

Splash Tapas Bar

WHITE WINE

Silver Moki Sauvignon Blanc <i>NZ</i>	7.5 26
Toi Toi Sauvignon Blanc <i>NZ</i>	34
Rawson's retreat Chardonnay <i>SA</i>	36
Glamper Semillon Sauvignon Blanc	40
Balliamo Pinot Grigio <i>Italy</i>	10 45

RED WINE

Billy's Shadow Cab Sauvignon <i>SA</i>	7.5 26
Rawson's Retreat Merlot <i>SA</i>	8.5 32
19 Crimes Shiraz <i>SA</i>	38
Elephant In The Room Pinot Noir <i>SA</i>	45
Carpineto Dogajolo Sangiovese <i>Italy</i>	48

SPARKLING

Seaview Brut <i>SA</i>	7.5 28
Borgo SanLeo Prosecco <i>Italy</i>	9.5 44
Henkell Trocken <i>Germany</i>	45

ROSE

Down the Lane Gris de Gris <i>NSW</i>	8.5 35
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BEER

Single Fin Summer Ale	11
James Squire 150 lashes	10
Fat Yak Pale Ale	10
Corona	9
Peroni	9
Asahi	9
Dos equis	9
Superdry	8.5
Pure Blonde	8.5
Coopers Pale Ale	8.5
Hahn Light	7.5

CIDER

3 Oaks Apple Cider	10
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SPIRITS

Smirnoff	8.5
Eldorado White Rum	8.5
Gordon's Pink Gin	9
Bombay Sapphire	9
The Botanist dry Gin	10
Makers Mark	9
Canadian Club	9
Espolon Blanco Tequila	9
Espolon Reposado Tequila	10
Shipwreck Mango Rum	11
Shipwreck Spiced Rum	11
Eldorado 5 y.o Rum	10
Belvedere	11
Chivas Regal	11
Balvenie Doublewood 12 y.o	12

LIQUEURS

Baileys	8.5
Disaronno	9
Cointreau	9
kahlua	8.5
Malibu	8.5
Midori	8.5
Pimms	8.5

SOFT DRINKS

Coke, diet coke, lemonade, solo, tonic, soda water	4
Ginger beer	5
San Pellegrino	8

FRESH JUICE

Apple, Orange, Watermelon, pineapple	8
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Splash Tapas Bar

\$28 SET MENU

MINIMUM 2 PEOPLE **GFR**

Dips with Turkish
Green Beans
Haloumi
Meatballs
Chorizo
Wings
Rocket & baby cos salad
Calamari

\$38 SET MENU

MINIMUM 2 PEOPLE **GFR**

Dips with Turkish
Green Beans
Haloumi
Meatballs
Chorizo
Wings
Rocket & baby cos salad
Calamari
Chicken Skewers
Arancini

No Changes can me made to the set menus

TAPAS MENU

WARM TURKISH BREAD

with a selection of dips

HOUSE MARINATED OLIVES

GRILLED HALOUMI

toasted pepitas, honey and thyme **GF**

PAN FRIED GREEN BABY BEANS

with Dijon aioli and walnuts **GF**

CHARGRILLED HARISSA CHICKEN

with cous cous, preserved lemon, dates pomegranate dressing

BUFFALO WINGS

ranch dipping sauce

CHARGRILLED LAMB SLIDERS

beetroot relish, cheddar, sriracha (2)

FIVE SPICE SQUID

lime aioli

PORK & BEEF MEATBALLS

tomato and cinnamon sauce, pecorino **GF**

CINNAMON DUSTED CHURROS

dark chocolate sauce and strawberry jam

CHICKEN NUGGETS // MEATBALLS // FISH COCKTAILS \$10

served with chips, tomato sauce

12	POLENTA CRUSTED PRAWNS	18
	cauliflower puree, zucchini, cos hearts	
6	TWICE COOKED PORK BELLY	20
	confit carrot, radish and apple GF	
14	TEMPURA SOFT SHELL CRAB TACOS	14
	sweet corn salsa, iceberg, chipotle mayo (2)	
12	PAN-FRIED SMOKED CHORIZO	13
	fried cauliflower, chickpeas, kale, Pedro Jimenez GF	
15	SALAD OF BABY COS	12
	rocket, pear, shaved fennel, pecorino GF	
12	THREE CHEESE ARANCINI	14
	roast garlic aioli, rocket and artichoke salad	
14	CHARGRILLED PORTABELLA MUSHROOMS	10
	garlic and sherry, pinenuts GF	
15	POTATAS BRAVAS	10
	confit garlic, paprika and cumin salt GF	
12	TRUFFLE PARMESAN FRIES GF	10

DESSERT

10	VANILLA AND CITRUS CREME BRULEE	10
	chocolate ice cream	

KIDS

SORRY, NO SPLIT BILLS!

Splash

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HOUSE COCKTAILS \$18

BE MY MAN-GO | 17
A frozen blend of coconut rum, mango, mint and lime

FLAMING MAI TAI | 18
Spiced rum, Disaronno, coconut rum, fresh pineapple & orgeat topped with a flaming passion fruit

ESPRESSO MARTINI | 18
Vodka, Kahlua, espresso with a touch of maple

OREO MARTINI | 17
White chocolate liqueur, vanilla vodka, Oreos and cookies and cream ice cream

LYCHEE & ELDERFLOWER SPRITZ | 17
Lychee and elderflower liqueur topped with prosecco and soda.

THE TROUBLEMAKER | 17
Blanco tequila, crème de mure, citrus and fresh pineapple.

PARLEZ VOUS FRANCIS | 18
Disaronno, chambord, raspberry, citrus and egg white for a creamy finish.

THE MCKENZIE | 17
Pink Gin, Pavan, lemon and hibiscus syrup

SANGRIA JUGS \$30

RED SANGRIA
Red wine, spiced rum, orange juice, lemonade and seasonal fruit

WHITE SANGRIA
White wine, cointreau, apple liqueur, lemonade and season fruit

PASSIONFRUIT MOJITO JUG
White rum, mint, simple syrup, lime and fresh passionfruit

ROSE GIN FIZZ JUG
Rose wine, pink gin, rosemary sugar syrup, angostura bitters and lemonade

CLASSIC COCKTAILS

MOJITO | 16
White rum, lime and mint

CAPRIOSKA | 16
Vodka and lime

SOUTH SIDE | 17
Bombay, lime and mint

MARGARITA | 17
Tequila, cointreau, lemon and sugar

COSMOPOLITAN | 16
Vodka, cointreau, cranberry and lime

APEROL SPRITZ | 16
Aperol, prosecco and soda

AMMARETTO SOUR | 17
Disaronno, lemon and egg white

WHISKEY SOUR | 18
Chivas regal, lemon and egg white

OLD FASHIONED | 18
Your choice of rum, scotch or bourbon, brown sugar and angostura bitters

BRAMBLE | 17
Crème d'mure, gin, lemon and sugar

FRENCH MARTINI | 16
Vodka, chambord and pineapple juice

MARTINI | 18
*Your choice of vodka or gin
Dirty or with a twist
Shaken or stirred*

LONG ISLAND ICED TEA | 18
Vodka, gin, rum, tequila and cointreau, lemon and coke

WANT SOMETHING THAT'S NOT ON THE MENU, ASK OUR HELPFUL STAFF TO MAKE YOU YOUR FAVOURITE COCKTAIL

SORRY, NO SPILT BILLS!