## Crafted <br> COLD DRINKS

peach mango iced tea each iced tea, diced mango, mint leaves 6.9
ERRY ICED TEA emon iced tea, mixed berries int leaves 69

MANGO LIME GRANITA Mango \& lime blended ice granita mixed berries 7.9
PASSIONFRUIT GRANITA Passionfruit $\&$ lime blended ice granita, mixed berries 7.9
CED COFFEES ced coffee with ice cream - 7 6 Latte over ice 6 ong black over ice 5

CHOCOLATE FRAPPE Pure melted chocolate blended with ice cream and ice, toppe
with whipped cream 7.5

MOCHAFRAPPÉ Espresso and pure melted chocolate Espresso and pure melted choco
blended with ice cream and ice, topped with whipped cream 7.9
CLASSIC MILKSHAKES Chocolate, strawberry, carame

SALTY CARAMEL SHAKE Salted caramel milkshake, chocolate brownie bits, whipped TRIPLE CHOC SHAKE Couverture chocolate milkshake whipped cream, choc brownie bits 9.9

CHURROS \& ICE CREAM hurros tossed in cinnamon sugar, DOUGHNUTFRIES Dusted $\mathrm{w} / \mathrm{icing}$ sugar, served
$\mathrm{w} / \mathrm{a}$ melted chocolate pot 13.9 belgian waffle Waffle served w/ strawberry, banana, melted chocolate 16.5

## CHURRO SUNDAE

 Vanilla ice cream, churros, browniecrumble, dulce de leche, chocolate fudge $\&$ cinnamon sugar 14.5

AFFOGATO DE CUBA anilla ice cream, espresso shot, dulce de leche, Havana Club 7yo Rum 15.9 DESSERT TASTING PLATE (FOR 2) hurros, doughnut fries, triple choc eche, melted chocolate pot, sliced strawberries 25.9

## SWEETADD-ONS

Melted chocolate pot +3 , dulce de leche +4
vanilla ice cream +2 , strawberries +3

COFFEE, TEA \& HOT CHOC ESPRESSO
Short black piccolo, macchiato R 3.3
Latte, flat white, cappuccino, long black R 3.9| L $4.4 \mid$ XL 4.9 Chai latte R 4.9 | L 5.9 | XL 6.4

> HOT CHOCOLATE
> Thick \& creamy, made with pure

R $4.7 \mid$ L 5.5 | XL 6.3
ORGANIC TEA
English breakfast, earl grey, green tea

MOCHA
Thick \& Creamy
Thick $\mathcal{E}$ creamy hot
chocolate with of espresso R 5.3 | L 5.8 | XL 6.8

Soy +.5, Almond +.5, Decaf +. 5 Lactose Free +.5 , Syrup +1

## Coco Cubano <br> $\begin{array}{llllllllll}\text { V } & \text { I } & \text { A } & \text { L } & \text { A } & V & I & D & A\end{array}$

## COCKTAILS

## Crafted MOJITOS

MOJITO CLÁSICO
vana Club Rum, raw sugar, mint, fresh lime, soda 12

MANGO MOJITO
Havana Club Rum, raw sugar,
mango, mint, fresh lime, soda 14

AASSIONFRUIT MOJITO Havana Club Rum, raw sugar,

LYCHEEMOJITO Havana Club Rum, raw sugar lychee, mint, fresh lime, soda 14

## MARGARITAS

SPICY JALAPENO
Cucumber, agave, jalapeno, Olmeca Gold Tequila, Triple Sec, citrus juices with a lime \& chilli salt rim 15
chees OImeca Gold Tequila, Triple Sec, lime \& lemon juice and a sugar rim 15


CLASSIC
Olmeca Gold Tequila, Triple Sec, emon \& lime juices, salt rim 14
SWEET STRAWBERRY Strawberry, vanilla, Olmeca Gold
Tequila, Triple Sec, citrus juices and a sugar rim 15

STRAWBERRY DAIQUIRI Havana Club Rum, fresh strawberry,
squeezed lime, served frozen 14
PIÑA COLADA
PIÑA COLADA
Havana 3yo Malibu pineapple juice, coconut cream 16

ALMOND COCONUT Banana, berry, Almond Milk \& coconut yogurt 7.9

Any combination of apple, kale watermelon carro celery, ginger, mint 7 JUICE YOUR WAY

## SMOOTHIES

## MANGO BAN

SMOOTHIE
Mango, banana, yogurt, honey 7.5
BANANA SMOOTHIE Banana, yogurt \& honey 7.5
TROPICAL SMOOTHIE Mango, passionfruit, banana, yogurt, honey 7.9
BERRY SMOOTHIE Mixed berries, yogurt, honey 75
Carrot, apple, ginger 7 HYDRATE Watermelon, apple \& mint 7

## WINE

SPARKLING
MORGAN'S BAY SPARKLING (South Australia) 79|-128

## WHite

HARTOG'S PLATE MOSCATO (South Australia)
JULIET PINOT GRIGIO (South Australia)
821 SOUTH SAUVIGNON BLANC (Marlborough, NZ ROTHBURY SEM SAUV BLANC (South Australia) MORGAN'S BAY CHARDONAY (South Australia)

ROSÉ
UPSIDE DOWN ROSÉ (South Australia)
$7.5|11.5| 28$
RED
JULIET PINOT NOIR (Mornington Pennisula, VIC)
MORGANS BAY CAB MERLOT (South Australia)
LITTLE BERRY SHIRAZ (McClaren Vale, SA)
ROTHBURY ESTATE SHIRAZ CABERNET (South Australia)
$9.5|14.5| 37$ $6.9|9.9| 26$ $8.9|13.9| 36$ 7.9 | 11.9 | 29
havana iced tea Havana 3yo, Triple Sec, tequila, gin vodka, coke 16
ESPRESSO MARTINI
Espresso, vodka, Kahlúa 15

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        SANGRIA
CARAFE (500ML) 12 | JUG (1.1L) }2
    RED OR WHITE WINE
    Seasonal fruit, mint leaves,lemonade
Seasonal fruit, mint leaves lemonad
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## SPIRITS

AVAILABLE please ask staff

## BEER \& CIDER

bottled beer
Pacifico (Mex) 8.5 Corona (Mex) 7.9 Stella Artois 7.9 Great Northern Crisp 6.9

## CIDER

litle Green Apple Cider 7.9

CPaft beer
Fat Yak 8.9
Stone \& Wood Pacific Ale 8.9 Young Henrys Newtowner Pale Ale 8.9 Feral Hop Hog 9.5
TAP BEER sch I pint I jug
$\begin{array}{ll}\text { Pirate Life } & 8.9|10.5| 25\end{array}$


## BURGERS

PRAWNS, CHORIZO \& HALOUM Grilled garlic prawns, chorizo soft tortillas 21.9
GRILLED CHICKEN SKEWERS Three grilled chicken skewers, add extra skewer +3

CHICKEN SLIDERS ried chicken sliders (2) reamy slaw, house chil sauce 145 add extra slider +7.5 PULLED BEEF SLIDERS Pulled beef sliders (2), lettuce, omato, pickles, burger mayo 14.5 add extra slider +7.5

CORN CHIPS \& GUAC vg Crispy corn chips, quacamole 8.5 HALOUMI FRIES $v$ poumi fries W/ yoghurt dip

SALT \& PEPPER CALAMARIG Crispy salt \& pepper calamari, parsley, chilli, aioli 14.9
OUTHERNFRIED CHICKEN Crispy fried chicken tenders

## OADED FRIES

acho beef $\&$ cheese on fries 11.9 wap for sweet potato fries +2

## QUESADILLAS

w/ roasted capsicum \& melted cheese in a folded soft flou
tortilla served $\mathrm{w} /$ sour cream add guac +4

CHICKEN \& MUSHROOM
MUSHROOM \& CAPSICUM $V$ 15.5 13.5

| GRILLED CHICKEN <br> Lime \& pepper chicken (2), capsicum salsa, guac \& creamy chipotle slaw on a soft tortilla 15.9 | pULLED BEEF <br> Marinated pulled beef, capsicum salsa, guac \& creamy chipotle slaw on a soft tortilla 16.9 <br> SOUTHERN FRIED |
| :---: | :---: |
| FISH TACOS <br> Beer battered fish (2), capsicum salsa, guac \& creamy chipotle slaw on a soft tortilla 16.9 | CHICKEN <br> Southern fried chicken (2), capsicum salsa, guac \& creamy chipotle slaw on a soft tortilla 16.9 |

## FAJITAS

All our fajitas are served $w /$ roasted red capsicum, guacamole, sour cream, fresh jalapeños \& soft tortillas

## CHARGRILLED CHICKEN

HICKEN
\& MUSH HALOUM
\& MUSHROOMSV
19.9

All our products may contain traces of gluten, nuts, dairy. Ask if you have questions regarding allergies. Surcharges apply to credit card. 15\% surcharge on Public Holidays. V=VEGETARIAN | VG=VEGAN | G=LOW GLUTEN | O=OPTION

SOUTHERN FRIED
CHICKEN BURGER
Southern fried chicken, creamy slaw, house chilli sauce 15.5

SOUTHERN FRIED CHICKEN + BACON DELUXE
Southern fried chicken with bacon
\& American cheese, creamy slaw, house chilli sauce 18.9

CHICKEN, AVO \& BACON Grilled chicken breast, crispy bacon, avocado, tomato, baby cos lettuce, aioli 16.9

## Cheese burger

 Wagu beef pattie, American cheese tomato, onion, pickles, babylettuce, burger mayo 14.9 CHEESE\&BACON DELUXE BURGER Wagu beef pattie, double American cheese, crispy bacon, tomato, onion, pickles, baby cos lettuce, burger
mayo 18.9 Grilled chicken burger Grilled chicken breast, tomato, baby cos lettuce, aioli 12.9

## $A D D$ FRIES +3 <br> CUBAN <br> PRESSED SANDWICHES

## EL GRANDE <br> "The Ultimate Cuban Sandwich" <br> smoked pulled pork, ham, swiss cheese, mustard, pickles, smokey chipotle mayo in a pressed Cuban roll, served with sea salt potato crisps and fries 26.9 <br> L

CHICKEN CUBANO
Grilled chicken breast, bacon, swiss cheese, pickles, smokey chipotle mayo, Havana bbq sauce 16.5
cubanito
Pulled pork, ham, swiss cheese, mustard, pickles, smokey chipotle mayo 15.5

HAVANA BEEF
Tender pulled beef, swiss cheese, pickles, smokey chipotle mayo Havana bbq sauce 16.5

MUSHROOM \&FETAV Mushroom, feta and baby spinach w basil pesto and chipotle mayo 15.5

## mmamme BURRITOS

CHICKEN BURRITO Grilled chicken, brown rice, black creamy chipotle slaw, cheese 12.9
pulled beef burrito Slow cooked pulled beef, brown
rice, black beans, jalapeños, sour cream, creamy chipotle slaw. cheese 12.9

VEGGIE BURRITO Chargriled corn, capsicum, black
beans ,brown rice cream, creamy chipotle slaw, cheese 12.5
CHICKEN WRAP Lime \& pepper chicken breast, guac, tomato, baby cos lettuce \& house add bacon +2

FRIES \& SAUCES

## FRIES 5.5

SWEET POTATO
FRIES 7.5

DIPPING SAUCES 1.5 Aioli, smokey chipotle, chilli aiol DICED JALAPEÑOS 1.5

## NACHOS

CLASSIC BEEF

Crispy tortilla chips, $100 \%$ Aussie beef mince, guacamole, cheese, salsa, sour cream 17

GRILLED CHICKEN
Crispy tortilla chips, grilled chicken, guacamole, cheese, salsa, sour cream 17
SAUTÉED black beans v
Crispy tortilla chips, black beans, guacamole, cheese
salsa, sour cream 16
Add diced jalapeños +1.5

## MAINS

CHICKEN SCHNITZEL
Crumbed chicken breast served
w/ fries \& creamy slaw 23.5
add pouring sauce +3
nacho loaded
SCHNITZEL
Crumbed chicken breast loaded w/ corn chips, nacho beef, chees guac $\&$ sour cream, served $w /$ fries \& creamy slaw 27.9

## cuban loaded

SCHNITZEL
Crumbed chicken breast loaded pickles \& smokey chipotle mays served w/ fries \& creamy slaw 28.9

## FISH\&CHIPS

Wild caught crispy battered fish
w/ fries \& mixed leaf salad 21.9

POURING SAUCE OPTIONS gravy | mushroom | creamy
peppercorn

## FROM THE GRILL

GRILLED CHICKEN G Chargrilled lime chicken breast salad, w/ side of house chilli sauce 24.5 add pouring sauce +3
GRILLED SALMON GO Grilled Tasmanian salmon fllet, served w/ fries $\&$ side salad 28.9 swap fries for Cuban rice +2

ANGUS SIRLOIN STEAK 250 g Angus sirloin steak w/ fies, mixed leaf salad $\&$ your

SURF \& TURF 250 g Angus sirloin steak opped $w /$ grilled garlic prawns w/ fries, mixed leaf salad $\&$ choice of pouring sauce 39.9

## SALADS \& BOWLS

## CHICKEN \& AVO SALAD $G$

 Griled chicken, avocado, fresh garden green goddess dressing 13.9
## WARM MUSHROOM

RICE BOWLVGO
Grilled field mushrooms, brown rice avocado, baby spinach, black beans, parmesan cheese 17.9
haloumisalad Grilled haloumi, fresh garden salad, sun-dried tomatoes, fried shallots with a green goddess dressing 14.5
GRILLED CHICKEN BOW Grilled chicken, avocado, charred corn, sun-dried tomatoes, baby spinach, spring dressing on warm brown rice 16.9

