

RUMS WE'RE LOVING

COMPAGNIE DE INDES AUSTRALIA

\$22

If you have heard of Compagnie de Indes, it's probably because of us! Their latest release sees an 11 yr old Australian rum land in their portfolio, of which they have kept the distillery a secret!

CADENHEAD'S - HAITI

\$23

Scotland's oldest independent bottler have sourced rum from the equally famous Barbancourt Family in Haiti. Influenced by French distillation techniques, this 9 year old rum is light-bodied yet full flavoured.

CHAIRMAN'S RESERVE - FORGOTTEN CASKS

\$11

Due to a barrel house fire, a small portion of this St. Lucian rum was misplaced, only to be rediscovered some 8 years later. Too good to be blended, if you've ever wanted to know what silver linings taste like, go ahead!

CUBANEY 25

\$23.5

Cubaney's journey begins with the Oliver & Oliver family over 150 years ago in Cuba. Now in the Dominican Republic, this rum has survived wars and revolutions, all so that someone like you could enjoy it today.

CLAIRIN VAVAL

\$16

A raw and unaged rum made at the Arawaks Distillery in Cavaillon, Haiti. This region is regarded as the last frontier of rum, distilling wild fermented cane juice to create a funky and floral drop.

BRISTOL - ENMORE 1988

\$41

An independent bottler with a focus to showcase raw and minimal intervention rums. They have selected a small batch of the Guyanese EHP Wooden Still to highlight it's unique and highly revered character.

1% fee on all Visa, MasterCard and Amex cards

COCKTAILS



OLD GROGRAM

\$ 20

Lobo's flagship and iconic cocktail has become even better! For each one sold we will be donating \$1 towards BIPOC charities..

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 Wild Turkey Rye in an Old Fashioned. A simple and delicious way to mix two of our favourite spirits.

WILD TURKEY 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

2018

PHEASANT'S TEARS MTSVANE

KAKHETI, GEORGIA

fresh apricot, raw, edgy

\$74

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'

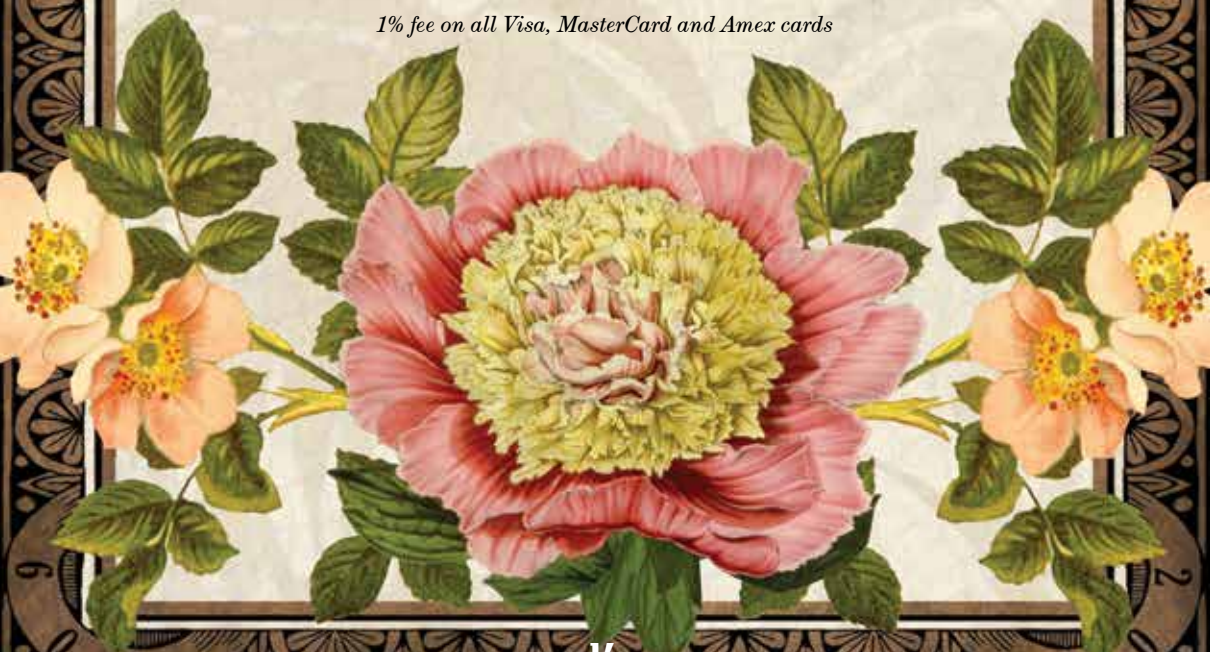
SHIRAZ

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