PICCOLO | MACCHIATO. \$4

AFFOGATO. \$8

HOT CHOCOLATE | MOCHA | VIENNA COFFEE. \$6

TEA: ENGLISH BREAKFAST | PEPPERMINT | CHAMOMILE | EARL GREY | GREEN TEA \$4

ICED DRINK

ICED CHOCOLATE \$9

MILK & VANILLA ICE CREAM WITH CHOCOLATE SYRUP, TOPPED WITH WHIPPED CREAM

ICED SALTED CARAMEL \$9

MILK & VANILLA ICE CREAM WITH SALTED CARAMEL SYRUP, TOPPED WITH WHIPPED CREAM

ICED STRAWBERRY \$9

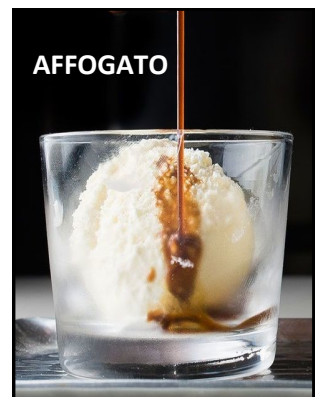
MILK & STRAWBERRY GELATO WITH STRAWBERRY SYRUP, TOPPED WITH WHIPPED CREAM

ICED COOKIES & CREAM \$9

MILK & COOKIES GELATO WITH CHOCOLATE SYRUP, TOPPED WITH WHIPPED CREAM

ICED COFFEE \$9

MILK & VANILLA ICE CREAM WITH COFFEE, TOPPED WITH WHIPPED CREAM



WINE LIST

SPARKLING

	GLS	BTL
CRAIGMOOR NV SPARKLING 700ML NSW		\$28
CRAIGMOOR NV SPARKLING 200ML NSW		\$10

WHITE WINE

CHAIN OF FIRE—CHARDONNAY WA	\$9	\$32
WILD OATS—SEMILLON SAUVIGNON BLANC WA	\$9	\$33
PIKORUA—SAUVIGNON BLANC NZ	\$10	\$39
BEACH HUT PINK—MOSCATO AU	\$9	\$32
BAREFOOT WHITE—MOSCATO USA	\$9	\$33

RED WINE

CHAIN OF FIRE—SHIRAZ CABERNET NSW	\$9	\$32
BAREFOOT—SHIRAZ US	\$9	\$32
ROBERT OATLEY—PINOT NOIR SA	\$11	\$39
WILD OATS—CABERNET MERLOT WA	\$9	\$32
CLIMBING—MERLOT AU	\$9	\$32
POCKETWACH—CABERNET SAUVIGNON NSW	\$9	\$33

BEERS | CIDER | RTD

TOOHEYS EXTRA TOOHEYS NEW PURE BLONDE CROWN LAGER	AU	\$9
HAHN PREMIUM LIGHT VICTORIA BITTER	AU	\$9
CORONA PERONI HEINEKEN		\$11
CIDER	AU	\$9
CRUISER RASPBERRY	AU	\$10
WEST COAST	AU	\$9

SPIRITS

STANDARD

SMIRNOFF VODKA GORDONS GIN BACARDI RUM JOSE CUERVO TEQUILA NAPOLEON BRANDY	\$9
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BOURBON

JIM BEAM WILD TURKEY	\$9
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SCOTCH & WHISKEY

CHIVAS REGAL—12 YRS	\$12
JOHNNIE WALKER BLACK LABEL	
JOHNNIE WALKER RED LABEL	\$9
JAMESON IRISH JACK DANIEL	

LIQUER

MIDORI BAILEYS KAHLUA TIA MARIA MALIBU	\$9
PORT GALWAY PIPE	\$8

COCKTAILS

MINT MOJITO	\$17
BACARDI RUM, MINT, FRESH LIME, SUGAR, SODA.	
PASSIONFRUIT MOJITO	\$17
BACARDI RUM, PASSIONFRUIT PULP,PASSIONFRUIT SYRUP,MINT, LIME.	
SAVANAS	\$17
VODKA, STRAWBERRY, FRESH LIME, PINK MOSCATO.	
TEQUILA SUNRISE	\$17
TEQUILA, ORANGE JUICE, GRENA-DINE.	
MIDORI SPLICE	\$17
MIDORI, MALIBU, PINEAPPLE JUICE, WHIPPED CREAM.	