



# NOPALES

Mexican Restaurant and Bar

## Drinks

## Menu

### Cocktails

Upgrade your Cocktail with *Don Julio Blanco* (\$3) | *Reposado* (\$6) | *Anejo* (\$9)  
Or *Mezcal Illegal Joven* (\$5) | *Reposado* (\$8) | *Anejo* (\$12)

#### Non-Alcoholic

*Virgin Señorita* 15  
Hibiscus Syrup | Grapefruit Juice | Fresh Lime Juice | Simple syrup

*Agua Fresca de Pina* 15  
Pineapple Juice | Coconut Cream | Fresh Lime Juice | Coco Monin

*Virgin Pavlova Martini* 18  
Pineapple | Grapefruit | Hibiscus | Lime Juice | Mix Berries | Meringue | Grenadine

#### Margaritas

*Classic Margarita* 18  
Tequila Blanco | Triple Sec | Fresh Lime Juice | Simple Syrup

*Paloma* 19  
Tequila Blanco | Grapefruit Juice | Agave Syrup | Fresh Lime Juice

*Tommys Margarita* 20  
Tequila Blanco | Agave Syrup | Fresh Lime Juice

*Jalapeno Margarita* 19  
Tequila Blanco | Triple Sec | Jalapeño | Fresh Lime Juice

*Coco Margarita* 19  
Tequila | Triple Sec | Fresh Lime Juice | Coconut Cream | Coco Monin

*Lychee Margarita* 19  
Tequila | Triple Sec | Fresh Lime Juice | Lychee Syrup | Lychee

*Mezcalita* 20  
Mezcal | Triple Sec | Fresh Lime Juice | Simple Syrup

*Mezcal Tommys marg.* 21  
Mezcal | Agave Syrup | Fresh Lime Juice

#### Sours

*Amaretto Sour* 17  
Disaronno | Fresh Lime Juice | Simple Syrup

*Cachaça Sour* 17  
Cachaça | Fresh Lime Juice | Simple Syrup

*The Oaxaca Sour* 20  
Tequila Reposado | Lemon juice | Agave Syrup | Bitters

*Pisco Sour* 21  
Pisco | Fresh Lime Juice | Simple Syrup

A 10% surcharge applies to Public holidays, Sunday and Group of 10 or above.

## Signature Cocktails

<i>Creamy Strawberry</i> Tequila Blanco   Fresh Lime Juice   Strawberry Syrup   Coconut Cream	19
<i>Borracho mexicano</i> Jalapeño Infused Tequila Blanco   Pineapple juice   Fresh Lime Juice	19
<i>Midori Melon</i> Tequila Blanco   Melon Liqueur   Jalapeno Syrup   Fresh Lime Juice	19
<i>Nopales Señorita</i> Tequila Blanco   Hibiscus syrup   Fresh Lime Juice	21
<i>De Piña y Coco</i> Tequila Blanco   Coconut Cream   Pineapple Juice   Fresh Lime juice   Simple syrup	20
<i>Mary Mexicano</i> Bloody Mary Mix   Tequila   Chipotle   Fresh Lime Juice   Tajin	20
<i>The Smoked Espresso Kiss</i> Mezcal   Coffee Liqueur   Espresso   Almond Syrup   Frangelico	22
<i>The Oaxaca Negroni</i> Mezcal   Sweet Vermouth   Campari	22
<i>The Oaxaca Old Fashioned</i> Mezcal   Tequila Blanco   Agave Syrup   Bitters	24

## Beers

Tecate Lager 4.5%	10
Corona Extra 4.5%	11
Stone & wood Pacific Ale 4.4%	12
Pacifico Pilsner style Lager 4.4 %	13
Heaps Normal <i>Non-Alcoholic</i>	10

## Taps

Freshwater Wedge Cerveza Corn Ale	11
Freshwater Hazy Pale Ale 4.4%.	11

## Spirits

Vodka:	Grey Goose	15
	42 Below	13
Gin:	Four Pillar's Rare Dry	15
	Hendrick's	13
Rum:	Bacardi 8	11
	Sailor Spiced Jerry	14
Scotch:	Dewar's 12	12
	Macallan 12	20
Bourbon:	Maker's Mark	13
	Wild Turkey 101	12
Whiskey:	Jameson	11
	Jack Daniels	11

## Soft drinks

Coke | Sprite | Ginger Ale | Juices 6

## Tequila

<b>Blanco</b>	<i>Olmecca Altos Plata</i>	Sweet white peppery finish with more spicy notes	12
	<i>Espolon Silver</i>	Bright agave, notes of pepper, vanilla and grilled pineapple	13
	<i>Tromba Blanco</i>	Flavors of pineapple, caramel and mint with clear finish	14
	<i>Don Julio Blanco</i>	Citrus tones, clean finish with pepper & grass notes	16
	<i>Patron Silver</i>	Herbaceous core with pepper, pineapple & citrus	16
	<i>Kah tequila</i>	Citrus, cinnamon and peppery warmth.	16
	<i>Herradura Plata</i>	Roasted agave & cedar, soft honey and dry herb notes	17
	<i>Tequila G4 Blanco</i>	Big agave and black pepper notes with earthy tones	20
	<i>Fortaleza Blanco</i>	Cooked agave, citrus, vanilla, basil, Olive, Lime	21
<b>Reposado</b>	<i>Espolon Reposado</i>	Rich Roast agave, tropical fruit, vanilla and brown spices	15
	<i>Patrón Reposado</i>	Fresh agave, oak, citrus notes and honey	17
	<i>Kah Reposado</i>	Intense agave, hint of vanilla and caramel	18
	<i>Herradura Reposado</i>	Developed spice on palate, vanilla & cinnamon	19
	<i>Don Julio Reposado</i>	Soft elegant with subtle cocoa, fruit, vanilla characters	19
	<i>G4 Reposado</i>	Agave, mineral, pepper, butter and citrus	24
	<i>Fortaleza</i>	Cooked agave, citrus, vanilla, apple, earth, cinnamon	25
<b>Anejo</b>	<i>Espolon Anejo</i>	Agave and fruits with hint of dried fruit & butterscotch	17
	<i>Herradura Añejo</i>	Intense oak nose, smooth, sweet fruit, long finish	21
	<i>Don Julio Añejo</i>	Cooked agave, wild honey, oak infused butterscotch	22
	<i>Patrón Añejo</i>	Smooth with distinct oak, vanilla, raisins, & honey	22
	<i>La Cofradia Ceramic</i>	Delicious sweet cooked agave, caramel and toffee notes	25
	<i>G4 Anejo</i>	Cooked agave, grass, peach and cinnamon notes	28
	<i>Fortaleza</i>	Cooked agave, rich butterscotch, citrus & hazelnuts	30





## Mezcal

<i>Quiquiriqui Espadin</i>	Roasted agave flavors with peppery finish	18
<i>Wahaka Espadin</i>	Spicy, peppery, leathery, agave notes & hints of dried fruit	19
<i>Los Siete Misterios 'Doba-Yej</i>	Earthy leads to sweet lemon zest, vanilla & cloves	20
<i>Illegal Joven</i>	Rich agave, hints of citrus with green apple & pepper	19
<i>Illegal Reposado</i>	Light smoky nose, oak, butterscotch, caramelised pear	22
<i>Illegal Añejo</i>	Sweet agave, cocoa, rye toast & earthy tones	29
<i>El Jolgoria Mexicana</i>	Roasted agave, syrup aromas, light smoke, citrus, peppers	32

What to Know:

*Blanco* : Unaged or aged upto two months.  
*Reposado*: Aged from two months upto a year.  
*Anejo*: Aged one to Four years in Oak barrel.

## Wine List

					
<b>Sparkling</b>					
NV Amanti <i>Prosecco 'Extra Dry'</i> Veneto, ITA	17	65	2020 HR <i>Cabernet Sauvignon</i> Great Southern, AUS	24	105
NV Nino Franco <i>Prosecco Superiore</i> Veneto, ITA	24	90	2015 La Sorda Reserva, <i>Tempranillo</i> Rioja, Alavesa, SPA		120
NV Champagne Jacquart <i>Chardonnay, Pinot Noir, Pinot Meunier</i> Reims, Champagne AOC, FRA		150	2016 Michele Chiarlo Barolo, <i>Nebbiolo</i> Piemonte, ITA		220
<b>Rosé</b>			<b>White</b>		
2021 Cellier De Dauphins <i>Grenache/Syrah</i> Rhone Valley, FRA	15	65	2022 Mezzacorona, <i>Pinot Grigio</i> Trentino-Alto Adige, Italy	15	63
2022 Dominique Porter Fontaine <i>Merlot, Shiraz, Cabernet Sauvignon</i> Yarra valley, AUS	18	75	2022 Highgate, <i>Chardonnay</i> Hunter valley, AUS	17	68
2021 'Val Soleu' IGP Drome Organic Rose Provence, France	22	95	2022 Lightfoot, <i>Chardonnay</i> Gippsland, AUS	20	85
<b>Reds</b>			2021 Franxamar, <i>Albarino</i> Rias Baixas, SPA	18	75
2022 Astrale Organic, <i>Chianti</i> Chianti, Tuscany ITA	15	62	2021 SH Organic <i>Sauvignon Blanc</i> Marlborough, NZ	19	80
2021 Amigo de la Tierra Organic <i>Tempranillo/Grenache</i> La Mancha, Spain	16	70	2023 Harewood Denmark <i>Riesling</i> Great Southern, WA	21	85
2021 Tesoro De Los Andes, <i>Malbec.</i> Mendoza, ARG	17	75	2021 Anselmi San Vincenzo Blend Venona, Veneto, ITA	22	95
2022 Yelland and Papps, <i>Shiraz</i> Barossa Valley, AUS	17	75	2021 Les Allees du Vignoble, <i>Chablis</i> Burgundy, FRA		130
2021 UNG <i>Gamay/ Pinot Noir</i> Burgundy, FRA	19	80	2020 RieslingFreak No.1, <i>Riesling</i> EDEN + Clare Valley, AUS		180
2022 Mulline, <i>Pinot Noir</i> Geelong, AUS	22	95			

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