



MENU

SOMETHING TO EAT

CALI BITES

STEAMED EDAMAME Japanese soybean with chill and garlic	(VG)	\$9	SWEET CORN RIBS Served with sriracha butter and lime	(V, VO)	\$12
CHIPS	(DF, VG, VO)	\$9.5	CRISPY FRIED CHICKEN WINGS Served with buffalo hot sauce and ranch		\$26
POPCORN CHICKEN Served with ranch and chipotle mayo		\$18	LOADED FRIES Waffle fries loaded with bacon, cheese, chives and ranch	(VO)	\$16

SAUCES \$1.5

Chipotle Mayonnaise | Aioli | Sour Cream | Ranch | Smokey BBQ | Tomato

SMALL PLATES

FRIED SZECHUAN SPICED CALAMARI Served with preserved lemon aioli	(GF, DF)	\$18	TEMPURA PRAWN TACOS X3 Tempura prawns, lime avocado salsa, guacamole, sour cream, and chipotle mayonnaise		\$22
CHICKEN SKEWERS Ginger, garlic and soy glaze	(DF)	\$16	CHICKEN & AVOCADO SUSHI Chicken, avocado, chipotle mayonnaise		\$20
WAGYU BEEF SKEWERS Pepper glaze, jalapeno and pineapple jam	(GF, DF)	\$22	PANKO PRAWN SUSHI Prawn, avocado, cream cheese, chilli, sesame sauce		\$20
CHILLI LIME PRAWN SKEWERS Chilli, soy and lime		\$22	TERIYAKI BEEF SUSHI Teriyaki beef, cucumber, teriyaki sauce	(GF, DF)	\$20
STEAMED GYOZA X5 Choice of pork or vegetarian Served with soy sauce, chipotle mayonnaise	(DF, VO)	\$19	KINGFISH CEVICHE Citrus soy, finger lime and heirloom tomato	(DF)	\$24
SLIDERS X3 Choice of crumbed halloumi or pulled bbq pork Served with guacamole, slaw and chipotle mayonnaise		\$22	WAGYU CARPACCIO Ponzu, cornichons, capers, and mayonnaise	(GF)	\$24
CHICKEN TACOS X3 Grilled chicken with garlic lemon, avocado, cheese, slaw, guacamole, and sour cream		\$22	SMASHED CUCUMBER & CHICKEN SALAD Glazed bbq chicken, cucumber, bean sprouts, cashews, coriander, mint, black vinegar, greens, and crispy chilli	(DF, VO)	\$23



BURGERS & SANDWICHES

CHEESEBURGER

Double beef patty, cheddar, lettuce, tomato, onion, bacon, pickles, burger sauce

\$23

PHILLY CHEESESTEAK

Seared steak, jack cheese, red capsicum, grilled onion, garlic butter, aioli

\$26

CALI CLUB

Southern fried chicken, bacon, cheese, avocado, lettuce, tomato, ranch

\$26

**all options served with chips*

BIG PLATES

7 SPICED CHICKEN THIGH

7 Japanese spice marinade, paprika labneh, pickled daikon

\$28

300G BLACK ANGUS SIRLOIN

Pickled red radish, miso butter, gochujang glaze

\$45

FISH & CHIPS

Tempura barramundi served with a garden salad, chips, tartare sauce and lemon

(DF) **\$32**

PLATTERS

FRUIT PLATTER

Chefs selection of fresh fruit and berries

(VG) **\$35**

FAVOURITES PLATTER

A combination of all your favourites. This delicious spread includes beef wagyu skewers, chicken skewers, halloumi sliders, grilled chicken tacos, chilli lime prawn skewers, and waffle fries

\$120

FEASTING PLATTER

Fried calamari, popcorn chicken, loaded fries, crispy fried chicken wings, and steamed edamame

\$75

VG - Vegan | **VGO** - Vegan Option | **V** - Vegetarian | **VO** - Vegetarian Option | **DF** - Dairy Free | **GF** - Gluten Free

**15% surcharge applied on public holidays*



SOMETHING TO EAT

FOOD PACKAGES

STANDARD INCLUSION PER PERSON FOR ALL DAYBED, BOOTH AND CABANA BOOKINGS

INCLUSIONS

- Chefs selection of locally sourced fresh fruit and berries
- Chicken and avocado sushi with chipotle mayonnaise
- Panko prawn sushi with avocado, cream cheese, chilli and sesame sauce
- Popcorn chicken served with ranch and chipotle mayo
- Chips served with aioli

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Note: If you have any questions, dietary requirements or wish to make changes, please consult your host.

ADDITIONAL SERVINGS \$19 PER PERSON



3 FOOD PACKAGES

CALI SIGNATURE COCKTAILS

BERI DELICIOUS

Looking at you, ladies! This delicious mix of berries, gordon's gin, st germaine elderflower and citrus is sure to impress even the fussiest drinker

SNOWBALL MARTINI

If you're after an experience, this is it. This lychee martini is snowed over with dry ice that blows off into little snowballs. Captivate your senses and unfreeze your martini

MANNY'S PASSION

Everyone's favourite bartender created a Cali special with vodka and passoa shaken with pineapple and passionfruit, strained over ice and topped with a floating passionfruit-drizzled pavlova

CARAMEL CREAMSICLE

Indulge in the sweet sensation of vanilla vodka, butterscotch schnapps, salted caramel syrup and rich cream. Sip, savour and let the beach vibes take over.

HARD PEACH ICED TEA

Our refreshing Cali spin on a traditional long island. Vodka, gin, bacardi and tequila shaken with peach liqueur, peach purée and lemon juice topped with the famous lipton peach iced tea

COCONUT JEWEL

This show stopping cocktail boasts the delicious flavours of 1800 coconut tequila and blue curacao, shaken with pineapple juice, agave and a squeeze of lime. served over a diamond ice cube and dry ice, this cocktail is like no other!

PATRÓN PALOMA

The only drink you need to get you through the summer. Crafted with silver patrón and ruby grapefruit, shaken with fresh lime and agave.

MANGO DREAM

A heavenly blend of vanilla vodka, white chocolate liqueur, mango puree and zesty lemon, served with a mini ice popsicle. Get ready to transport your tastebuds to paradise.

CALI COLADA

A tropical blend of malibu and bacardi, shaken with pineapple and coconut puree, with a splash of pineapple and lime. Served in our signature Cali branded coconut, this cocktail makes every sip taste like pure paradise.

MILLION DOLLAR MARG

The moment that's worth a million dollars. Crafted with clase azul, agavero and grand marnier, shaken with lime and agave. Served in a golden lantern, this one is sure to wow.



DRINK MENU

CLASSIC COCKTAILS

AMARETTO SOUR

APEROL SPRITZ

CAIPIRINHA

COSMOPOLITAN

MOJITOS

PASSIONFRUIT | STRAWBERRY |
PINEAPPLE | COCONUT | MIXED
BERRY

ESPRESSO MARTINI

FRENCH MARTINI

LYCHEE MARTINI

TOM COLLINS

BLOODY MARY

NEGRONI

OLD FASHIONED

LONG ISLAND

SOUTHSIDE

MARTINI (CLASSIC)

WHISKEY SOUR

TOMMY'S MARGARITA

TRADITIONAL | SPICY |
PINEAPPLE | WATERMELON &
CHILLI | PASSIONFRUIT |
RASPBERRY & COCONUT

TO SHARE

PINA RITA

Two drinks in one! Share this or keep to yourself. The tropical drink combo of your dreams with our famous blue margarita slushie served in a fishbowl and a floating glass of a piña colada slushie. You'll need two hands for this

SO FRESH

Refresh with our so fresh. A vibrant blend of limoncello and gin, mixed with tangy lemon and a hint of sweetness. Served in a charming teapot, this is the perfect way to brighten your day.

SLUSHIES

PINA COLADA

BLUE MARGARITA

WATERMELON MARGARITA

STRAWBERRY DAIQUIRI



DRINK MENU



SPRITZERS & 1L COCKTAIL JUGS

RIOT SPRITZ COOLER

- *Big Berry*
- *Lemon Lychee*

CIROC POMEGRANATE SPRITZ

PAVAN SPRITZ

CHANDON GARDEN SPRITZ, VIC

TAP BEERS

GLASS & 3L TOWER

CALI LAGER

BYRON BAY LAGER

HAHN SUPERDRY 3.5

ONE FIFTY LASHES

STONE & WOOD

CANADIAN CLUB & DRY

JAMES SQUIRE APPLE CIDER

JAMES SQUIRE GINGER BEER

HEINEKEN

SELTZERS & CANNED BEERS

HEINEKEN

BALTER XPA

WHITE CLAW SELTZER

- *Lime*
- *Ruby Grapefruit*
- *Mango*
- *Watermelon*

MOCKTAILS

LYCHEE PASSIONFRUIT

MANGO MULE

TROPICAL BREEZE

WATERMELON MARGARITA

WINE

SPARKLING

Chandon Brut, VIC
Chandon Brut Rose, VIC

MOSCATO

Mojo, SA

PINOT GRIGIO/GRIS

Wild Rock Gris, NZ
The Other Wine Co, SA

SAUVIGNON BLANC

Totara, Marlborough NZ
Cloudy Bay, Marlborough NZ

CHARDONNAY

Printhie, Orange NSW
Cloudy Bay, Marlborough NZ

ROSÉ

Chateau d'Esclans The Pale, Provence FRA
Chateau M De Minuty, Provence FRA
Chateau d'Esclans Whispering Angel, Provence FRA
Chateau M De Minuty, Provence FRA 1.5L

PINOT NOIR

42 Degrees Below, Coal River TAS
Cloudy Bay, Marlborough NZ

CABERNET SAUVIGNON

El Nino, Mornington VIC
Penny Hill, McLaren SA

SHIRAZ

Ate, Yarra VIC
Tempus Two, Adelaide Hills SA

BLENDS

Terrazas Malbec, Mendoza ARG

CHAMPAGNE

MOËT & CHANDON

Moët & Chandon Imperial NV 750ml
Moët & Chandon Ice Imperial NV 750ml
Moët & Chandon Rose Imperial NV 750ml

RUINART

Ruinart Blanc de Blancs NV 750ml

KRUG

Krug Grande Cuvee NV 750ml
Krug Vintage 750ml

VEUVE CLICQUOT

Veuve Clicquot Yellow Label Brut NV 750ml
Veuve Clicquot Rose NV 750ml
Veuve Clicquot La Grande Dame Vintage 2008 750ml

DOM PERIGNON

Dom Perignon Vintage 750ml

ACE OF SPADES

Armand De Brignac Ace of Spades Brut Gold 750ml

BOTTLE SERVICE

SPIRITS

VODKA

Belvedere
Belvedere 1.75L
Belvedere 3L
Belvedere 6L
Ciroc
Ciroc 1.75L
Ciroc 3L
Ciroc 6L

WHISKY

Johnnie Walker Black
Jameson
Glenfiddich
Chivas 18
Macallan Double
Macallan Triple
Johnnie Walker Blue

RUM & BOURBON

Jack Daniels
Captain Morgan
Wild Turkey
Makers Mark

TEQUILA

Don Julio Blanco
Casamigos Blanco
Patron Silver
Patron Reposado
1800 Coconut
1800 Reposado
1800 Silver
Volcan De Mi Tierra Blanco
1800 Anejo
Volcan De Mi Tierra Cristalino
Luminous

Volando
Don Julio Anejo
Casamigos Anejo
Casamigos Reposado
Patron XO Café
Don Julio 1942
Clase Azul
Don Julio Real
Gran Patron Piedra

GIN

Bombay Sapphire
Tanqueray
Whitley Neill flavoured Gin
Selected Flavours: Quince, Raspberry,
Rhubarb & Ginger, Blackberry,
Pink Grapefruit
Hendricks
Tanqueray 10

LIQUEURS

Alize Blue
Jägermeister
WetCat
Opal Nera
Opal Bianca
Fireball

COGNAC

Hennessy VSOP
Hennessy XO
Remy Martin Louis XIII

EXTRAS

Bottled water x 4
Red Bull x 6



EAT DRINK PLAY VIBE

BOTTLE SERVICE

CHAMPAGNE

MOËT & CHANDON

Moët & Chandon Imperial NV 750ml
Moët & Chandon Ice Imperial NV 750ml
Moët & Chandon Rose Imperial NV 750ml

RUINART

Ruinart Blanc de Blancs NV 750ml

KRUG

Krug Grande Cuvee NV 750ml
Krug Vintage 750ml

VEUVE CLICQUOT

Veuve Clicquot Yellow Label Brut NV 750ml
Veuve Clicquot Rose NV 750ml
Veuve Clicquot La Grande Dame Vintage 2008 750ml

DOM PERIGNON

Dom Perignon Vintage 750ml

ACE OF SPADES

Armand De Brignac Ace of Spades Brut Gold 750ml

LARGE FORMAT CHAMPAGNE

MOËT & CHANDON

Moët & Chandon Imperial Magnum 1.5L NV
Moët & Chandon Imperial Jeroboam 3L NV
Moët & Chandon Imperial Methuselah 6L NV

DOM PERIGNON

Dom Perignon Vintage Magnum 1.5L

VEUVE CLICQUOT

Veuve Clicquot Yellow Label Brut Magnum 1.5L NV
Veuve Clicquot Yellow Label Brut Jeroboam 3L NV
Veuve Clicquot Yellow Label Brut Methuselah 6L NV
Veuve Clicquot Yellow Label Brut Salmanazar 9L NV
Veuve Clicquot Yellow Label Brut Balthazar 12L NV



EAT DRINK PLAY VIBE