

# MENU

## CHEF'S SPECIALS

Please see the board at the front of the venue for this weeks Chef's Specials, or ask your server for more information.

**FRIDAY**  
4:30PM – 11:00PM

**THE BUDGIE SMUGGLER**  
1/166 MAROONDAH HIGHWAY  
Ringwood, VIC 3134

**SATURDAY**  
1:00PM – 11:00PM

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f thebudgiesmugglerbar  
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# budgiebar

# FOOD

## EDAMAME BEANS \$6

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

VEGAN GLUTEN FREE

## SWEET POTATO FRIES \$9

Medium cut sweet potato tossed with salt and served with Japanese mayonnaise

VEGE

## MAC & CHEESE CROQUETTES \$12

Crumbed mac and cheese croquettes topped with grated parmesan (5pcs)

VEGE

## STEAMED BARRAMUNDI \$16

Steamed Australian Barramundi wrapped in banana leaf with house made sweet soy marinade and asian slaw

GLUTEN FREE

## HIRAMASA KINGFISH SASHIMI \$18

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

GLUTEN FREE

## MINI LOBSTER ROLLS \$16

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

## SIGNATURE FRIES \$6

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

VEGE

## SAN CHOY BAO \$14

Chinese spiced pork mince served with crisp baby gem lettuce (6pcs)

GLUTEN FREE

## CRUNCHY CALAMARI \$11

Semolina dusted calamari with a house made Korean salt served with Japanese mayo

## VEG DUMPLINGS \$12

Chinese vegetable dumplings served with a sweet soy ginger sauce (6pcs)

VEGAN GLUTEN FREE

## KOREAN FRIED CHICKEN WINGS \$11

Korean spiced chicken coated in a sweet spicy sauce served with asian slaw (4pcs)

## OYSTERS \$12

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

GLUTEN FREE

## SALMON TACOS \$16

Garlic confit salmon in a crunchy deep fried nori, sushi rice, baby gem lettuce and Moroccan kewpie (3pcs)

GLUTEN FREE

## CHEESEBURGER SPRING ROLLS \$14

Crispy pastry rolls filled with 100% Aussie beef mince, American cheese, pickles, ketchup and a tangy mustard sauce (3pcs)

## SUPERCHARGED FRIES \$12

Signature Budgie fries served with a twist of your choice:

- **Pork:** pork mince, spring onion, cheese, kewpie and fried shallots
- **Chicken:** crispy chicken, gooey cheese, bacon, tomato and spring onion
- **Kimchi:** kimchi, kewpie, chili oil and bonito flakes.
- **Cheesy:** gooey cheese, jalapeños, red cabbage and spring onion.

VEGE

## BUDGIE BAO BUNS \$16

Soft chinese bao buns filled with your choice of:

- **Chicken:** Japanese fried chicken, pickled cucumber and sriracha mayo (3pcs)
- **Pork:** Chinese BBQ pork, pickled cucumber, spring onion, tonkatsu sauce and wasabi mayonnaise (3pcs)

- **Mushroom:** marinated King Oyster Mushrooms and vegan mayonnaise (3pcs)

VEGAN

## DESSERTS

### SORBET \$10

Trio of sorbet served on a bed of crunchy waffle cone

VEGE

### WARM CHOCOLATE BROWNIE \$12

Hot triple choc fudge brownie served with vanilla bean ice cream and a berry compote

VEGE

# 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

# BOTTLED

## PERONI RED \$9

ABV 5.1% • IBU 23

## ASAHI SUPER DRY \$9

ABV 5.0% • IBU 20

## CORONA EXTRA \$9

ABV 4.5% • IBU 18

## CASCADE PREMIUM LIGHT \$6

ABV 2.4% • IBU 24

## 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