

Cocktails

Upgrade your Cocktail with *Don Julio Blanco (\$3) | Reposado (\$6) | Anejo (\$9)*
Or *Mezcal Ilegal 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 | Lychee Liquor | 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

Signature Cocktails

Creamy Strawberry 19
Tequila Blanco | Fresh Lime Juice | Strawberry Syrup | Coconut Cream

Borracho mexicano 19
Jalapeño Infused Tequila Blanco | Pineapple juice | Fresh Lime Juice

Midori Melon 19
Melon Liqueur | Jalapeno Syrup | Fresh Lime Juice

Nopales Señorita 21
Tequila Blanco | Hibiscus syrup | Fresh Lime Juice

De Piña y Coco 20
Tequila Blanco | Coconut Cream | Pineapple Juice | Fresh Lime juice | Simple syrup

Mary Mexicano 20
Bloody Mary Mix | Tequila | Chipotle | Fresh Lime Juice | Tajin

The Smoked Espresso Kiss 22
Mezcal | Coffee Liqueur | Espresso | Almond Syrup | Frangelico

The Oaxaca Negroni 22
Mezcal | Sweet Vermouth | Campari

The Oaxaca Old Fashioned 24
Mezcal | Tequila Blanco | Agave Syrup | Chocolate Bitters

Beers

Tecate Lager 4.5% 10
Corona Extra 4.5% 11
Stone & wood Pacific Ale 4.4% 12
Pacífico Pilsner style Lager 4.4 % 13
Heaps Normal *Non-Alcoholic* 10

Taps

Freshwater Wedge Cerveza Corn Ale 4.6% 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 | Lemon Lime Bitter | Ginger Beer | Juices 6

Wine List

Tequila

Blanco	<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
Reposado	<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
Anejo	<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.

Sparkling						
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
Rosé				White		
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
Reds				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			

A 10% surcharge applies Public holiday, Sunday & Group of 10 or more.

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