

ANTOJITOS

ELOTE

Mexican street corn, chipotle crema, queso fresco, chilli & lime (V, GF) **\$14**

CHILE CON QUESO

Blend of creamy cheese sauce served with flatbread (V) **\$25**

CAMOTE

Loaded slow-roasted sweet potato, corn, tomato salsa, goat curd, pepitas (V, GF, DFO, VGO) **\$25**

TOSTADA DE PEZ

Cured sashimi-grade tuna, red onion, peach, avocado, tortilla crisps (GFO, DF) **\$31**

PULPO

Braised Wedge Island octopus, tomato, capers, chorizo floss, chilli, garlic, lime (GFO, DF) **\$35**

CALAMARES Y TENTÁCULOS

Fried squid and tentacles, Mexican spices, chipotle and jalapeño mayo (DFO) **\$26**

NACHOS GRANDE

Tortilla chips, chilli con carne, cheese, sour cream, jalapeños, pico de gallo, coriander (GF) **\$35**

PAPAS FRITAS

Chips, cheese sauce, chilli con carne (DFO) **\$29**



MANGROVE GOES

TEX MEX

Lunch Available 12:00pm - 02:00pm

Dinner Available 04:30pm - 08:00pm

PLATOS PRINCIPALES

CHICKEN CHIMICHANGAS

Fried chicken, rice, chorizo & cheese Burritos, pico de gallo, guacamole **\$35**

POLLO EMPANIZADO

Crumbed chicken schnitzel, roasted taco spiced potatoes, cheese chicharrón, guacamole (DFO) **\$36**

CARNE ASADA

Marinated Angus pure rump cap, sweet potato purée, seasonal vegetables, chimichurri (GF) **\$53**

TWICE-COOKED PORK BELLY

Patatas bravas, house pickles, salsa roja (GF, DF) **\$43**



TACOS

BIRRIA QUESADILLA

Pulled smoked beef brisket, cheese, pico de gallo, consommé **\$33**

PESCADO

Battered WA fish, cabbage, chipotle aioli, pico de gallo, coriander (DFO) **\$29**

VEGAN AL PASTOR

Wild mushrooms, cashew nuts, avocado, coconut yoghurt (GFO, DF, VG) **\$27**

POSTRE

APPLE & CINNAMON EMPANADAS

Coconut & mango gelato (V) **\$17**

ACOMPAÑAMIENTOS

CHILI CON CARNE **\$11**

CHEESE SAUCE **\$7**

GUACAMOLE **\$7**

SOUR CREAM **\$5**

PICO DE GALLO **\$5**

JALAPENOS **\$3**

V - VEGETARIAN / VG - VEGAN
DF - DAIRY FREE / GF - GLUTEN FREE
GFO - GLUTEN FREE OPTION / DFO - DAIRY FREE OPTION
VGO - VEGAN OPTION

FOOD PREPARED IN OUR KITCHEN MAY CONTAIN OR COME INTO CONTACT WITH MAJOR ALLERGENS INCLUDING MILK, EGGS, PEANUTS, TREE NUTS, WHEAT, FISH, SHELLFISH AND SOY. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARIES BEFORE ORDERING. NOT ALL INGREDIENTS ARE LISTED.

THE BAY CLUB

DRINKS MENU

Available 11:30am until late

SPARKLING

	GLS	BTL
TATACHILLA BRUT	11	55
DA LUCA PROSECCO	12	60
VEUVE CLIQUOT	25	135
CHANDON BLANC DE BLANC		85
MOET & CHANDON IMPERIAL ICE		180
PERRIER JOUET GRAND BRUT		180
PERRIER JOUET BLANC DE BLANC		180
PERRIER JOUET BELLE EPOQUE		300
FIZZERO NON ALCOHOLIC SPARKLING		40

ROSÉ

	GLS	BTL
1840 SANDALFORD ROSE	12	58
RAMEAU D OR FRENCH ROSE	14	70
BELGUARDO ROSÉ		60
MIGUEL TORRES ESTELADO ROSE SPARKLING		58
PERRIER JOUET BLASON SPARKLING ROSE		180

RED

HOUSE RED	12	58
SANDALFORD SHIRAZ	15	70
PRENDIVILLE RESERVE SHIRAZ		150
1840 CABERNET MERLOT	14	65
SANDALFORD CABERNET SAUVIGNON	16	75
PRENDIVILLE RESERVE CABERNET SAUVIGNON		150
CHAOS VALLEY TEMPRANILLO	14	65
STRAY SOCIETY PINOT NOIR	14	65
TWO PADDOCKS PINOT NOIR		135

WHITE

	GLS	BTL
HOUSE WHITE	12	58
SANDALFORD SEMILLON BLANC SAUVIGNON	13	65
SANDALFORD CHARDONNAY	15	70
PRENDIVILLE CHARDONNAY		130
PACHA MAMA PINOT GRIS	14	65
STRAY SOCIETY FIANO-VERDEJO	14	65
GRENACHE BLANC THISTLEDOWN	13	60
FOREST HILL RIESLING	13	65

ON TAP

	SCH	PNT
GREAT NORTHERN SUPER CRISP 3.5%	9.5	12
SIDE TRACK 3.5%	11	14
SWAN DRAUGHT	11	14
COOPERS PALE ALE	11	14
6 DEGREES PILSNER	12	15
STONE & WOOD PACIFIC ALE	13	16
GUINNESS		16
CRAFT BEER VARIETALS	12	15
MATSOS GINGER BEER	14	17

PACKAGED BEERS

YEAH BUOY 0% XPA	8
PERONI ZERO	7.5
PERONI 3.5%	9
PERONI RED	10
XXXX GOLD	9
HAHN SUPERDRY 3.5%	9
GREAT NORTHERN SUPER CRISP 3.5%	9
HAHN GLUTEN FREE	10
SWAN DRAUGHT	11
HUEY COASTAL LAGER	11
BALTER CERVEZA	10
CORONA	12
DESPERADOS	12
COOPERS SPARKLING ALE	13
LITTLE CREATURE PALE ALE	13
STRONGBOW ORIGINAL CIDER	11
JAMES SQUIRE GINGER BEER	12
GOOD TIDES VARIETALS	14
HYOKETSU VARIETALS	15