

## Tequilas

Coyote Blanco	\$6.50
Sauza Blanco	\$6.50
Jose Cuervo Especial Reposada	\$7.50
Sauza Hornitos Reposada	\$8.50
1800 Reposada	\$8.50
1800 Anejo	\$9.50
Agavero Liqueur	\$9.50
Jose Cuervo Tradicional Reposada	\$9.50
Gran Centenario Reposada	\$9.50
Amate Reposada	\$9.50
Herencia De Plata	\$10.50
El Charro Anejo	\$10.50
Don Julio Blanco	\$10.50
Sauza Gallardon Reposada	\$10.50
Sauza Tres Generaciones Blanco	\$11.50
Herredura Anejo	\$11.50
Don Julio Anejo	\$11.50
Sauza Tres Generaciones Anejo	\$12.50
Casa Noble Blanco	\$13.50
Porfidio Silver	\$14.70
Casa Noble Anejo	\$18.90
Porfidio Anejo	\$21.00
Patron Anejo	\$21.00

## Margaritas

Classic Margarita	\$11.50
A blend of Tequila, Triple Sec and Lime Juice Frozen or Shaken	
Flavoured Margaritas	\$13.50
A Frozen blend of Tequila, Flavored Liqueur and Lime juice Available in Strawberry, Pineapple, Banana and Peach	
Gold Margarita	\$13.50
Jose Cuervo Especial, Cointreau and Lime Juice, Shaken	
Premium Margarita	\$17.50
Sauza Hornitos, Grand Marnier and Lime Juice, Shaken	

## Beers

Light/Midstrength Beers	\$5.50
Cascade Light	XXXX Gold
Carlton Midstrength	
Domestic Beers	\$6.50
Victoria Bitter	Tooheys New
Tooheys Extra Dry	
Premium Beer	\$7.50
Crown Lager	Pure Blonde
Boags Premium	
Imported Beers	\$8.00
Corona	Stella Artois
Dos Equis	

## True Mexican Mechelada \$8.00

Not a cocktail as such but why not try this traditional Mexican thirst quencher with you meal. Mexican beer served over ice and topped with fresh lime juice and a dash of spice. Deliciously different

## Something Softer

Fresh Juice	\$4.20
Orange, apple or pineapple	
Soft drinks	\$3.20
Pepsi, Pepsi Max, Lemonade, Sunkist, Solo	
Santa Vittoria Sparkling Water	\$4.20
500ml	

## Mocktails

Walking Zombie	\$7.00
It might just scare you to death Orange, Pineapple, Lime and Passionfruit	
Lemon Kiss	\$7.00
Pucker Up!! Solo, Lemon juice and Raspberry cordial	
Fling Thing	\$7.00
Sling it down Cola, Ginger ale and Grenadine	

## Post Dinner Cocktails

After Dinner Mint \$15.50

Frangelico, Kahlua, a hint of mint and coconut rum shaken with ice cold milk and topped with chocolate.

A wicked little drink that makes a great dessert.

Espresso Martini \$15.50

Vodka, Kahlua and espresso coffee shaken over ice to create a lovely little pick me up.

Liqueur Afogado \$12.50

Ice cream and a shot of espresso coffee with your choice of liqueurs

## Post Dinner Tipples

Baileys \$7.50

Tia Maria \$7.50

Kahlua \$7.50

Frangelico \$7.50

Cointreau \$7.50

Galliano \$7.50

Amaretto \$7.50

Benedictine \$7.50

Grand Marnier \$7.50

Drambuie \$7.50

Jamesons Irish Whiskey \$7.50

Johnny Walker Red \$7.50

Johnny Walker Black \$8.50

Glenmorangie 10yo Single Malt \$11.00

Lagavulin 16yo Single Malt \$12.60

Canadian Club \$7.50

Wild Turkey \$8.50

Bakers Bourbon \$9.50

Bombay Sapphire Gin \$7.50

Penfolds Club Port \$5.50

Galway Pipe \$8.50

Mr Pickwicks Particular Port \$14.50

Remy Martin VSOP \$9.50

Hennessey XO \$23.00

# Hola!



Welcome to  
Sayas  
Restaurant

Panza llena,  
corazon contento

(Full belly,  
contented heart)

## Red Wines

(g) (b)

### Stony Peak Shiraz Cabernet

Medium-bodied with a core of ripe berry flavours and a supple mouthfeel. \$6.60 \$23.00

### Rothbury Estate Shiraz

The nose displays plummy, peppery, sweet fruit and toasted oak characters developing across the palate with soft velvety tannins \$26.50

### Wolf Blass Bilyara Shiraz

A fruit driven style with a bouquet of lifted spice, plum and red berry fruit characters with subtle oak overtones. The palate is of medium body, showing soft complex fruit flavours \$27.50

### Rosemount Diamond Label Shiraz

Intense dark red fruit notes, touches of spice and cracked pepper. A medium bodied wine with ripe fruit flavours of blackberry and plum \$35.50

### Penfolds Rawson's Retreat Merlot

The initial red cherry, plum and strawberry flavours are given definition and structure by a spicy oak finish and ripe tannins \$7.80 \$30.50

### Saltrams Cabernet Sauvignon

Aromas of blackcurrant, plum and toasty oak are present on the nose. Flavours of spicy fruit with a subtle touch of oak on the palate that also displays well integrated tannins \$7.50 \$27.50

### Penfolds Rawson's Cabernet Sauvignon

A medium bodied wine that shows attractive blackcurrant and plum flavours with soft approachable tannins \$31.50

## Sangria

### Carafe \$20.50

A classic blend of red wine, fruit, orange juice, spices and lime juice

## Pre Dinner Cocktails

### Mosquito (has a sting in its tail) \$15.50

Barrel aged tequila muddled with fresh lime, mint and palm sugar. Served over crushed ice and topped with dry ginger.

### G.C. Iced Tea \$15.50

Vodka, Bacardi, Malibu, Cointreau and tequila layered over ice in a tall glass, topped with fresh lemon and lemonade.

Keeping it blonde (and you dumb)

### Jaffa Cake \$15.50

A Chocolate orange taste sensation! Vodka, orange and chocolate liqueur combines to create a very adult take on an old favorite

### French Connection \$14.50

Vodka, lychee and raspberry liqueur topped with a dash of fresh lime and pineapple juice come together to create a sophisticated and refreshing drink. A perfect way to start your evening

### Passion Fruit Caprioska \$12.50

White rum, fresh lime and passion fruit shaken over ice and topped with soda water. Perfect for wetting the appetite.

### For the traditionalist -

### Pina Colada \$12.50

Coconut, white rum and pineapple blended to perfection

### Daiquiri \$12.50

Banana, strawberry, mango or pineapple blended with Bacardi and a little lemon juice

### Cosmopolitan \$12.50

Vodka, Cointreau and Cranberry juice - Never out of style

### Mojito \$15.50

Mint, sugar, lime juice, Bacardi and club soda. Take a sip and pretend you're in Havana

## Sparkling Wines

(g) (b)

### Stony Peak Brut

A soft approachable sparkling wine designed specifically as an aperitif \$6.60 \$23.00

### Seaview Brut Cuvee

Rich, complex and flavoursome with soft fruit characters and a refreshing, dry finish \$25.20

### Wolf Blass Bilyara Brut

Shows zesty citrus and sherbet aroma and full-bodied apple and melon flavours with a rich creamy texture and crisp finish \$7.50 \$27.50

### Rothbury Estate Sparkling Cuvee

A fresh and rich nose with full, sweet fruit aromas which follow through onto the palate with an added touch of yeastiness. \$33.50

### Seppelt Salinger

Exhibits great finesse and balance, with lemon sorbet, green apple flavours and crisp acidity. A rich and creamy finish with nutty Pinot Noir characters with a long and even finish \$63.00

## Chilled Red

### Wolf Blass Verae

A Delicious light-bodied red wine from the premium Limestone Coast combines red berry flavours with a freshness and vibrancy. Delicately spritzed this lovely chilled red can be enjoyed on its own or with food

\$39.00

## White Wines

(g) (b)

### Stony Peak Chardonnay

A vibrant, fruit driven Chardonnay displaying citrus flavours with a refreshing finish \$6.60 \$23.00

### Saltrams Unwooded Chardonnay

Aromas of tropical fresh fruit develop on the zesty, lively palate that is bursting with fresh varietal fruit flavours \$27.50

### Witches Falls Chardonnay

This Chardonnay is creamy and complex on the palate. A medium bodied wine with good palate length and nicely balanced acidity \$36.00

### Saltrams Sauvignon Blanc

The nose of this Sauvignon Blanc shows lifted grassy notes that develop across the palate and the crisp lengthy finish \$7.50 \$27.50

### Rosemount Semillon Sauvignon Blanc

Fresh and inviting aromas green apple greet the nose. Passionfruit flavours combine beautifully with pineapple notes. This is a bright, zesty wine with crisp lingering flavours \$30.50

### Angel Cove Marlborough Sauvignon Blanc

This blend exhibits wonderful citrus aromas with notes of spring greenery. This fresh lively palate shows lime and vibrant herbal flavours \$33.00

### Leasingham Magnus Riesling

A full palate combining lemon, lime and pineapple characters, balanced by a crisp, juicy acidity and a lingering finish \$8.50 \$37.50