

Wines


 Organic  Vegan

Sparkling



NV Amanti *Prosecco 'Extra Dry'*, Veneto, IT

17 65

NV Nino Franco '*Rustico*' *Prosecco*, Veneto, ITA 

24 90

NV Champagne Jacquart Mosaïque Brut, Reims, FRA 

150



Rosé

2021 Cellier De Dauphins, *Grenache/Syrah*, Rhone Valley, FRA 

15 65

2022 Dominique Porter Fontaine, *Merlot, Shiraz, Cabernet Sauvignon*
Yarra valley, AUS

18 75

2021 '*Val Soleu*' IGP Drome, *Organic Rose*, Provence, FRA  

22 85

2018 Alta Alella – Cava Gran Reserva '*Mirgin*' *Rose*, Mataro, SPA 

95

Reds

		
2022 Astrale <i>Chianti (Sangiovese)</i> , Tuscany ITA	15	62
2021 Amigo de la Tierra Organic, <i>Tempranillo Grenache</i> , La Mancha, Spain 🌀 🌱	16	70
2021 Tesoro De Los Andes, <i>Malbec</i> , Mendoza, ARG	17	75
2022 Yelland and Papps, <i>Shiraz</i> , Barossa Valley, AUS	17	75
2019 Chakana – Finca Los Cedros <i>Malbec</i> , Mendoza, ARG 🌀 🌱	18	78
2021 Uva Non Grata <i>Gamay</i> , Burgundy, FRA	19	80
2022 Mulline, <i>Pinot Noir</i> , Geelong, AUS	22	95
2020 Harewood Reserve <i>Cabernet Sauvignon</i> , Great Southern, AUS	24	105
2017 Vina Ijalba DOCa Reserva, <i>Tempranillo Graciao</i> , La Rioja, SPA 🌀 🌱	28	120
2015 La Sorda Reserva, <i>Tempranillo</i> , Rioja Alavesa, SPA		120
2016 Michele Chiarlo Barolo, <i>Nebbiolo</i> , Piemonte, ITA		210

White



2022 Mezzacorona, <i>Pinot Grigio "I Classici"</i> , Trentino-Alto Adige, ITA 🍷	15	63
2022 Highgate, <i>Chardonnay</i> , Hunter valley, AUS 🍷 🍷	17	68
2021 Franxamar, <i>Albarino</i> , Rias Baixas, SPA 🍷	18	75
2021 Settlement Heritage Organic <i>Sauvignon Blanc</i> , Marlborough, NZ 🍷	19	80
2022 Lightfoot, <i>Chardonnay</i> , Gippsland, AUS	20	85
2023 Harewood Denmark <i>Riesling</i> , Great Southern, WA 🍷	21	85
2021 Anselmi San Vincenzo (<i>Garganega, Chardonnay, Sauv Blanc</i>), Veneto, ITA 🍷	22	95
2020 Bodegas Tempo IGP, <i>White Grenache</i> , Bajo Aragon, SPA 🍷 🍷	24	98
2021 Les Allees du Vignoble, <i>Chablis</i> , Burgundy, FRA		130
2020 RieslingFreak No.1, <i>Riesling</i> , EDEN + Clare Valley, AUS		180

Cocktails

Upgrade your Cocktail with Don Julio Blanco (\$3) | Reposado (\$6) | Anejo (\$9)
Or Mezcal Illegal Joven (\$5) | Reposado (\$8) | Anejo (\$12)

Non-Alcoholic

Virgin Señorita

Hibiscus Syrup | Grapefruit Juice | Fresh Lime Juice | Simple syrup

15

Agua Fresca de Pina

Pineapple Juice | Coconut Cream | Fresh Lime Juice | Coco Monin

15

Virgin Pavlova Martini

Pineapple | Grapefruit | Hibiscus | Lime Juice | Mix Berries | Meringue | Grenadine

18

Amaretti Sour

Amaretti | Lemon Juice | Simple Syrup

16

Agua Fresca de Pepino

Cucumber Monin | Fresh Lime Juice | Agave | Soda

15

Margaritas

<i>Classic Margarita</i>	18
Tequila Blanco Triple Sec Fresh Lime Juice Simple Syrup	
<i>Margarita Negro</i>	20
Charcoal Infused Tequila Triple Sec Fresh Lime Juice Agave	
<i>Paloma</i>	19
Tequila Blanco Grapefruit Juice Agave Syrup Fresh Lime Juice	
<i>Tommys Margarita</i>	20
Tequila Blanco Agave Syrup Fresh Lime Juice	
<i>Jalapeno Margarita</i>	19
Tequila Blanco Triple Sec Jalapeño Fresh Lime Juice	
<i>Coco Margarita</i>	19
Tequila Triple Sec Fresh Lime Juice Coconut Cream Coco Monin	
<i>Lychee Margarita</i>	19
Tequila Lychee Liqueur Fresh Lime Juice Lychee Syrup Lychee	
<i>Aperolita</i>	20
Tequila Blanco Aperol Fresh Lime Juice Simple Syrup Zest	
<i>Cool As Cucumber</i>	22
Tequila Blanco Cucumber Extract Jalapeno Agave Fresh Lime Juice	

Sours

Amaretto Sour

Disaronno | Fresh Lime Juice | Simple Syrup

17

Cachaça Sour

Cachaça | Fresh Lime Juice | Simple Syrup

17

The Oaxaca Sour

Tequila Reposado | Lemon juice | Agave Syrup | Bitters

20

Pisco Sour

Pisco | Fresh Lime Juice | Simple Syrup

21

Signature Cocktails

<i>Creamy Strawberry</i>	19
Tequila Blanco Fresh Lime Juice Strawberry Syrup Coconut Cream	
<i>Borracho Mexicano</i>	19
Jalapeño Infused Tequila Blanco Pineapple juice Fresh Lime Juice	
<i>Green Melon</i>	19
Melon Liqueur Jalapeno Syrup Fresh Lime Juice	
<i>352 Barrenjoey</i>	22
Tequila Blanco Coconut Cream Triple Sec Grenadine Chamoy Compote	
<i>De Piña y Coco (Serve In half Pineapple)</i>	28
Tequila Blanco Coconut Cream Pineapple Juice Fresh Lime juice Simple syrup	
<i>Mary Mexicano</i>	20
Bloody Mary Mix Tequila Chipotle Fresh Lime Juice Tajin	
<i>The Blue Baja</i>	21
Vodka Curacao Fresh Lime Juice Peach Schnapps Simple Syrup	
<i>The Smoked Espresso Kiss</i>	22
Mezcal Coffee Liqueur Espresso Almond Syrup Frangelico	
<i>The Oaxaca Negroni</i>	22
Mezcal Sweet Vermouth Campari	
<i>The Oaxaca Old Fashioned</i>	24
Mezcal Tequila Blanco Agave Syrup Chocolate Bitters	

Beers

Tecate Lager 4.5%	10
Balter Cerveza 4.0%	11
Corona Extra 4.5%	12
Young Henry's Cloudy Cider 4.2%	12
Stone & wood Pacific Ale 4.4%	13
Modelo Especial 4.5%	15
Heaps Normal <i>Non-Alcoholic</i>	10
Taps	
Freshwater Wedge Cerveza 4.6%	11
Freshwater Hazy Pale Ale 4.4%.	11

Spirits

Vodka:	Grey Goose	15
	42 Below	13
Gin:	Four Pillar's Rare Dry	15
	Hendrick's	13
Rum:	Bacardi 8	11
	Sailor Spiced Jerry	14
Scotch:	Dewar's 12	12
	Macallan 12	20
Bourbon:	Maker's Mark	13
	Wild Turkey 101	12
Whiskey:	Jameson	11
	Jack Daniels	11

Soft drinks

Coke | Sprite | Ginger Ale | Lemon Lime Bitter | Ginger Beer | Juices 6

Tequila

Blanco	Olmecca Altos Plata	<i>Sweet white peppery finish with more spicy notes</i>	12
	Espolon Silver	<i>Bright agave, notes of pepper, vanilla and grilled pineapple</i>	13
	Tromba Blanco	<i>Flavors of pineapple, caramel and mint with clear finish</i>	14
	Don Julio Blanco	<i>Citrus tones, clean finish with pepper & grass notes</i>	16
	Patron Silver	<i>Herbaceous core with pepper, pineapple & citrus</i>	16
	Kah tequila	<i>Citrus, cinnamon and peppery warmth.</i>	16
	Herradura Plata	<i>Roasted agave & cedar, soft honey and dry herb notes</i>	17
	Tequila G4 Blanco	<i>Big agave and black pepper notes with earthy tones</i>	20
Fortaleza Blanco	<i>Cooked agave, citrus, vanilla, basil, Olive, Lime</i>	21	
Reposado	Espolon Reposado	<i>Rich Roast agave, tropical fruit, vanilla and brown spices</i>	15
	Patrón Reposado	<i>Fresh agave, oak, citrus notes and honey</i>	17
	Kah Reposado	<i>Intense agave, hint of vanilla and caramel</i>	18
	Herradura Reposado	<i>Developed spice on palate, vanilla & cinnamon</i>	19
	Don Julio Reposado	<i>Soft elegant with subtle cocoa, fruit, vanilla characters</i>	19
	G4 Reposado	<i>Agave, mineral, pepper, butter and citrus</i>	24
Fortaleza	<i>Cooked agave, citrus, vanilla, apple, earth, cinnamon</i>	25	
Anejo	Espolon Anejo	<i>Agave and fruits with hint of dried fruit & butterscotch</i>	17
	Herradura Añejo	<i>Intense oak nose, smooth, sweet fruit, long finish</i>	21
	Don Julio Añejo	<i>Cooked agave, wild honey, oak infused butterscotch</i>	22
	Patrón Añejo	<i>Smooth with distinct oak, vanilla, raisins, & honey</i>	22
	La Cofradia Ceramic	<i>Delicious sweet cooked agave, caramel and toffee notes</i>	25
	G4 Anejo	<i>Cooked agave, grass, peach and cinnamon notes</i>	28
Fortaleza	<i>Cooked agave, rich butterscotch, citrus & hazelnuts</i>	30	

Mezcal

Quiquiriqui Espadin	<i>Roasted agave flavors with peppery finish</i>	18
Wahaka Espadin	<i>Spicy, peppery, leathery, agave notes & hints of dried fruit</i>	19
Los Siete Misterios 'Doba-Yej	<i>Earthy leads to sweet lemon zest, vanilla & cloves</i>	20
Ilegal Joven	<i>Rich agave, hints of citrus with green apple & pepper</i>	19
Ilegal Reposado	<i>Light smoky nose, oak, butterscotch, caramelised pear</i>	22
Ilegal Añejo	<i>Sweet agave, cocoa, rye toast & earthy tones</i>	29
El Jolgoria Mexicana	<i>Roasted agave, syrup aromas, light smoke, citrus, peppers</i>	32

What to Know:

Blanco : Unaged or aged up to two months.

Reposado: Aged from two months up to a year.

Añejo: Aged one to Four years in Oak barrel.

Please let our server or Bartender know, if you prefer other popular cocktails beside one in Menu.