



WORLD CUP SPECIALS MENU

CHORIPAN \$30

Milk bun, aioli, chimmichurri, salsa, fries

FERNET & COLA \$16.80

CROQUE MONSIEUR \$31

Mortadella, parmesan, swiss cheese

FRENCH 75; GIN, LEMON JUICE, SUGAR SYRUP, HOUSE SPARKLING \$20

CHURRASCO \$22

Chimmichurri, lemon LG) (LD)

CAIPIRINHA; SAGATIBA CRISTALINA, LIME, SUGAR SYRUP \$20

BRAISED BEEF TACO \$24

Coriander, salsa, mozzarella (LDO)

PALOMA; TEQUILA, LIME JUICE, PINK GRAPEFRUIT \$25

(LG) - LOW GLUTEN | (LD) - LOW DAIRY | (V) - VEGETARIAN | (VG) - VEGAN | (LGO) - LOW GLUTEN OPTION | (LDO) - LOW DAIRY OPTION
(VO) - VEGETARIAN OPTION | (VGO) - VEGAN OPTION | (A) - AUSTRALIAN SEAFOOD | (I) - IMPORTED SEAFOOD | (M) - MIXED SEAFOOD ORIGIN



WORLD CUP SPECIALS MENU

BRATWURST HOAGIE ROLL \$30

Ketchup, mustard, sauerkraut, fried onions, fries

BELLINI; SCHNAPPS & PROSECCO

BUFFALO CHICKEN WINGS \$28

Aioli, pickles (LD)

GIANT YORKIE LAMB ROAST \$38

All the trimmings, gravy (LDO, LGO)

THREE LIONS LAGER \$13.80 | THREE LIONS LAGER BEER TOWER \$65.00

PEDRO XIMENEZ GARLIC MUSHROOMS \$21

Garlic butter, aioli

SANGRIA JUG; HOUSE RED, TRIPLE SEC, ORANGE JUICE, APPLE JUICE \$85

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