

# COCKTAILS



## **OLD GROGRAM**

**\$ 20**

*Lobo's flagship creation, rich in flavour yet refreshing, a truly delicious take on an old Navy grog.*

**LOBO'S SPICED RUM, LEMON, SUGAR AND LOBO'S FAMOUS STOUT VERMOUTH. OH, AND FLAMES!**



## **DOMINO**

**\$ 22**

*The game is Double-Nine's, the summer sun is beating down and you've just called Domino. What could taste better than victory? We'll you're looking at it.*

**BACARDI CARTA BLANCA RUM, MANZANILLA SHERRY, RICE MILK, TOPPED UP WITH OUR PINEAPPLE & BLACK TEA SODA**



## **WHITE NEGRONI DAIQUIRI**

**\$ 20**

*What better way to mix two of our favourite classics than in this delightfully refreshing libation.*

**PLANTATION 3 STAR RUM, LILLET, SUZE, LEMON, SUGAR AND A DASH OF ORANGE BITTERS**



## **BAHIA FIZZ**

**\$20**

*Ever wondered what it would feel like to lay on a Cuban beach in the summer? Take a sip to find out!*

**BACARDI 8 RUM, BLUEBERRY AND EARL GREY SHURB, BAY LEAVES, LEMON, EGG WHITE TOPPED UP WITH A SPLASH OF SODA**

*1% fee on all Visa, MasterCard and Amex cards*



### **ROYAL BERMUDA YACHT CLUB**

**\$21**

*One of our most popular rum classics! Think delicious rum meets a margarita and moves to Barbados. Pure tiki yum.*

**BACARDI 8 RUM, PF CURACAO, HOUSE FALERNUM BLEND ALL SHAKEN UP WITH FRESH LIME**



### **THE FLOOR IS GUAVA**

**\$20**

*The floor is making responsible decisions, like not partying all night. Or is it?*

**BACARDI CARTA BLANCA RUM, EL DORADO 151 RUM, COCONUT RUM. GUAVA, HONEY MEAD, AND A TOUCH OF LEMON**



### **PLATINO MARTINI**

**\$20**

*Best thing since Lobo's plantain crisps, it's a brilliant blend of sweet and sour. Mind. Blown.*

**DOLIN BIANCO VERMOUTH, EL DORADO 151 RUM, CREME DE BANANA, AND A DASH OF PICKLED ONION BITTERS**



### **RUM N RYE OLD FASHIONED**

*Rum and Jim Beam Rye in an Old Fashioned. A simple and delicious way to mix two of our favourite spirits.*

**JIM BEAM RYE, CANE SYRUP, ANGOSTURA AND ORANGE BITTERS WITH YOUR CHOICE OF:**

**#1 BACARDI 8 \$20**

**#2 FLOR DE CANA 18 \$26**

**#3 MOUNT GAY 1703 MASTER SELECT \$32**

*1% fee on all Visa, MasterCard and Amex cards*



# CHAMPAGNE & SPARKLING

NV  
**CHANDON BRUT** \$12 \$68  
YARRA VALLEY, VICTORIA  
*apple, pear, citrus*

NV  
**MOËT & CHANDON** \$23 \$115  
ÉPERNAY, CHAMPAGNE  
*classic, rich, long finish*

2011  
**DOMAINE PICHOT VOUVRAY BRUT** \$66  
VOUVRAY, LOIRE VALLEY  
*fresh, aperitif style, sparkling chenin blanc*

NV  
**RUINART 'R' DE RUINART** \$190  
REIMS, CHAMPAGNE  
*apples, apricots, shortbread*

NV  
**RUINART BLANC DE BLANCS (MAGNUM)** \$410  
REIMS, CHAMPAGNE  
*white flowers, supple, ripe citrus*

2004  
**VEUVE CLICQUOT 'LA GRANDE DAME'** \$380  
REIMS, CHAMPAGNE  
*citrus, almonds, brioche*

NV  
**KRUG GRANDE CUVÉE** \$480  
REIMS, CHAMPAGNE  
*toasted bread, hazelnut, nougat*

1% fee on all Visa, MasterCard and Amex cards

NV

**RUINART ROSÉ**

REIMS, CHAMPAGNE

*subtle, fruity, red fruit*

\$230

NV

**BILLECART-SALMON ROSÉ**

MAREUIL-SUR-AY, CHAMPAGNE

*berries, bright, clean finish*

\$210



WHITE WINE

2018

**THE PASS SAUVIGNON**

MARLBOROUGH, NZ

*tropical fruits, citrus, easy going*

\$11

\$54

2017

**KUMEU RIVER PINOT GRIS**

AUCKLAND, NZ

*tropical, stonefruits, juicy*

\$13

\$62

2017

**ADELINA REISLING**

POLISH HILL, SA

*dry, apple, interesting*

\$14

\$68

2018

**UNICO ZELO RIVER SAND FIANO**

ADELAIDE HILLS, SA

*elegant, soft acidity, trendy*

\$74

2017

**KURT ANGERIER KIES GRUNER VETLINER**

KAMPTAL, AUSTRIA

*savoury, versatile, crowd pleaser*

\$70

1% fee on all Visa, MasterCard and Amex cards

2018

**GREGORIS PINOT GRIGIO**

VENETO, ITALY

*apples, green pears, crisp*

\$68

2018

**CLYDE PARK FUME BLANC**

GEELONG, VIC

*rich texture, smokey, delicious*

\$78

2016

**PAS SAINT MARTIN SAUMUR BLANC**

LOIRE, FRANCE

*powerful, complex, structured*

\$72

2017

**MOUNT MACLELOUD CHARDONNAY**

GIPPSLAND, VIC

*textural, oaky, creamy*

\$72

2017

**PIERRICK LAROCHE PETIT CHABLS**

BURGUNDY, FRANCE

*white floral, citrus, classic minerality*

\$84



ROSÉ & ORANGE

2018

**CHATEAU DE L'ESCARELLE ROSÉ**

PROVENCE, FRANCE

*floral, soft, stonefruit*

\$12

\$64

2017

**LA PROVA AGLIANICO ROSÉ**

ADELAIDE HILLS, SA

*red fruits, sour cherries, tannins*

\$58

2013

**DASABAMI RKATSITELI**

GEORGIA

*funky, unrefined, wild*

\$66

*1% fee on all Visa, MasterCard and Amex cards*



## RED WINE

2012

**LUCKY'S SYRAH PINOT NOIR'**

\$12

\$56

ADELAIDE HILLS, SA

*cherries, vibrant, spice*

2018

**ALMA MORA MALBEC**

\$14

\$62

MENDOZA, ARGENTINA

*currants, blackberries, oak*

2016

**ST JOHNS ROAD**

**BLOOD AND COURAGE SHIRAZ**

\$16

\$76

BAROSSA, SA

*intense, blackberry, heavy*

2016

**MINISTRY OF CLOUDS**

**TEMPRANILLO GRENACHE**

\$68

MCLAREN VALE, SA

*savory, earthy, cured meats*

2015

**TE KAIRANGA PINOT NOIR**

\$82

MARTINBOROUGH, NZ

*dark cherry, vanilla, premium*

2016

**LOST BOUY SANGIOVESE**

\$58

MCLAREN VALE, SA

*bright fruit, toasted coconut, vanilla*

1% fee on all Visa, MasterCard and Amex cards

2016

**HARVEST SYRAH**

ADELAIDE HILLS, SA

*cassis, white pepper, spice*

\$52

2015

**CLOS LA COUTALE CAHORS MALBEC**

CAHORS, FRANCE

*gravel, rustic, dusty*

\$64

2015

**SAMUEL'S GORGE SHIRAZ**

MCLAREN VALE, SA

*rich, blackcurrant, cult-y*

\$102

2012

**BODEGA LOS NADIES EQUILIBRIO**

**MALBEC TANNAT**

CANELONES, URUGUAY

*powerful, heavy tannin, blue fruits*

\$92

2013

**JASPER HILL 'GEORGIA'S PADDOCK'**

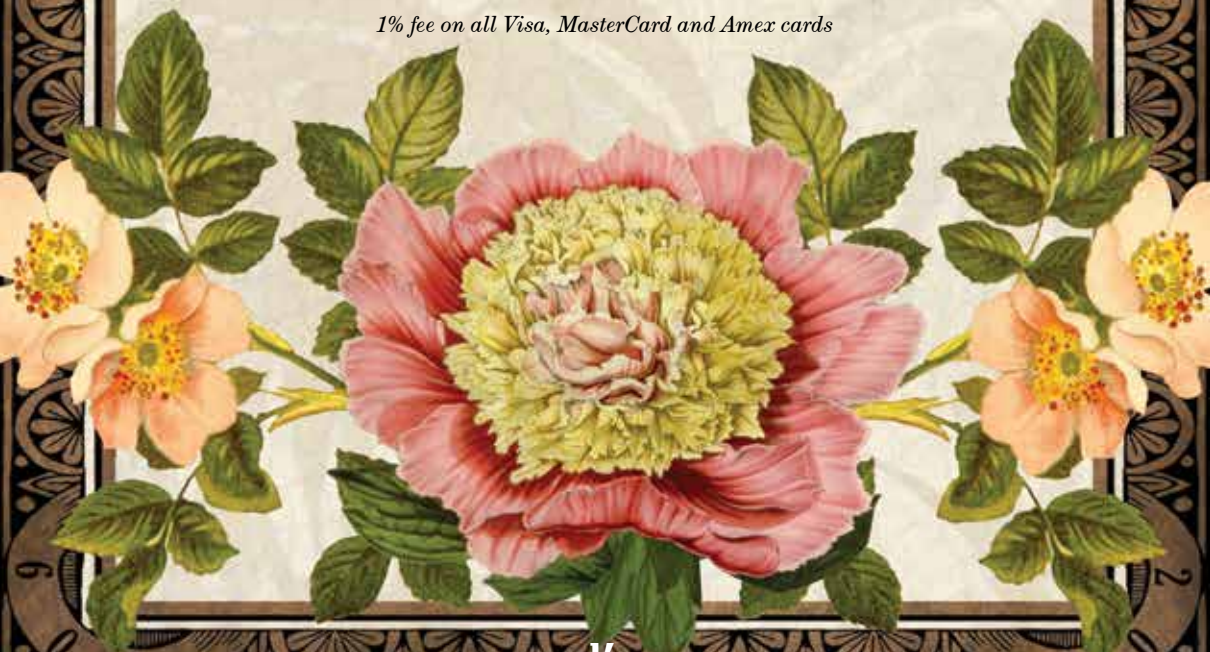
**SHIRAZ**

HEATHCOTE, VIC

*cassis, clove, iconic Aussie shiraz*

\$126

*1% fee on all Visa, MasterCard and Amex cards*





# BEER & CIDER

## **RED STRIPE**

**JAMAICAN LAGER 4.9%**  
*Kingston, Jamaica*

**\$8.5**

## **4 PINES**

**PALE ALE 5.1%**  
*Manly, NSW*

**\$9.5**

## **NEGRA MODELO**

**DARK ALE 5.3%**  
*Mexico City, Mexico*

**\$9.5**

## **WAYWARD BREWING CO.**

**INDA PALE ALE 6.0%**  
*Camperdown, NSW*

**\$11.0**

## **COOPERS LIGHT**

**AUSTRALIAN LIGHT BEER 2.9%**  
*Regency Park, SA*

**\$7.0**

## **BROOKEVALE UNION**

**GINGER BEER 4.0%**  
*Manly, NSW*

**\$10.0**

## **SYDNEY CIDER**

**LARGE FRUIT WITH MEDIUM SWEETNESS 4.5%**  
*Sydney, NSW*

**\$9.5**

*1% fee on all Visa, MasterCard and Amex cards*





# LOBO FOOD MENU

*Lobo's kitchen is open until late.*

## **EMPANADAS – 4 PER SERVE**

*Soft pillows of flaky pastry  
with your choice of filling.*

*Empanadas de carne: slow braised  
chilli beef, served with chimichurri.*

**\$15**

*Empanadas de frijol: red bean,  
fennel served with roasted tomato salsa (V).*

**\$13**

## **DA BIG BAWSE \$17**

*A Cuban sandwich Lobo's way.*

*A healthy serving of slow roasted pulled  
pork, triple smoked ham, Swiss cheese,  
pickles and Dijon mustard. All stuffed  
in between fluffy Ciabatta bread. Yum!*

*1% fee on all Visa, MasterCard and Amex cards*