



WEDNESDAY-THURSDAY

5pm-10pm

FRIDAY-SATURDAY-SUNDAY

12pm-10pm

GET SOCIAL

WEDNESDAY

\$7 tacos (minimum two)

\$10 classic margaritas - \$6 tecate

THURSDAY

BOTTOMLESS TAPAS & TEQUILA \$99PP

Enjoy bottomless cocktails, mocktails, beer & wine
PLUS a selection of Chica Chica's favourite share plates

FRIDAY-SATURDAY-SUNDAY

LIQUID THERAPY

Fri (12pm-5pm) Sat/Sun(3pm-5pm)

\$12 cocktails \$7 coronas \$7 house wines

FRIDAY-SATURDAY-SUNDAY

BOTTOMLESS BRUNCH \$99PP

12pm-2pm

Enjoy bottomless cocktails, mocktails, beer & wine
PLUS a selection of Chica Chica's favourite share plates

SUNDAY

SOCIAL SIPS

5pm-10pm

\$10 margaritas – includes our whole margarita menu

GF - GLUTEN FREE - DF - DAIRY FREE

V – VEGETARIAN - VE - VEGAN - VEO - VEGAN OPTION

**A 10% surcharge is applicable on Sundays and
public holidays.**

**1.1% Processing Fee added to all card and contactless
payments.**

***This menu is subject to change based on seasonal
availability.***



SMALL PLATES

Spiced Chickpeas & Smoked Olives \$12
GF / DF / V / VE

Fried Squid
Spicy habanero & Coffee salt
Roasted garlic aioli \$22
GF / DF

Guacamole
Avocado, Serrano chilli, red onion,
Lime, coriander, pistachio crumble,
Golden tortilla chips \$17
GF / DF / V / VE

Sydney Rock Oysters
Ponzu, coriander oil, salmon roe
Half Dozen \$37
Dozen \$56
GF / DF

Twice Spiced Tequila Chicken Wings
With chipotle crema \$22
GF

Garlic & Serrano Chilli Prawns
Flamed with tequila, lime & served
With grilled sourdough \$29

Arancini
Pumpkin, spinach & feta risotto
Balls served with roasted garlic
Aioli, parmesan cheese & truffle oil \$21

Ceviche
Market fish, spicy coconut base, chilli
Cucumber, Spanish onions, peanuts
Salmon roe, black sesame seeds \$29
GF / DF

South Coast Mussels
Roasted Cherry tomato Tequila broth
Finished with gaucho butter, sourdough \$29

Scorched Corn, Manchego & Jalapeño Hummus
Toasted chickpeas, warm honey,
Extra virgin olive oil & golden
Tortilla chips \$17
GF / V



LARGE PLATES

All proteins are cooked over the Argentinian style
parrilla grill

Silver Fern NZ Black Angus Rib eye
Ancho chilli butter, chimichurri
Jus 400grms \$52
Please allow 45mins cooking time 1KG \$130

Wood Fired East Coast Lobster
Gaucho butter, Smoky Paprika Bechamel H \$89
F \$159

Market Fish
Please ask your server \$40

Braised Beef Short Rib
Guajillo chilli & soy dressing, charred
broccolini, kewpie, crispy eschalots \$42
GF / DF

Wood Fired Lamb Cutlets
Burnt pumpkin & miso puree, agrodolce \$41
GF

Sliders
Twice spice fried chicken, chimichurri
Chipotle Mayonnaise & slaw
Served on a brioche bun \$22

Agave & Chipotle Roasted Cauliflower
Coriander whipped feta, pomegranate,
Cashews, pickled Spanish onions \$31
GF / V

Peruvian Roasted Chicken
Mole, tortillas, grilled lemon \$38
GF/DF

Roasted Pumpkin
Salsa Morita, herb salad, pear, pomegranate
Hazelnuts, pickled Spanish onions
Chilli Butter \$31
GF / V / VE / VEO

**PLEASE ASK YOUR SERVER FOR THIS WEEKS
ADDITIONAL 'CHEF'S CREATION'**



TACOS

Steak & Prawns
Smoky paprika bechamel, pickled onions
Wood fired pimentos salsa \$28

Lamb Shoulder
Burnt mint Yoghurt, Coriander, mint &
Lime Gremolata, pomegranate pickled
Onions \$19
GF

Beef Brisket
Smoked eggplant, kewpie, house pickles \$19
GF/DF

Crispy Chicken
Habanero Chilli & pineapple salsa
Cucumber & Chipotle Mayonnaise \$19
GF / DF

Jalapeño & Coriander Glazed Cauliflower
Avjar, Wood fired pimentos salsa, Feta \$19
GF / V / VEO

Flash Fried Salmon
Crispy spiced salmon, smoked red
Chimichurri, kewpie & pickled ginger \$28
DF

Each serve consists of two tacos

**Please note Steak-Prawn & Flash Fried Salmon
tacos are EXCLUDED from our Wednesday
evening \$7 taco offer**



SIDES

Patatas
Wagyu tallow cracked potatoes sea salt
Smoky Paprika bechamel \$15

Cabbage Salad
Cabbage red/white, chilli, mint
Radicchio, roquette, baby peas & eshallots
Roasted sesame seed dressing
Hazelnuts \$18
GF / V / VE / DF

BBQ Corn Ribs
Chilli lime salt, kewpie & Manchego \$15
GF / DFO / V / VEO

Wild Fries
Chica Chica spicy salt
Smoked chipotle aioli \$13
DF / V / VEO

Spicy Tequila Honey Brussel Sprouts
Finished with roasted macadamia \$15
GF / DF / V

FOR OUR YOUNGER GUESTS

FISH & CHIPS
NUGGETS & CHIPS
BEEF & CHEESE TACOS \$17

Includes a drink & ice cream



NAUGHTY TREATS

Chocolate Crema Chocolate Cremeux, Chocolate hazelnut sponge Caramel & Tequila pear jam, praline Espresso gelato	\$17 V
Brown Sugar Milk Tart Rum & raisin gelato	\$17 V
Churros Milk chocolate sauce, salted caramel gelato, Praline	\$17 V
Gelato & Sorbet Rum & raisin gelato, mango sorbet, Espresso gelato & blood orange sorbet, burnt white Chocolate crumble	\$17 V / GF
Mandarin & Vanilla Bean panna cotta Charred sumac Strawberries Honeycomb	\$17 V / GF
Affogato Vanilla bean ice cream, espresso shot Add 30ml liqueur	\$11 \$8
Frangelico - Amaretto - Kahlua - Tia Maria Baileys - Cointreau	

SIPS

Amaro Montenegro	\$14
Valdespino Pedro Ximenez El Canadado	\$15
Liqueur Coffees Jamison - Licor 43 - Tia Maria – Frangelico Kahlua - Baileys Espresso coffee and topped with whipped cream	\$15



SIGNATURE

- Smoked Banana Negroni \$22
Dark rum, banana liqueur, Campari,
Sweet vermouth, Chocolate bitters
- Peach Iced Tea \$22
Peach liqueur, peach puree, pinot grigio
Lemon bitters earl grey tea
- Basil & Honey Limoncello Spritz \$22
Limoncello, Suze, prosecco, soda, honey
Basil scent spray
- Lip Smacker \$22
Pisco, strawberry liqueur, parfait amour, rose
Syrup, lemon juice, aquafaba Peychaud's bitters

FAVOURITES

- Hocus Pocus \$22
Skittle infused vodka, blue curacao, lime juice
Rainbow nerd rim (HH)
- Mexican Long Island \$22
Tequila, gin, vodka, Bacardi, Orange liqueur, lime
juice,
Red Bull
- Apple Pie \$22
Caramel tequila, vanilla vodka, apple puree
Cinnamon syrup, apple juice & lotus rim (HH)

CLASSICS

- Lychee Martini \$22
Vanilla vodka, lychee liqueur & lime (HH)
- Zombie \$22
Dark rum, golden rum, pineapple juice
Lime Juice, orgeat, banana liqueur (HH)
- Mojito \$22
Original - Passionfruit – Strawberry - Lychee (HH)
- Espresso Martini \$22
Vodka, Kahlua, simple syrup & espresso (HH)

PLEASE ASK YOUR SERVER FOR THIS WEEKS
ADDITIONAL 'COCKTAIL CREATION'



COCKTAIL JUGS

\$48

Mojito

Original - Passionfruit – Strawberry - Lychee

Zombie

Dark rum, golden rum, pineapple juice,
Lime Juice, orgeat Banana liqueur

Red Sangria

Pinot Noir, white rum, Pimm's
Lychee's, blueberries, mint & strawberries

White Sangria

Elderflower liqueur & vodka, pinot gris, passionfruit
Mint, green apple & lemonade

MOCKTAILS

\$15

Strawberry Pop

Strawberry puree, orange sec, mint, iced tea
Lime & lemonade

Passion fruit No-jito

Lyre's white cane spirit, passion fruit,
Apple juice mint, lime & ginger beer

Margarita Classic

Lyre's agave reserva, orange sec, lime juice,
Simple syrup, black salt rim

Espresso Martini

Lyre's coffee originale, espresso
Simple syrup



CERVEZAS - BEERS

Sol Cerveza	\$10
Corona Extra	\$10
Tecate Lager	\$10
Aether Brewing Mexican Lager	\$10
Kaijui Cerveza	\$10
Pacifico Clara	\$10
Stone & wood Pacific Ale	\$10
Great Northern Super Crisp (mid-strength)	\$10
Heaps Normal (non-alcoholic)	\$10
Batlow Premium Apple Cider	\$10

WINES

Whites	Glass	Bottle
Kim Crawford Sauvignon Blanc Marlborough, NZ	\$12	\$45
Wild Streak Chardonnay Hunter Valley	\$12	\$45
Sequent Pinot Gris Adelaide Hills	\$14	\$48
Serafino Pinot Grigio McLaren Vale South Australia	\$13	\$46

Rosé	Glass	Bottle
Maison Francaise Rose Languedoc-Roussillon, France	\$12	\$45



Reds	Glass	Bottle
Lienert Malbec Barossa Vale	\$14	\$48
Serafino Shiraz McLaren Vale	\$12	\$45
Kim Crawford Pinot Noir Marlborough, NZ	\$14	\$48
Mystic Spring Cabernet Sauvignon Margaret River	\$13	\$46
Sparkling	Glass	Bottle
Serafino Goose Island McLaren Vale	\$12	\$45
Fierce III Prosecco King Vale	\$14	\$48
Champagne		Bottle
Veuve Clicquot Reims France		\$125

SOFT DRINKS

Antipodes (NZ) 1LTR	
Bottled Sparkling or Still Mineral Water	\$10
Pepsi - Pepsi Max - Solo - Lemonade	\$7
Lemon Lime Bitters	
East Coast Juice	\$7
Orange - Pineapple - Apple	
Bundaberg Ginger Beer	\$7
Fever Tree Tonic	\$7
Mediterranean	



MARGARITA MENU

Also available in Jugs

- Margarita Classic \$21 / \$48
Your choice of sweet or sour
Tequila, Orange liqueur, lime, salt rim (HH)
- Chilli Margarita \$22 / \$48
Your choice of
Chilli mango - Watermelon chilli
Chilli cucumber – Chilli Lime Tajin chilli salt Rim (HH)
- Coconut & Mandarin Margarita \$22 / \$48
Coconut tequila, lime, Orange liqueur
Pineapple & coconut Rim (HH)
- Kiwi Margarita \$22 / \$48
Tequila, Orange liqueur, lime, kiwi fruit
Coconut salt rim (HH)
- Coconut Margarita \$22 / \$48
Coconut tequila, lime, Orange liqueur
Pineapple & coconut Rim (HH)
- Chica Chica Margarita \$22 / \$48
Tequila, lime juice, pear purée
Rosemary salt rim (HH)
- Passionfruit Margarita \$22 / \$48
Tequila, Orange liqueur, lime
Passionfruit purée, sugar rim (HH)
- Mango Margarita \$22 / \$48
Tequila, Orange liqueur, mango purée, lime
Coconut sugar rim (HH)
- Pomegranate Margarita \$22 / \$48
Tequila, Orange liqueur, pomegranate liqueur
Lime, black salt rim (HH)



SPIRITS

Bourbon - Whisky

Fireball Cinnamon Whisky	\$12
Jack Daniels	\$12
Jameson Irish Whisky	\$12
Jim Beam Bourbon	\$12
Sheep Dog Peanut Butter Whisky	\$12
Buffalo Trace Bourbon	\$12
Makers Mark 46	\$14
Woodford Reserve Double Oaked	\$14
Johnny Walker Scotch	\$12

Rum

Bacardi Blanca	\$12
Bundaberg UP	\$12
Captain Morgan Spiced Rum	\$12
Kraken Black Spiced Rum	\$14
Malibu Coconut Rum	\$12
Havana Club 3 Anos White Rum	\$12

Vodka

Belvedere Pure	\$14
Grey Goose	\$14
Ketel One	\$12
White Light	\$12



SPIRITS

Gin

Bombay Sapphire	\$12
Gordons Pink Gin	\$12
Hendricks	\$14
Moore's Dry	\$12
Tanqueray	\$14
Triple G	\$12

Tequila - Mezcal

1800 - Anejo - Silver - Reposado	\$20
Casamigos - Anejo - Blanco - Reposado	\$23
Don Julio - Anejo - Blanco - Reposado	\$23
El Jimador – Reposado House	\$15
Espolon - Blanco - Reposado	\$19
Herradura - Anejo - Reposado - Plata	\$23
Jose Cuervo - Especial Gold - Silver	\$19
La Gritona - Reposado	\$36
Patron - Silver - Anejo - Reposado	\$23
Casamigos - Mezcal	\$28
Los Siete Misterios – Mezcal Joven	\$28
Kah – Blanco - Reposado	\$23
Fortaleza - Reposado	\$36
Casa Azul - Reposado	\$42
Corralejo - Anejo	\$30
EL Tesoro - Reposado	\$30
EL Tequileno - Reposado	\$30
Insolito – Anejo	\$30

Cognac - Brandy

Courvoisier VSOP Cognac	\$14
Hennessey VSOP	\$16



LIQUEURS

Aperol	\$13
Baileys Irish Cream	\$13
Campari	\$13
Chambord Black Raspberry Liqueur	\$13
Cointreau	\$13
Frangelico	\$13
Galliano Sambuca - Black - Vanilla - White	\$13
Limoncello	\$13
Grand Marnier	\$13
Jägermeister	\$13
Kahlua	\$13
Licor 43	\$13
Midori	\$13
Mr Black Cold Drip Coffee	\$13
Paraiso Lychee	\$13
Passoa Passionfruit	\$13
Pimm's	\$13
Tia Maria	\$13

Coffee & Tea

Flat White - Latte - Cappuccino	
Mocha - Long Black - Espresso	
Macchiato - Piccolo - Chai Latte	Sml \$5
Extra Shot - Decaf	\$1.5
Oat - Soy - Almond Milk	\$1.5
Syrup Flavours	\$1.5
Babyccino	\$3
Hot Chocolate	\$5.5
T2 Teapot	\$7
English Breakfast - French Earl Grey	
Lemongrass & Ginger - Chai Tea - Fruitilicious	
Gorgeous Geisha Green - Peppermint	