

SALADS

CHICKEN CAESAR, Cos Lettuce, Caesar Dressing, Chicken & Parmesan Cheese - 19.00

PUMPKIN & QUINOA SALAD, Spinach, Dried Cranberries & Feta, all tossed in a Honey Balsamic Dressing - 17.00
Add Chicken - 22.00

CALAMARI SALAD, Crumbed Calamari Rings, Garden Salad tossed with Tomato, Red Onion, Cucumber and Lemon Dressing with a side of Chipotle Sauce - 16.00

SHARING & LARGE PLATES

TRIBE'S RIBS, Rack of Ribs covered in house made BBQ Sauce, served with a side of Coleslaw & Fries.
Full Rack - 39.00 Half Rack - 29.00

TAKE IT CHEESY NACHOS, Corn Chips, Cheese, Tomato, Red Onion, Jalapenos & Salsa, topped with Sour Cream & a side of Guac - 21.00
Make it Meaty - 26.00

CHEESE PLATTER, A selection of Mixed Cheeses, Meats, Crackers, Hummus & other Nibbly bits - 24.00

LOADED FRIES

BABE RUTH, Pulled Pork topped with Red Onion, house made BBQ Sauce & Cheese - 16.00

FLAMIN SPUDS, Chilli Con Carne, Pickles, Tomato, Mustard & Cheese - 18.00

BIRDS THE WORD, Chicken, Jalapenos, Chipotle Sauce & Cheese - 17.00

BURGERS

AMERICAN MUSCLE, Beef Patty, American Cheese, Lettuce, Tomato, Red Onion, Pickles, Mustard & Tomato served on a Brioche Bun. (v) _____ 25

KICKIN' CHICKEN, Sous Vide Chicken, Brie, Cranberry Sauce, Chipotle, Lettuce, Tomato & Red Onion served on a Brioche Bun. (v) _____ 23

PIGGYLICIOUS, Pulled Pork mixed with house made BBQ Sauce, Pickles & Coleslaw served on a Brioche Bun. (v) _____ 24

*All burgers come with a side of fries, this can be substituted with a serve of side garden salad.
(v) - Vegetarian option available upon request*

SIDES & EXTRAS

FRIES LARGE - 10.00
WAFFLE FRIES LARGE - 10.00
GARDEN SALAD - 6.00
NACHO CHEESE SAUCE - 3.00

VEGAN BUN UPGRADE - 2.00
GLUTEN FREE BUN UPGRADE - 3.50

EXTRA ON THE SIDE
Tomato Sauce, House Made BBQ,
Mustard, Chipotle, Vegan Aioli

DESSERTS

BIG BROWNIE, Classic Goopy Brownie with Nuts, served with Vanilla ice Cream - 13.00

ALL AMERICAN SUNDAE, Vanilla & Chocolate Ice Cream topped with Whipped Cream, Peanuts & Chocolate Sauce - 12.00

AMERICAN PIE, Classic Apple Pie served with Vanilla Ice Cream - 13.00

TRIBE**TABLE*****SPARKLING**

DE BORTOLI PROSECCO	11 / 45
MASCHIO TREVISO PROSECCO	50 **

WHITE

MORTAR & PESTLE SSB	11 / 45
OYSTER BAY SB	13 / 52
OYSTER BAY CHARD	13 / 52
DEVILS LAIR CHARD	14 / 55
STELLA BELLA SSB	14 / 55
VASSE FELIX CHARD	56 **
SANDALFORD VERDELHO	58 **
LEEWIN ESTATE RIESLING	59 **

ROSE

PIERRE DAMOUR	12 / 48
VASSE FELIX	55 **

RED

MORTAR & PESTLE CAB MERLOT	11 / 45
FERNGROVE PINOT NOIR	12 / 51
PEPPERJACK SHIRAZ	13 / 52
WYNNS SHIRAZ	13 / 52
SANDALFORD CAB MERLOT	14 / 55
SMITHBROOK PINOT NOIR	60 **
LEEWIN ESTATE CAB SAV	62 **

LIQUEURS & PORTS

BAILEYS	12
COINTREAU	12
KAHLUA	12
DISARONNO	13
GALWAY PIPE 12YO TAWNY PORT	14

BEER

PURE BLONDE	10
CORONA	12
ASAHI	12
HEINEKEN	12
GAGE ROADS SINGLE FIN	12
BALTER PALE ALE	13
BALTER HAZY ALE	13
BEERFARM IPL	14
MATSO'S GINGER BEER	14

CIDER

THE HILLS APPLE	12
THE HILLS PEAR	12

SPIRITS

FLYKA VODKA	11
GREY GOOSE VODKA	15
BE GIN	12
GINIVERSITY BOTANICAL GIN	15
WILD ROAD SPIRITS GIN	15
BACARDI RUM	11
BUNDABERG RUM	12
MALIBU RUM	11
ILLEGAL TENDER SPICED RUM	14
ROGUE & VAGABOND SPICE RUM	15
JACK DANIELS	12
JIM BEAM	12
MAKERS MARK	13
JAMESON IRISH WHISKY	13
CHIVAS 12YO	14
TOKI JAPANESE WHISKY	15
EL JIMADOR REPOSADO TEQUILA	11
ESPOLON REPOSADO TEQUILA	14
TROMBA BLANCO TEQUILA	14
ST AGNES VS BRANDY	12

*Wine denoted with ** is sold by the bottle only.*

*Bar is open from 12pm - 12am for residents and until 10pm for non-residents. Bar hours are subject to change.
10% surcharge applicable on Public Holidays.*



COCKTAILS

- FIERY KISS** 20
A combination of classic Jim Beam and Rogue & Vagabond Spiced Rum, shaken with a zesty orange liqueur and freshly squeezed lemon juice, served in a sweet setting.
- NY SOUR** 21
Aged Bourbon Whisky combined with freshly squeezed lemon juice and a hint of nectar, finished with a float of Cabernet Merlot.
- TRIBE'S BREEZE** 21
A refreshing and classy spritz built from the foundations of a 100% pure grain Vodka, Lillet Blanc and St. Germain Elderflower Liqueur, finished with a premium local prosecco and a dash of grapefruit extract.
- CARAMEL BAILEYS MARTINI** 21
When a classic espresso martini gets the TRIBE's twist, a combination of a 100% pure grain Vodka, Bailey Original Irish Cream, caramel and a dash of premium espresso.
- TRIBE'S TROPICS** 20
A Tiki inspired cocktail built from the foundations of a 100% pure grain Vodka and Midori, combined with a burst of tropical apple and pineapple juice.

THE GIN CORNER

- THE COOL TRIBE** 23
A tantalizing burst of botanical favours and a touch of citrusy zest from the D'Ginn Du Sol Gin combined with an assortment of mint, lime and cucumber, topped with premium tonic.
- EVA'S KICK** 24
An explosion of botanical flavours in a spritz that will surely give you a kick, combining the flavours of the Rose Mami Gin, St. Germain Elderflower Liqueur, black raspberry liqueur and cranberry extract, topped up with premium soda.
- THE LOVE SPARKLE** 20
Explore the world of magical love in a cocktail that is going to take your breath away, combining the flavours of D'Ginn Du Sol, watermelon liquor, grapefruit extract, freshly squeezed lime juice and nectar.
- GIN-GIN MULE** 22
A tantalizing cocktail with subtle flavours of juniper and a spicy kick of ginger, a combination of Gin Ne Sais Quoi, freshly squeezed lime juice, mild hint of nectar, fresh mint and lime topped with ginger beer.