

# The Beach Bar

## COCKTAILS

### **Beachy Colada** 110

*White rum, dark rum, pineapple, coconut, served in a fresh pineapple*

### **Coco Punch** 110

*White rum, dark rum, passion fruit purée, coconut water, served in a fresh coconut*

### **Bla Bla Margarita** 70

*Tequila, orange liqueur, grapefruit, agave*

### **Sailor Navy** 70

*White, dark & spice rums, passion fruit, vanilla*

### **Frozen Aperol Spritz** 75

*Aperol, rhubarb gin fizz*

### **Frozen Daiquiri** 70

*Rum, fruit purée, lime*

### **Paloma Loma** 75

*Tequila, lime, grapefruit, raspberry, lychee, agave*

## CHAMPAGNE

**Moët Chandon** 660

**Laurent-Perrier Brut** (0.75L) 750/1500  
/ (1.5L)

**Laurent-Perrier Rosé** 1899/3950  
(0.75L) / (1.5L)

## SHARING JUGS

### **Bla Bla Margarita** 280

*Tequila, orange liqueur, grapefruit, agave*

### **Cucumber Cooler** 250

*Vodka, fresh cucumber and mint, cucumber syrup, lemon juice, soda*

### **Bullfrog Jar** 350

*Vodka, gin, white rum, tequila, Blue curaçao, energy drink*

### **Pink Sunset** 350

*Gin, lychee, grapefruit, guava, almond, grenadine*

## BEERS & CIDERS

**Heineken** draught 49

**Guinness** draught 55

**Hazy Jane** draught 58

**Peroni** draught 57

**Strongbow Cider** draught 55

**Heineken** bottle 52

**Sol** bottle 52

**Kaperberg** bottle 55

**Heineken 0.0** Bottle 45

All prices are inclusive of 10% service charge, 5% VAT and 7% municipality fee

## BEERS

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<b>Heineken</b> draught	49
<b>Sol</b> bottle	52
<b>Heineken</b> bottle	52
<b>Heineken 0.0</b> Bottle	45

## VODKA

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	Single	Btl
<b>Tito's</b>	49	1095
<b>Ketel One</b>	57	1250
<b>Ciroc</b>	75	1500
<b>Grey Goose</b>	79	1695

## GIN

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<b>Bombay Sapphire</b>	49	1095
<b>Gordon's Pink</b>	49	955
<b>Hendrick's</b>	60	1395
<b>Tanqueray 10</b>	60	1350
<b>Monkey 47</b>	80	1350

## RUM

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<b>Bacardi Superior</b>	49	1095
<b>Sailor Jerry Spiced</b>	49	1095
<b>Kraken Spiced</b>	60	1295
<b>Ron Zacapa 23</b>	99	2220

## TEQUILA

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	Single	Btl
<b>Patrón Silver</b>	60	1395
<b>Patrón Reposado</b>	74	1650
<b>Don Julio 1942</b>	290	6950
<b>Clase Azul Reposado</b>	220	4600
<b>Del Maguey Vida</b>	55	1195

## WHISKY

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<b>Dewar's</b>	49	1095
<b>Jameson</b>	64	1395
<b>J.W. Black Label</b>	69	1595
<b>Chivas Regal 12</b>	69	1595
<b>Monkey Shoulder</b>	62	1350
<b>Glenfiddich 12</b>	75	1650
<b>Jack Daniel's No. 7</b>	59	1395
<b>Jim Beam</b>	53	1200
<b>Maker's Mark</b>	65	1495
<b>Macallan 12</b>	99	2195
<b>J.W. Blue Label</b>	260	5750

## BRANDY & COGNAC

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<b>Hennessy V.S</b>	65	1550
<b>Remy Martin V.S.O.P</b>	85	1995

## WINES

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	Glass	Bottle
<b>WHITE</b>		
<b>Atto Primo Sparkling Wine</b> <i>Italy</i>	58	270
<b>Vinuva Pinot Grigio</b> <i>Italy</i>	56	250
<b>Dusky Sounds Sauvignon Blanc</b> <i>New Zealand</i>	75	320
<b>Hardy's Chardonnay</b> <i>Australia</i>	58	270
<b>Oyster Bay Sauvignon Blanc</b> <i>New Zealand</i>		440
<b>Gavi Di Gavi</b> <i>Italy</i>		399
<b>Amore di Amanti Prosecco</b> <i>Italy</i>		330
<b>ROSÉ</b>		
<b>Da Luca Sparkling Rosé</b> <i>Italy</i>		290
<b>Colombelle Rosé Plaimont</b> <i>France</i>	58	270
<b>Minuty M Rosé</b> <i>France</i>	74	350
<b>Ultimate Provence</b> <i>France</i>		480
<b>RED</b>		
<b>Emotivo Montepulciano</b> <i>Italy</i>	56	250
<b>Bio Bio Merlot (Organic)</b> <i>Italy</i>	60	280
<b>Argento Malbec</b> <i>Argentina</i>	60	280
<b>Carnivor Cabernet Sauvignon</b> <i>USA</i>	60	280
<b>Gabbiano Chianti Classico</b> <i>Italy</i>	75	370

## LIQUEURS

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	Single	Btl
<b>Bailey's Irish Cream</b>	52	1195
<b>Jägermeister</b>	52	1195
<b>Disaronno</b>	50	1195
<b>Sambuca</b>	52	1195

# BAR FOOD

## BAR FAVOURITES

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 <b>Edamame (gf)</b> <i>Salty or spicy</i>	35
<b>Smoked Beef Nachos (d)</b> <i>Queso, salsa, guacamole</i>	65
<b>Salt and Pepper Squid (g s)</b>	65
<b>Chicken Wings (6 pcs)</b> <i>Chipotle or Korean bbq sauce</i>	60
<b>Mozzarella Sticks (d)</b> <i>Smoked mozzarella, marinara, horseradish mayo</i>	60
<b>Spicy Chicken Tenders</b> <i>Pickles, spicy mayo</i>	55
<b>French Fries</b>	35
<b>Sausage Rolls (d p)</b>	80
<b>Crispy Belly Bites (d p)</b>	70
<b>Beef Empanadas</b> <i>Minced beef, roasted potatoes, capsicum, chimichurri, mole sauce</i>	80
<b>Bla Bla Sharing Platter (d)</b> <i>Classic arancini, BBQ brisket sliders, mozzarella sticks, chicken wings, fries, pickles and jalapeños</i> <i>Vegetarian option available</i>	205
<b>Italian Platter (d p)</b> <i>Charcuterie and cheese selection, crackers</i> <i>(Halal option available)</i>	95
<b>PIZZA</b>	
 <b>Margherita (d v)</b> <i>Vegan option available</i>	75
<b>Spicy Pepperoni (d)</b>	90
<b>Truffle (d v)</b> <i>Black truffle, fontina cheese, mesclun</i>	105
<b>Prosciutto (d p)</b> <i>Tomato, buffalo mozzarella, Parma ham</i>	115
<b>BBQ Chicken (d)</b> <i>Chicken, mushrooms, mozzarella, red onion, capsicum</i>	95

## JAPANESE

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<b>Dynamite Shrimp (s)</b> <i>Tempura shrimp, jalapeños, spicy aioli</i>	85
 <b>Dynamite Mushrooms</b> <i>Spicy sauce, lime</i>	65
<b>California Roll (s)</b> <i>King crab, avocado, tobiko</i>	75
<b>Shrimp Tempura Roll (s)</b> <i>Tiger prawns, avocado, spicy aioli, tobiko</i>	80
<b>Bla Bla Salmon Tacos</b> <i>Organic salmon sashimi, jalapeños, truffle ponzu</i>	75
<b>Sasami Chicken</b> <i>Miso and soy marinated chicken, kizami wasabi</i>	50
<b>Curry Chicken Bao Bun</b> <i>Shredded chicken, spring onions, karee sauce</i>	60
<b>BBQ Pork Skewers (a p)</b> <i>Slow-cooked pork belly, Jack Daniel's sauce</i>	105

## SANDWICHES

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Served with French fries

<b>Bla Bla Sliders (d)</b> <i>Angus beef, veal bacon, cheddar cheese, Bla Bla signature sauce</i>	80
<b>Beef Brisket (d)</b> <i>Angus brisket, ciabatta, bbq sauce</i>	70
<b>Chicken Wrap (d)</b> <i>Breaded chicken breast, tomatoes, guacamole, jalapeño mayo, pickles</i>	65
<b>Quesadillas (d)</b> <i>Jalapeños, garden salad</i> <i>Beef brisket, Chicken or double queso blanco</i>	60
<b>Classic Hotdog</b> <i>Relish, jalapeños, mustard</i>	50

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v Vegetarian gf Gluten Free d Dairy s Shellfish  Vegan a Alcohol p Pork