

DRINK ME

SPECIALTY COCKTAILS

THE BOOZY BANANA	\$20
Bati Banana Rum, Bati Blanca, Coco Lopez, Coconut Cream, Lime, Pineapple	
DRUNKEN MONKEY	\$21
Caramel Washed Monkey Shoulder Whisky, Demerara Sugar, Smoked Walnut Bitters	
TOO HOT TO HANDLE	\$21
White Oat Chilli Mango Gin, De Kuyper Mango Liqueur, Lemon, Peach, Pineapple	
SPICY PINEAPPLE MARGARITA	\$20
Casa Orendain Tequila, Pineapple, Jalapeno, Lime	
GRAPEFRUIT MARGARITA	\$20
Tequila, Triple Sec, Lime, Grapefruit	
SASSY SIPPER	\$21
Roku Gin, Chambord, Lemon, Champagne & Berry Reduction, Orange Bitters, Rosemary	
APPLE-TINNY	\$20
Sailor Jerry's Savage Apple Spiced Rum, Paraiso Lychee, Pavan, Pineapple	
BEEHAVE!	\$20
Makers Mark Bourbon, Fireball, Honey & Cinnamon Sugar, Lemon, Ginger Ale	
PING PONG PADDLE POP	\$20
Belvedere Vodka, De Kuyper Creme De Cacao, Lemon, Caramel, Banana	
SECRET GARDEN	\$20
Reyka Vodka, St Germain Elderflower, 23rd Street Violet Gin, Lemon, Rosemary, Apple	
PASSIONATELY NUTS	\$21
Coconut Washed Olmeca Tequila, De Kuyper Triple Sec, Passionfruit, Lime	
TROPIC ISLAND	\$20
De Kuyper Passionfruit, Mango, Triple Sec, Pavan, Paraiso Lychee, Pineapple	

CLASSIC COCKTAILS

PORNSTAR MARTINI	\$20
Vodka, Vanilla, Passionfruit, Lemon, Pineapple Served with Prosecco	
ESPRESSO MARTINI	\$21
Vodka, Broken Bean Espresso Liqueur, Espresso, Sugar, Biscoff	
TOMMY'S MARGARITA	\$21
Tequila, Agave, Lime – Normal / Spicy	
NEGRONI	\$23
Hendricks Gin, Campari, Sweet Vermouth, Orange Bitters	
MOJITO	\$20
White Rum, Mint, Lime, Sugar, Soda	
COSMOPOLITAN	\$21
Vodka, Triple Sec, Cranberry, Lime	
SOUTHSIDE	\$20
Gin, Mint, Lime	
LONG ISLAND ICED TEA	\$23
Vodka, White Rum, Gin, Triple Sec, Tequila, Lemon, Sugar, Pepsi Max	
OLD FASHIONED	\$22
Bourbon, Sugar, Bitters	
MAI TAI	\$20
Dark Rum, Spiced Rum, Pineapple, Orange, Orgeat, Lime, Bitters	
FRUIT TINGLE	\$20
Vodka, Lemonade, Blood Orange, Clementine, Mandarin, Grapefruit, Raspberry	
A SOUR YOUR WAY	\$20
You choose the spirit, we create your signature sour.	

SPRITZ & BELLINIS

HOME GROWN PINK HIBISCUS SPRITZ	\$16
Grainshaker Vodka, Hibiscus, Rhubarb, Pomegranate, Strawberry	
HOME GROWN ORANGE & MANDARIN SPRITZ	\$16
Grainshaker Vodka, Verjus, Orange, Mandarin, Bitters	
BLOODY SHIRAZ GIN SPRITZ	\$16
Four Pillars Bloody Shiraz Gin, Rose Vermouth, Illawarra Plum	
YUZU & PEACH GIN SPRITZ	\$16
Four Pillars Fresh Yuzu Gin, Yuzu Syrup, Peach, Native Quandong, Soda	

SPRITZ TREES 4 for \$50 | 8 for \$95
(one of each) (two of each)

Home Grown Pink Hibiscus Spritz
Home Grown Orange & Mandarin Spritz
Bloody Shiraz Gin Spritz
Yuzu & Peach Gin Spritz

BEERS, CIDERS, SELTZERS

TAP	IMPERIALS	SCHOONERS
Furphy Ale	\$15.00	\$7.50
Heineken	\$15.00	\$7.50
Stone & Wood	\$16.00	\$8.50
Coopers Pale Ale	\$15.00	\$7.50
Kirin Ichiban	(One Size 350ml)	\$13.00
West End	\$15.00	\$7.50
Hahn SuperDry	\$15.00	\$7.50
Hahn SuperDry 3.5	\$15.00	\$7.50
Coors Lager	\$15.00	\$7.50
Matsos Ginger Beer	\$15.00	47.50
Magners Irish Cider	\$15.00	\$7.50
Byron Bay Alcoholic Lemon Squash	\$15.00	\$7.50
BOTTLES & RTD-SELTZERS		ONE SIZE
Furphy Ale		\$11.00
Single Fin		\$10.00
James Boag's Premium Light Beer		\$7.00
Millers Genuine Draft		\$11.00
Hahn SuperDry GF Beer		\$10.00
Hahn SuperDry 3.5 Mid Strength GF Beer		\$10.00
Heineken 0% Non-Alcoholic Beer		\$6.00
5 Seeds Low Sugar Cider		\$11.00
White Claw Seltzer		\$12.00

WINE

	GLASS	BOTTLE
Seppelt The Great Entertainer Sparkling	\$10.00	\$44.00
Squealing Pig Sav Blanc	\$10.00	N/A
821 Marlborough Sav Blanc	\$12.00	\$52.00
Pepperjack Chardonnay	\$12.50	\$53.00
T'Gallant Grace Pinot Grigio	\$12.00	\$52.00
Juliet Moscato	\$11.00	\$46.00
St Huberts The Stag Rose	\$11.50	\$52.00
Cape Schank Rose	\$9.50	N/A
Pepperjack Shiraz	\$12.50	\$53.00
Fickle Mistress Pinot Noir	\$13.00	\$57.00
Squealing Pig Tempranillo	\$13.00	\$54.00
Devil's Lair Honeybomb	N/A	\$70.00
Luxe Malbec		

NON-ALCOHOLIC

ONLY FOR FANS	\$12
Passionfruit, Pineapple, Vanilla & Lemon	
PINKY WINKY	\$12
Pineapple, Apple, Cranberry & Lime	
APPLE OF MY EYE	\$12
Apple, Lemon, Salted Caramel & Vanilla	
STRAWBERRY RIZZLER	\$12
Strawberry, Peach, Mint, Lime Topped With Lemonade	
NON-ALCOHOLIC MANDARIN SPRITZ	\$12
Orange, Mandarin, Grape & Bitters	

EAT ME POSH NOSH

TO SHARE

BUFFALO CAULIFLOWER (V, VGO, GF, NF) \$15
Spring onion, crispy basil, toasted pepitas & ranch

JALAPENO MAC & CHEESE CROQUETTES (V, NF) \$15
Served with jalapeno aioli

ARANCINI (VG, NF, GF) \$15
Choose from 1 of the following:
Tomato basil w/ truffle aioli
Pumpkin w/ herb aioli & pepitas
Truffle mushroom w/ truffle aioli & crispy basil

PING PONG CHICKEN (DF, NF, HALAL) \$15
Fried chicken bites in a secret blend of herbs & spices

NORI CALAMARI (GF, NF) \$19
Cilantro, aioli & togarashi lemon

ASSORTED DIPS PLATTER (V) \$28
Dips served with toasted flat bread, grissini, crackers, olives & pickled cornichons

NACHOS (VGO, GF, NF) \$15
Served with salsa, mozzarella cheese, sour cream, spring onion & cilantro

Vegan option: Served w/ salsa, vegan cheese, vegan aioli, spring onion & cilantro

LOAD'EM UP: Choose from buffalo chicken, pulled pork, or chorizo, or vegan pepperoni \$4

FRIES
Fries w / aioli (V, VGO, GF, NF) \$11
Waffle fries w / aioli (V, VGO, NF) \$12
Sweet potato fries w / aioli (V, VGO, GF, NF) \$13
LOAD'EM UP: Choose from truffle cheese & truffle aioli, mozzarella cheese & gravy, or Lily Q's Smokey BBQ pulled pork & caramelised onion. \$5

FILL ME UP

PIZZAS (GF BASE +\$4) \$17

MARGHERITA (V, NF, VGO, DFO, GFO)
Tomato base, mozzarella, basil, parmesan & fresh buffalo mozzarella

MUSHROOM (V, NF, VGO, DFO, GFO)
Tomato base, mozzarella, mushrooms, caramelised onions, rocket & truffle oil

PEPPERONI (NF, VGO, DFO, GFO)
BBQ base, mozzarella, pepperoni, oregano, chorizo & parmesan

CHEESEBURGER (NF, GFO)
Ballers signature burger sauce base, mozzarella, beef mince, bacon, pickles, ketchup & mustard

BUFFALO CHICKEN (NF, DFO, HALAL)
BBQ base, grilled buffalo chicken, mozzarella, parmesan

VEGAN PEPPERONI (NF, VG, GFO)
BBQ base, vegan cheese, vegan pepperoni, oregano

TACOS (X3) (GFO) \$25
Your choice of filling. All tacos served with a side of corn chips w/ salsa or fries w/ ketchup
Buffalo chicken & chipotle mayo (GF, DF, NF)
Fried fish, salsa verde & jalapeno (NF, DF)
Panko prawn, sriracha mayo & togarashi (GFO, NF, DF)
Mushroom & caramelised onion (VG, GF, NF)
BBQ pulled pork, caramelised onion, slaw, crispy shallots, pickles (GF, DF)

SLIDERS (X3) (may contain nut traces) \$28
Served with your choice of filling. All sliders are served with a side of fries & aioli.
Beef patty, bacon, American cheese, lettuce, ketchup, mustard & pickles (NF, DFO)
BBQ pulled pork, caramelised onion, slaw, crispy shallots, pickles (DFO)
Chicken schnitty, chipotle mayo, slaw & pickles (DFO)
Unbeatable beetroot sliders, lettuce, pickles, aioli (VG, GFO, NF)

LIMITED TIME ONLY:
HOT HONEY (we recommend for the pepperoni pizza!) \$5

GF – Gluten Free, though we cannot offer coeliac friendly. See staff. GFO – Gluten Free Option V - Vegetarian
VG – Vegan VGO – Vegan Option DF – Dairy Free DFO – Dairy Free Option
NF – Nut Free, though we cannot guarantee no traces. All food may contain traces of garlic. See staff.

Please note that our menu items may contain traces of nuts, garlic, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, we are unable to guarantee the absence of the above ingredients in its menu items as dietary food is processed in the same equipment. In other words, gluten-free items are cooked and fried in the same space as items containing wheat, and vegan items are cooked in the same place as meat and dairy products.

Unfortunately, we cannot cater for all dietary requirements. We have created the perfect balance of dietaries within our menu to offer you and for us to. We appreciate your understanding.