COCKTAILS

Spritz Me $110
campari, PF curaçao, grapefruit, sparkling wine

Mimosa $100
sparkling wine, orange, passionfruit & lemon

Michelada ☀ $90
Corona 0%, Flagrant Hot Sauce, spices, tomato, lime & tajin, add lager **+ $20**

Call Me Betty $110
gin, daikon, tonic, cucumber, dill, lime

Bloody Mary $115
vodka, horseradish, worcestershire, smoked paprika, tomato, lime & tajin

Espresso Martini $110
dark rum, coffee liquor & espresso

AL's Iced Tea ☀ $90
engllish breakfast tea, peach tea, lemon.
make it boozie, add gin or vodka **+ $20**

Sangria sin Fiesta ☀ $90
passionfruit, cranberry, orange, lime
make it boozie **+$20**



CALL ME AL BRUNCH

BEER

Gweilo Beer $90
Lager | Pale Ale

Corona 0% $60

FREE FLOW VIBES

2 HOUR FREE FLOW $280

MIMOSA
sparkling wine, orange, passionfruit & lemon oil

SPECTACLE WINE
Sauvignon Blanc | Rosé | Shiraz | Sparkling

(10% service charge) ☀ non-alcaholic

WINE

SPARKLING

	GLS	BTL
House Sparkling	$100	$360
Champagne Fluteau Cuvée Écho Brut NV		$920

WHITE

	GLS	BTL
House Sauvignon Blanc	$100	$400
HDF Von Liechtenstein Gruner Veltliner 2023	$110	$440
Maison A&S Ysée Riesling 2023	$125	$500
Tornatore Etna Bianco Carricante DOC 2023		$480
Puchang Blanc de Noir		$600
Rupert & Rothschild 'Baroness Nadine' Chardonnay 2024		$780

ORANGE

	GLS	BTL
Puchang Rkatsiteli 2022	$130	$520

PINK

	GLS	BTL
House Rosé	$100	$400

RED

	GLS	BTL
Villa Saint-Gris Pinot Noir 2024	$110	$440
Thibaud Capellaro Zè-Ro, Syrah, Viognier 2023*	$125	$500
Château des Jaume Infusion Syrah, Grenache & Carignan 2022		$500
House Shiraz	$100	$400
Domaine De Lucey Le Sarrasin Mondeuse 2022		$680

EXPLORE MORE WINE!

Our team is happy to open any wine by the bottle with the commitment to enjoy 2 glasses.

(10% service charge) ***Chilled Red**

FOOD

BRUNCH

Avo Toast $145
panko crusted soft-boiled egg, chunky avocado, chilli, thick sourdough, crema

The BB Bun $120
back bacon, american cheese, comeback sauce, sauté onions & fried egg

Chilaquiles $155
crispy corn tortilla, salsa roja, fried egg, avocado, crema & cotija

Steak & Eggs $200
home fries, cherry tomatoes, fried egg, caramelised onion

BANGERS

Might As Well Be Fries $75
fingerling potatoes, sea salt, malt vinegar, thyme

Polmard Beef Tartare $150
capers, crushed tortilla chips, chives, sourdough

Peaches & Burrata $160
pickled cantaloupe, crispy serrano ham, honey, herbs

Spicy Rigatoni $175
chorizo, calabrian chili, mascarpone, parmesan

ADD ON:

avocado	+$25
extra egg	+$30
bacon	+$40

SWEET

70% Dark Chocolate Mousse $90
olive oil, sea salt

(10% service charge) Vegan