

MENU

FRIDAY
7:00PM – 12:00PM

THE BUDGIE BAR
2/166 MAROONDAH HIGHWAY
Ringwood, VIC 3134

SATURDAY
7:00PM – 12:00PM

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budgiebar

Light Bites

Our tailor-made snack menu compliments our extensive drinks range and has been designed to deliver the right flavours as you sit back enjoying a drink with your friends and loved ones.

EDAMAME BEANS \$6

Delicious young green soy bean pods sprinkled with salt. A perfect appetizer for the table

VEGAN GLUTEN FREE

SIGNATURE FRIES \$6

French fries tossed in an exotic spice mix & served with Japanese mayonnaise

VEGE

MIXED NUTS \$4

A mix of peanuts, cashews and almonds tossed in Budgie's own spicy salt

VEGAN GLUTEN FREE

CHIP & DIP \$6

A bowl of salted, rounded corn chips served with a warm super cheesy dip.

VEGE GLUTEN FREE

ROTI \$8

Fresh, warm roti bread served with the chef's special satay sauce.

VEGAN

HIRAMASA KINGFISH SASHIMI \$18

Yellow tail kingfish drizzled with yuzu, sweet soy ginger, chilli oil & finger lime

GLUTEN FREE

SUPERCHARGED FRIES \$12

Signature Budgie fries served with pork mince, spring onion, cheese, kewpie and fried shallots

CHAR SUI ROLLS \$14

Caramelised onion, pickled cucumber and kewpie (2pcs)

MINI LOBSTER ROLLS \$16

A mix of lobster, crab, salmon, prawn, celery served in a mini brioche bun (2pcs)

OYSTERS \$12

Your choice of: (3pcs)
– Natural
– Nam Jim Sauce
– Sherry Vinegarette

GLUTEN FREE

Cocktails

COCKTAILS

The origin of the cocktail is one greatly disputed topic in the world of bartending. Regardless of its history, Budgie Bar has stuck to its guns, supplying you with the finest of cocktail classics to the creative inventions of our talented bartenders.

SIGNATURE SERIES

JADE \$18

42 Below Vodka,
Midori, Cloudy Apple,
Lemon

GRINGO \$18

42 Below Vodka,
Blueberry, Lemon,
Watermelon

BLOSSOM \$18

42 Below Vodka,
Cherry Blossom,
Lemon, Triple Sec, Sugar

ARCTIC SUNSET \$18

42 Below Vodka,
Maraschino Liqueur,
Triple Sec

THE BIG APPLE \$18

Buffalo Trace Bourbon,
Apple Schnapps,
Rosso Vermouth

LOCKDOWN BLUES \$18

Dead Mans Fingers
Coconut Rum,
Blue Curacao, Lime

PRINCE \$18

42 Below Vodka,
Creme De Violette,
Lemon, Sugar

MARTINI \$20

Bombay Sapphire Gin,
Dry Vermouth
- (dirty?)

ESPRESSO \$18

42 Below Vodka,
Coffee Liqueur,
Cold Press Coffee

MONKEY SHOULDER POP UP BAR

HIGHBALL \$18

Monkey Shoulder Whiskey,
Ginger Ale

GODFATHER SOUR \$20

Monkey Shoulder Whiskey,
Amaretto, Lemon, Sugar, Egg White

SONIC BOOM \$18

Monkey Shoulder Whiskey,
Soda, Tonic

MISSING YOUR FAVOURITE?

Talk to one of our talented bartenders and see if they can put something special together for you.

BARTENDERS CHOICE

FLOWER POWER \$18

42 Below Vodka, Elderflower Liqueur,
Vanilla Liqueur, Passionfruit, Lime

WHITE CHOCOLATE PINA COLADA \$18

Bacardi Rum, White Chocolate Syrup,
Pineapple, Coconut, Lemon

NORA \$18

42 Below Vodka, Violette Liqueur,
Watermelon Liqueur, Egg White, Lemon

TOMMY'S MARGARITA \$18

Patron Tequila, Lime, Agave Syrup

AMARETTO SOUR \$18

Amaretto, D'usse Congac, Egg White, Lemon

BARREL-AGED, OLD FASHIONED \$20

Bacardi 8 Rum, Orange Bitters,
Sugar, Orange Zest

SUPERCHARGED

ESPRESSO \$25

Grey Goose Vodka, Mr Black Liqueur,
Cold Press Coffee, Maple Syrup,
Ginger Bread Infused Cream

STOLEN GEM \$20

Bombay Gin, Lychee Liqueur,
Apple, Lemon, Cucumber

PEACH SOUTHSIDE \$20

Bombay Gin, Peach Schnapps,
Lime, Mint

NITRO MOJITO \$20

Bacardi Rum, Lime, Sugar, Mint, Soda

ROCKETMAN \$20

Bombay Gin, Organic Elderflower Cordial,
Gold Flake Fairy Floss, Lime, Soda

PREMIUM CLASSICS

BARREL-AGED HENDRICKS NEGRONI \$20

Hendricks Gin, Martini Bitters, Rosso Vermouth

GREY GOOSE COSMO \$20

Grey Goose Vodka, Cointreau,
Cranberry, Lime

SALTED CARAMEL ESPRESSO \$20

Grey Goose Vodka, Coffee Liqueur,
Salted Caramel Syrup, Cold Press Coffee

FOUR PILLARS AVIATION \$20

Four Pillars Gin, Maraschino Liqueur,
Violette Liqueur, Lemon

SMOKED GLENFIDDICH OLD FASHIONED \$22

Glenfiddich 12 Whiskey, Sugar, Bitters

PATRON SPICY MARGARITA \$20

Patron Reposado, Cointreau,
Lime, Sugar, Tabasco

BUBBLE BURSTS

BERRY BURST \$20

42 Below Vodka, Watermelon Liqueur,
Blueberry, Lemon

NINE LIVES \$20

42 Below Vodka, Peach Schnapps,
Cranberry, Lime

U.F.O. \$20

Patron Tequila, Watermelon,
Lime, Cranberry

PINEAPPLE PASSION \$20

Bacardi Rum, Passionfruit,
Pineapple, Lemon

MOCKTAILS

ALCOHOL-FREE TREATS

TWISTED TAI \$15

Orange, Pineapple, Lemon,
Sugar, Lime

VIRGIN MOJITO \$15

Lime, Sugar, Soda

SEEDLIP & TONIC \$15

Spiced Seedlip, Lemon Slice,
Blazed Rosemary, Tonic

VIRGIN WHITE CHOC PINA COLADA \$15

White Chocolate Syrup,
Pineapple, Coconut, Lemon

SHOTS

TASTY TIPPLE

B52 \$10

Baileys, Cointreau,
Coffee Liqueur

QF \$10

Baileys, Midori,
Coffee Liqueur

SLIPPERY NIPPLE \$10

Sambuca, Baileys

BLACK SAMBUCA \$10

BARTENDERS CHOICE

FIREBALL \$12

Cinnamon Whiskey

CAFE PATRON \$12

Coffee Tequila

ALIZE BLUE \$12

Vodka, French Brandy

LOVE \$12

Disaronno, Lemon

FUZZYBALL \$12

Fireball, Orange

BOMBS AWAY

JAGER \$14

Jagermeister, Redbull

AGWA \$14

Agwa, Redbull

SKITTLE \$14

Cointreau, Redbull

TUACA \$14

Tuaca, Redbull

BABY \$14

Lychee, Redbull

TAPPED

CARLTON DRAUGHT

POT \$5 • SCHOONER \$7

A pale lager with a unique resinous
hop character, that can best be
described as providing the perfect
balance between being
full-flavoured and thirst quenching.

ABV 4.6% • IBU 22

4 PINES PALE ALE

POT \$6 • SCHOONER \$8

A full flavoured ale with fresh
aromas of pine and grapefruit.
Bright in appearance with a
deep golden hue, a biscuity palate
and a smooth bitter finish.

ABV 5.1% • IBU 35

GOAT LAGER

POT \$5 • SCHOONER \$7

GOAT lager is an uncomplicated,
anytime sort of beer with a
Mountain Goat twist. Thanks to a
generous allotment of Australian
Galaxy and Ella hops and a painstaking
fermentation schedule we've landed
on this clean, balanced lager.

ABV 4.2% • IBU 22

BALTER XPA

POT \$6 • SCHOONER \$8

It might be pale but there's
nothing weak about this bad boy.
This XPA's tropical aromatics set off
a fruity palette that will punch
your taste buds. Tailored for those
who enjoy a fully-hopped beer
that's still easy to drink.

ABV 5.0% • IBU 30

FROM THE FRIDGE

PERONI RED \$9

ABV 5.1% • IBU 23

ASAHI SUPER DRY \$9

ABV 5.0% • IBU 20

5PM BEVERAGES

WATERMELON
SELTZER \$12

ABV 5.0%

CORONA EXTRA \$9

ABV 4.5% • IBU 18

CASCADE
PREMIUM LIGHT \$6

ABV 2.4% • IBU 24

5PM BEVERAGES

BERRY POMEGRANATE
SELTZER \$12

ABV 5.0%

STRONGBOW
BLOSSOM ROSE
CIDER \$8

ABV 8.2%

KELLY BROTHERS
APPLE CIDER \$9

ABV 7.0%

wine

WINE
BY THE GLASS

SPARKLING WHITE

ROCOCO SPARKLING CUVÉE, Cool Climate Victoria • \$9.5 / \$38

T'GALLANT PROSECCO, Mornington Peninsula • \$9.5 / \$38

WHITE

3 TALES SAUV BLANC, Marlborough • \$9.5 / \$38

DeBORTOLI REGIONAL RESERVE CHARDONNAY, Yarra Valley • \$9.5 / \$38

BELLA RIVA PINOT GRIGIO, King Valley • \$9.5 / \$38

RUTHERGLEN ESTATE PINK MOSCATO, Rutherglen • \$9.5 / \$38

ROSÉ

RUTHERGLEN ESTATE ROSÉ, Rutherglen • \$9.5 / \$38

RED

DeBORTOLI REGIONAL RESERVE PINOT NOIR, Yarra Valley • \$9.5 / \$38

RUTHERGLEN ESTATE SHIRAZ, Rutherglen • \$9.5 / \$38

DeBORTOLI WOODFIRED HEATHCOTE CABERNET SAUV, Heathcote • \$12 / \$47

wine

WINE
BY THE BOTTLE

SPARKLING WHITE

LA BOHEME CUVÉE BLANC, Yarra Valley • \$47

ROB DOLAN BLANC DE BLANC, Yarra Valley • \$47

WHITE

ROB DOLAN PINOT GRIS, Yarra Valley • \$47

MEDHURST SAUV BLANC, Yarra Valley • \$47

BOAT O'CRAIGO CHARDONNAY, Yarra Valley • \$47

KELLYBROOK CHARDONNAY, Yarra Valley • \$47

WAIRU RIVER PINOT GRIS, Marlborough • \$47

ROSÉ

MEDHURST ROSÉ, Yarra Valley • \$47

RED

ROB DOLAN PINOT NOIR, Yarra Valley • \$47

ROB DOLAN FOUR+ONE, Yarra Valley • \$47

KELLYBROOK SHIRAZ, Yarra Valley • \$47