

savanas

— Restaurant

www.savanasrestaurant.com.au

(02) 8206 9066

🌱 Vegetarian

🥜 Nuts

OUR MENU

Welcome

Savanas Restaurant was established in 1998 with the hopes of providing the local community with a place that encompasses family with good times and great Italian food.

Over the years, Savanas Restaurant has grown into a premium restaurant that provides the freshest local ingredients, a variety of dishes, the friendliest staff, and a truly unique dining experience.

The Savanas menu embraces traditional Italian cooking while incorporating contemporary trends into its extensive menu. Savanas food is of the finest quality and will ensure that you leave satisfied. It encompasses everything from pizza to pasta to grills and desserts.

At Savanas your special event is special to us also. We cater to all types of functions and will ensure that your guests leave with great reviews about the venue, the decor, and the food. Please contact us at [\(02\) 8206 9066](tel:0282069066) to discuss your special function with our dedicated staff.



LUNCH MENU



11:30am - 4:00PM | Monday to Friday

CAESAR SALAD COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	\$16
LAMB SALAD CHAR-GRILLED LAMB FILLET, FETTA, FRESH AVOCADO, SPANISH ONION, CUCUMBER, TOMATO & BEETROOT SERVED WARM ON A BED OF FRESH SALAD TOPPED WITH OUR SAVANAS HOMEMADE DRESSING.	\$19
CHICKEN ALMOND SALAD TENDER MARINATED CHAR-GRILLED CHICKEN BREAST, FETTA, FRESH AVOCADO, SPANISH ONION, CUCUMBER, TOMATO, BEETROOT, SERVED WARM ON A BED OF FRESH SALAD TOPPED WITH SAVANAS OWN HOMEMADE DRESSING.	\$19
CHICKEN SCHNITZEL SERVED WITH SALAD & CHIPS.	\$18
LINGUINE PRIMAVERA LINGUINE PASTA COOKED WITH EGGPLANT, SPANISH ONION, ZUCCHINI, MUSHROOMS, CAPSICUM & FRESH BASIL IN A RED SAUCE.	\$17
CHICKEN PENNE PESTO GRILLED CHICKEN COOKED WITH PENNE PASTA, SUN-DRIED TOMATO & PESTO IN A RICH CREAMY SAUCE.	\$17
FETTUCCINE BOSCAIOLA COOKED WITH BACON, FRESH MUSHROOMS IN A CREAMY GARLIC SAUCE.	\$17
FISH & CHIPS BEER BATTERED FISH FILLET FRIED UNTIL CRISPY SERVED ON CHIPS WITH SALAD & A SIDE OF OUR SAVANAS HOMEMADE SAUCE.	\$18
MIXED GRILL CHICKEN BREAST FILLET AND LAMB FILLET SERVED ON A BED OF CHIPS & A FRESH SALAD ALONG WITH GARLIC DIP.	\$20
SUPREME TOMATO BASE, CHEESE, PEPPERONI, HAM, MUSHROOMS, CAPSICUM, SPANISH ONION, PINEAPPLE & OLIVES.	\$18
ALL MEAT BBQ SAUCE, CHEESE, BEEF, HAM, BACON & PEPPERONI.	\$18
PERI PERI CHICKEN TOMATO BASE, CHEESE, CHICKEN, ROASTED RED CAPSICUM, SHALLOTS, TOPPED WITH OUR HOUSE MADE PERI PERI SAUCE.	\$18
PEPPERONI TOMATO BASE, CHEESE, PEPPERONI & DRIZZLE OF GARLIC.	\$18



BREAD

(ALL FROM PIZZA OVEN)



GARLIC BREAD: TOASTED BREAD BRUSHED WITH GARLIC, PARSLEY & BUTTER.	\$7
CHEESY GARLIC BREAD: OVEN-BAKED GARLIC BREAD WITH MOZZARELLA.	\$10
BRUSCHETTA ROMA TOMATO, GARLIC, BASIL, SPANISH ONION, OLIVE OIL, TOPPED WITH BALSAMIC GLAZE.	\$12
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 BALSAMIC GLAZE.	\$20
BABY OCTOPUS MARINATED GRILLED BABY OCTOPUS SERVED WITH A ROCKET SALAD. (MAIN SIZE ADD \$12)	\$22
GARLIC PRAWNS PRAWNS SAUTÉED IN GARLIC A NAPOLITANA SAUCE & SERVED WITH GARLIC TURKISH BREAD. (MAIN SIZE ADD \$14)	\$24
SALT & PEPPER CALAMARI MILDLY SPICY PAN-FRIED CALAMARI SERVED WITH SALAD & GARLIC AIOLI. (MAIN SIZE ADD \$12)	\$23
ARRANCINI BALLS HOMEMADE TRADITIONAL BOLOGNESE & MOZZARELLA RICE BALLS SERVED ON A BASE OF NAPOLITANA SAUCE TOPPED WITH PARMESAN CHEESE.	\$22
SYDNEY ROCK OYSTERS HALF-DOZEN NATURAL: SERVED WITH LEMON WEDGES. (1 DOZEN \$48)	\$29
HALF DOZEN KILPATRICK TOPPED WITH DICED BACON & WORCESTERSHIRE SAUCE SERVED WITH LEMON WEDGES. (1 DOZEN \$59)	\$32

SIDES

CHIPS: SERVED WITH TOMATO SAUCE.	\$12
WEDGES: SERVED WITH SOUR CREAM & SWEET CHILLI.	\$16
SEASONAL VEGETABLES	\$18
MASHED POTATO	\$10
SAUCES: MUSHROOM PEPPER GRAVY BOSCAIOLA	\$5



SALAD



GARDEN SALAD 🍴	\$19
MESCULIN LETTUCE, TOMATOES, CUCUMBER & SPANISH ONION TOSSED IN OLIVE OIL & BALSAMIC VINEGAR.	
GREEK SALAD 🍴	\$21
FETTA CHEESE, OLIVES, TOMATOES, SPANISH ONION, CAPSICUM, COS LETTUCE, CUCUMBER, TOSSED IN OLIVE OIL & BALSAMIC VINEGAR.	
ROCKET SALAD 🍴	\$22
SERVED WITH PARMESAN CHEESE, CHERRY TOMATOES, LIGHTLY TOSSED IN OLIVE OIL & BALSAMIC VINEGAR.	
CAESAR SALAD	\$22
COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	
CHICKEN CAESAR SALAD	\$27
GRILLED CHICKEN, COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING.	
PRAWN & AVOCADO CAESAR SALAD	\$31
COS LETTUCE, CURED BACON, CROUTONS, SHAVED PARMESAN & OUR CREAMY CAESAR DRESSING WITH PRAWNS & FRESH AVOCADO.	
LAMB SALAD	\$32
CHAR-GRILLED LAMB FILLET, FETTA, FRESH AVOCADO, SPANISH ONION, CUCUMBER, TOMATO AND BEETROOT SERVED WARM ON A BED OF FRESH SALAD TOPPED WITH OUR SAVANAS HOMEMADE DRESSING.	
CHICKEN ALMOND SALAD 🍴	\$31
TENDER MARINATED CHAR-GRILLED CHICKEN BREAST, FETTA, FRESH AVOCADO, SPANISH ONION, CUCUMBER, TOMATO, BEETROOT, SERVED WARM ON A BED OF FRESH SALAD TOPPED WITH OUR HOMEMADE DRESSING.	

SEAFOOD DISHES

FISH & CHIPS	\$30
BEER-BATTERED FISH FILLET FRIED UNTIL CRISPY SERVED ON CHIPS WITH SALAD & A SIDE OF SAVANAS HOMEMADE SAUCE.	
BARRAMUNDI FILLET	\$45
FRESH GRILLED BARRAMUNDI SERVED WITH SAVANAS CHILLI SAUCE & VEGETABLES.	
SALMON FILLET	\$46
FRESH GRILLED SALMON FILLET COATED WITH CORIANDER GINGER CHILLI LIME SAUCE SERVED WITH VEGETABLES.	
SEAFOOD PLATER (FOR TWO)	\$99
A MIX OF FRESH AND GRILLED SEAFOOD SERVED WITH A SIDE OF CHIPS AND SAVANAS SPECIAL SEAFOOD SAUCE	

KIDS MENU

CHICKEN NUGGETS: CHICKEN BREAST NUGGET SERVED WITH CHIPS & TOMATO SAUCE.	\$13
SPAGHETTI BOLOGNESE: SPAGHETTI SERVED WITH A TRADITIONAL BOLOGNESE SAUCE.	\$13

PASTA & RISOTTO

ALL PASTA & RISOTTO TOPPED WITH PARMESAN CHEESE
GLUTEN FREE PENNE PASTA \$4 EXTRA



LINGUINE GAMBERI 	\$31
LINGUINE PASTA COOKED WITH PRAWNS, CHERRY TOMATOES, SPANISH ONION, ROCKET AND MILD CHILLI, IN A PESTO SAUCE.	
SCHNITZEL PASTA	\$29
GARLIC CREAMY MUSHROOMS, FETTUCCHINE WITH PARMESAN CHEESE & CHICKEN SCHNITZEL.	
STEAK & MUSHROOM	\$29
SCOTCH FILLET STRIPS COOKED TO PERFECTION & SAUTÉED WITH FETTUCCHINE PASTA, MUSHROOMS & SHALLOTS IN A GARLIC CREAMY SAUCE.	
HOT ARRABBIATA	\$29
AL DENTE PENNE PASTA WITH HOT SALAMI, SPANISH ONION, OLIVES, CAPSICUM & NAPOLITANA CHILLI SAUCE.	
SPAGHETTI BOLOGNESE	\$26
SPAGHETTI SERVED WITH A TRADITIONAL BOLOGNESE SAUCE.	
LINGUINE PRIMAVERA 	\$28
LINGUINE PASTA COOKED WITH EGGPLANT, SPANISH ONION, ZUCCHINI, MUSHROOMS, CAPSICUM & FRESH BASIL IN A RED SAUCE.	
PESTO GNOCCHI 	\$30
(HOMEMADE) COOKED WITH A DELICIOUS PESTO & CREAM SAUCE.	
NAPOLITANA GNOCCHI 	\$30
(HOMEMADE) COOKED WITH A DELICIOUS NAPOLITANA SAUCE.	
CHICKEN PENNE PESTO 	\$28
GRILLED CHICKEN COOKED WITH PENNE PASTA, SUN-DRIED TOMATO & PESTO IN A RICH CREAMY SAUCE.	
FETTUCCHINE AVOCADO	\$28
FRESH PASTA WITH CHICKEN, SNOW PEAS & AVOCADO, FINISHED IN A WINE GLAZE & PINK SAUCE.	
FETTUCCHINE BOSCAIOLA	\$27
COOKED WITH BACON AND FRESH MUSHROOMS IN A GARLIC CREAMY SAUCE.	
SPAGHETTI MARINARA	\$34
AL DENTE SPAGHETTI WITH PRAWNS, CALAMARI AND BABY OCTOPUS SAUTÉED IN WHITE WINE, SERVED TOSSED IN A RICH TOMATO & BASIL SAUCE.	
BEEF LASAGNE	\$26
(HOMEMADE) TRADITIONAL LASAGNE, SERVED WITH SALAD.	

RISOTTO

CHICKEN RISOTTO \$31

CHICKEN & MUSHROOM RISOTTO FINISHED IN A RICH PINK SAUCE WITH A DASH OF GARLIC.

SEAFOOD RISOTTO \$35

PRAWNS, CALAMARI, OCTOPUS, SUN-DRIED TOMATOES, SHALLOTS AND, A DRIZZLE OF CHILLI COOKED IN A NAPOLITANA SAUCE WITH A DASH OF GARLIC.



MEAT DISHES



FROM THE GRILL

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

STEAK SAUCE: MUSHROOM | PEPPER | GRAVY

TOP SIRLOIN STEAK (350G) SERVED WITH SALAD YOUR CHOICE OF CHIPS OR MASHED POTATO	\$35
SCOTCH FILLET STEAK (350G) SERVED WITH SALAD YOUR CHOICE OF CHIPS OR MASHED POTATO.	\$45
RIB EYE STEAK (400G) ON THE BONE SERVED WITH SALAD YOUR CHOICE OF CHIPS OR MASHED POTATO.	\$55
LAMB ALA SAVANAS PAN-FRIED LAMB FILLET IN GARLIC & CREAM BRANDY SAUCE, TOPPED WITH FRESH PRAWNS SERVED WITH VEGETABLES.	\$42
MIXED GRILL CHICKEN BREAST FILLETS AND LAMB FILLETS SERVED ON A BED OF CHIPS AND A FRESH SALAD ALONG WITH GARLIC DIP.	\$47

CHICKEN DISHES

CHICKEN ALA SAVANAS GRILLED CHICKEN BREAST, CREAMY MUSHROOM SAUCE, MASHED POTATO, AND SPRING VEGETABLE BUNDLE.	\$38
CHICKEN STRIPS TENDER CHICKEN STRIPS, DIPPED IN OUR SAVANAS SWEET MARINADE, LIGHTLY FRIED & SERVED WITH SALAD, CHIPS OR MASHED POTATO & HOMEMADE HONEY MUSTARD SAUCE ON THE SIDE.	\$31
CHICKEN PARMIGIANA CHICKEN BAKED WITH EGGPLANT, MELTED MOZZARELLA CHEESE & NAPOLITANA SAUCE SERVED WITH SALAD & CHIPS OR MASHED POTATO.	\$31
CHICKEN SCHNITZEL SERVED WITH SALAD & CHIPS OR MASHED POTATO WITH A GRAVY SAUCE.	\$30

BURGERS

SCHNITZEL BURGER: CHICKEN SCHNITZEL, LETTUCE, TOMATO, PICKLES, CHEESE, SPANISH ONION, SAVANAS HOMEMADE SAUCE SERVED WITH CHIPS.	\$22
BEEF BURGER: 100% HANDMADE BEEF PATTY, LETTUCE, TOMATO, PICKLES, CHEESE, SPANISH ONION AND SAVANAS HOMEMADE SAUCE SERVED WITH CHIPS.	\$25



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 \$15

FRESH GARLIC, OLIVE OIL & DRIZZLE OF CHEESE.

MARGARITA \$19

CHEESE, TOMATO BASE.

CLASSIC MARGARITA \$21

TOMATO BASE, BOCCONCINI, BASIL, DRIZZLE OF GARLIC & OLIVE OIL.

BRUSCHETTA PIZZA  \$20

FRESHLY CHOPPED SPANISH ONION, ROMA TOMATO, GARLIC, BASIL & OLIVE OIL TOPPED WITH BALSAMIC GLAZE.

NAPOLITANA \$24

CHEESE, TOMATO BASE, ANCHOVIES, KALAMATA OLIVES, DRIZZLE OF GARLIC & OREGANO.

HAWAIIAN \$24

TOMATO BASE, CHEESE, HAM & PINEAPPLE.

GREEK PIZZA  \$26

TOMATO BASE, CHEESE, BABY LEAF SPINACH, SPANISH ONION, FETTA, CAPSICUM, OLIVES, MUSHROOMS OREGANO & DRIZZLE OF GARLIC.

PEPPERONI \$26

TOMATO BASE, CHEESE, PEPPERONI & DRIZZLE OF GARLIC.

BBQ CHICKEN \$26

BBQ SAUCE, CHEESE, CHICKEN, MUSHROOMS & PINEAPPLE.

SUPREME \$28

TOMATO BASE, CHEESE, PEPPERONI, HAM, MUSHROOMS, CAPSICUM, SPANISH ONION, PINEAPPLE & OLIVES.

ABI'S VEGETERIAN  \$24

TOMATO BASE, CHEESE, MUSHROOM, ONION, CAPSICUM, OLIVES, OREGANO AND A DRIZZLE OF GARLIC OIL.

CAPRICCIOSA \$25

TOMATO BASE, CHEESE, HAM, MUSHROOMS, OLIVES & ROASTED CAPSICUM.

CALZONE FOLDED PIZZA

CREAMY CHICKEN CALZONE \$25

WHITE BASE, CHICKEN, MOZZARELLA, BOCCONCINI, PARMESAN, FETTA, DRIZZLE OF GARLIC & OREGANO.

SPINACH CALZONE  \$21

MELTED CHEESE, BABY LEAF SPINACH, FETTA & FRESH GARLIC.

HAM CALZONE \$23

TOMATO BASE, CHEESE, MUSHROOMS & HAM.

CHICKEN CALZONE \$26



TOMATO BASE, CHEESE, CHICKEN BREAST, MUSHROOMS, RED ROASTED CAPSICUM, FETTA & A DRIZZLE OF GARLIC.



GOURMET PIZZA



ALL PIZZAS LARGE 13" CUT INTO 8 SLICES
NO HALF AND HALF PIZZAS
OUR TRADITIONAL & GOURMET PIZZA
HOMEMADE THIN BASE & FRESH TOPPING
GLUTEN FREE PIZZA BASE AVAILABLE \$5 EXTRA

GAMBERI PIZZA WHITE BASE, CHEESE, PRAWNS, SHALLOTS, DRIZZLE OF GARLIC & OREGANO.	\$31
FIRE PIZZA TOMATO BASE, CHEESE, HOT SALAMI, ROASTED CAPSICUM A DRIZZLE OF GARLIC & CHILLI.	\$27
SICILIAN TRADITIONAL ITALIAN TOMATO BASE, CHEESE, PEPPERONI, HOT SALAMI, BEEF, SPANISH ONION, BACON, KALAMATA OLIVES, BOCCONCINI, A DRIZZLE OF CHILLI OIL, A DRIZZLE OF GARLIC & OREGANO.	\$30
ALL MEAT BBQ SAUCE, CHEESE, BEEF, HAM, BACON & PEPPERONI.	\$29
MOROCCAN LAMB  MARINATED LAMB FILLET, TOMATO BASE, CHEESE, ROASTED CAPSICUM, SHALLOTS, MUSHROOMS, SESAME, BOCCONCINI, ROMA TOMATO, DRIZZLE OF GARLIC & OREGANO.	\$30
PERI PERI CHICKEN TOMATO BASE, CHEESE, CHICKEN, ROASTED RED CAPSICUM, SHALLOTS, TOPPED WITH OUR HOUSE MADE PERI PERI SAUCE	\$27
POLLO PIZZA TOMATO BASE, CHEESE, CHICKEN BREAST, SUN-DRIED TOMATO, ROASTED CAPSICUM, MUSHROOMS, SHALLOTS, DRIZZLE OF GARLIC & OREGANO	\$27
MEDITERRANEAN  TOMATO BASE, CHEESE, SUN-DRIED TOMATO, MUSHROOMS, SPANISH ONION, ARTICHOKE, ROASTED CAPSICUM, EGGPLANT, ZUCCHINI & OLIVES.	\$27
MARINARA PICANTE TOMATO BASE, CHEESE, CALAMARI, BABY OCTOPUS, PRAWNS, CHILLI, SHALLOTS, DRIZZLE OF GARLIC & OREGANO.	\$32
LA MAFIOSA TOMATO BASE, CHEESE, HOT SALAMI, BABY LEAF SPINACH, ROMA TOMATO, SHALLOTS, RED CAPSICUM, CHILLI & A DRIZZLE OF GARLIC OIL.	\$28
SAVANAS THE LOT TOMATO BASE, CHEESE, PEPPERONI, HAM, MUSHROOM, SPANISH ONION, ARTICHOKE, SUN-DRIED TOMATO, OLIVES & RED CAPSICUM.	\$30



DESSERT MENU

CRÈME BRULEE

RICH CUSTARD BASE TOPPED WITH A CONTRASTING LAYER OF HARD CARAMEL SERVED WITH VANILLA ICE CREAM.

\$17

STICKY DATE

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

\$15

MUDCAKE

A DARK, RICH, MOIST CHOCOLATE CAKE SANDWICHED TOGETHER 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, BANANAS AND VANILLA ICE CREAM TOPPED WITH A MILK CHOCOLATE DRIZZLE.

\$18

FOLDED NUTELLA PIZZA

STUFFED WITH NUTELLA AND BANANA, TOPPED WITH FRESH STRAWBERRIES.

\$24

OPEN NUTELLA PIZZA

NUTELLA TOPPED WITH FRESH STRAWBERRIES AND ALMOND FLAKES.

\$24

CREMA PISTACHIO

ZAMBAGIONE GELATO SWIRLED WITH CHOCOLATE AND PISTACHIO, TOPPED WITH PRAINE PISTACHIOS.

\$15

BACI KISS

A SMOOTH CHOCOLATE AND HAZELNUT BLEND OF GELATO AROUND A SOFT CENTRE OF CREAM NOUGAT ENCASED IN A NUT SPRINKLED CHOCOLATE SHELL.

\$15

PASSION DELIGHT

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

\$15

GELATO 2 SCOOPS

VANILLA | STRAWBERRY | CHOCOLATE | COOKIES & CREAM

\$10

ARGILEH

(START 6PM)

NORMAL HEAD

\$40

FRESH ORANGE HEAD

\$50

FRESH PINEAPPLE HEAD

\$60

LOVE66 ADALYA

\$60

LADY KILLER ADAYLA

\$60



SOFT DRINK

COKE | DIET COKE | COKE NO SUGAR | FANTA |
| SPRITE | TONIC WATER | SODA WATER |
GINGER ALE

PEACH ICED TEA | LEMON ICED TEA | \$5

CHINOTTO

LEMON LIME BITTERS \$7

WATER \$6

SPARKLING | STILL

JUICE (GLS) ORANGE | APPLE | PINEAPPLE \$7

MILKSHAKES \$8

CHOCOLATE | STRAWBERRY | CARAMEL |
VANILLA | BANANA

COFFEE

CAPPUCCINO | FLAT WHITE | LATTE | LONG
BLACK | CHAI LATTE \$6

ESPRESSO | PICCOLO | MACCHIATO. \$5

HOT CHOCOLATE | MOCHA | VIENNA COFFEE \$7

AFFOGATO \$9

ARABIC COFFEE \$6

TEA \$5

ENGLISH BREAKFAST | PEPPERMINT |

CHAMOMILE | EARL GREY | GREEN TEA

ICED DRINKS

ICED CHOCOLATE \$10

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

ICED SALTED CARAMEL \$10

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

ICED STRAWBERRY \$10

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

ICED COOKIES & CREAM \$10

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

ICED COFFEE \$10

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

MOCKTAILS

CRUSHED LEMON & MINT \$12

MIXED BERRY MOCKTAIL \$15

PASSIONFRUIT MOJITO \$14

CLASSIC MOJITO \$13



SPARKLING

CRAIGMOOR NV SPARKLING 700ML NSW	
CRAIGMOOR NV SPARKLING 200ML NSW	

WHITE WINE

CHAIN OF FIRE	
CHARDONNAY—WA	
WILDFLOWER	
SEMILLON SAUVIGNON BLANC—WA	
PIKORUA	
SAUVIGNON BLANC—NZ	
BEACH HUT PINK	
MOSCATO—AU	
WILD OATS	
PINOT GRIGIO—AU	

RED WINE

CHAIN OF FIRE	
SHIRAZ CABERNET—NSW	
WILDFLOWER	
SHIRAZ—WA	
ROBERT OATLEY	
PINOT NOIR—SA	
WILD OATS	
CABERNET MERLOT—WA	
POCKETWACH	
CABERNET SAUVIGNON—NSW	

BEERS | CIDER | RTD

TOOHEYS EXTRA TOOHEYS NEW PURE BLONDE CROWN LAGER	
HAHN PREMIUM LIGHT VICTORIA BITTER	
CORONA PERONI HEINEKEN	
CIDER	
CRUISER RASPBERRY	
WEST COAST	

GLS BTL

\$30
\$11

\$10 \$35

\$10 \$35

\$11 \$42

\$10 \$34

\$10 \$36

\$10 \$35

\$10 \$35

\$11 \$42

\$10 \$34

\$10 \$35

AU \$9

AU \$9

\$11

AU \$10

AU \$12

AU \$9

SPIRITS

SMIRNOFF VODKA GORDONS GIN BACARDI RUM JOSE CUERVO TEQUILA NAPOLEON BRANDY	\$10
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BOURBON

JIM BEAM WILD TURKEY	\$10
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SCOTCH & WHISKEY

CHIVAS REGAL—12 YRS JOHNNIE WALKER BLACK LABEL	\$13
JOHNNIE WALKER RED LABEL JAMESON IRISH JACK DANIEL	\$10
CHIVAS REGAL—18 YRS	\$18

LIQUER

MIDORI BAILEYS KAHLUA TIA MARIA MALIBU	\$10
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PORT GALWAY PIPE	\$8
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COCKTAILS

MINT MOJITO BACARDI RUM, MINT, LIME, SUGAR, SODA.	\$17
PASSIONFRUIT MOJITO BACARDI RUM, PASSIONFRUIT PULP, PASSIONFRUIT SYRUP, MINT, LIME.	\$17
SAVANAS VODKA, STRAWBERRY, FRESH LIME, PINK MOSCATO.	\$17
TEQUILA SUNRISE TEQUILA, ORANGE JUICE, GRENADINE.	\$17
MIDORI SPLICE MIDORI, MALIBU, PINEAPPLE JUICE, WHIPPED CREAM.	\$17
ESPRESSO MARTINI ESPRESSO, VODKA, KAHLUA & SUGAR SYRUP GARNISHED WITH COFFEE BEANS.	\$18
MARGARITA TEQUILA, TRIPLE SEC & LIME JUICE GARNISHED WITH A LIME WEDGE.	\$18