

## SMALL PLATES & SALADS

### Tomato & Basil Pesto Focaccia **\$13.00**

Grilled focaccia topped with marinated tomato in basil pesto, Parmesan cheese & finished with a drizzle of balsamic glaze.

### Chilli Cheese Fries **\$14.00**

Golden fries loaded with liquid cheese and hearty bean-based chili.

### Jalapeño Popper **\$15.00**

Spicy jalapeño and creamy cheese, crispy fried, served with teriyaki mayo.

### Golden Prawn Croquettes **\$17.00**

Golden fried prawn croquettes with whipped potato filling and spicy tartare.

### Crispy Chilli Squid Tentacles **\$17.00**

Golden-fried squid tentacles, finished with aromatic chilli, spring onion, & crunchy fried shallots.

### Five-Spiced Braised Pork Belly **\$18.00**

Whole braised pork belly slow-cooked with a fragrant five-spice blend to achieve a rich, deeply flavoured finish. Served with stir-fried kimchi and ssamjang sauce.

### Braised Beef **\$18.00**

Slow-braised tender beef, served with creamy celeriac remoulade and topped with crispy fried shallots.

### Honey Combo Chicken Wings **\$18.00**

Crispy wings coated in a signature soy-garlic-honey glaze. A savory and sweet Korean classic.

### Crispy Chicken Wings **\$18.00**

Crispy WA chicken wings served with house-made spicy mayo.

### Grilled Octopus **\$19.00**

Grilled tender octopus served with carrot velouté and a crispy chili croissant crumb.

### Broccolini **\$21.00**

Charred broccolini served with a creamy miso sauce, topped with savory cashews and crispy vermicelli.

### Caesar Salad **\$23.00**

Whole, crisp cos lettuce hearts, served with bacon, Parmesan, croutons & a boiled egg, finished with a creamy Caesar dressing.

## LARGE PLATES

### Porcini Mushroom Risotto **\$27.00**

Earthy porcini & seasonal mushrooms folded into a creamy risotto, topped with parmesan and a touch of truffle oil.

### Eggplant and Provolone Burger & Fries **\$26.00**

Double fried eggplant with grilled provolone, house gachujang mayo, pickled cucumber and lettuce on a toasted bun, served with chips.

### TRIBE Beef Burger & Fries **\$29.00**

WA Angus beef patty with American cheese, lettuce, tomato, bacon, pickles, Tribe Burger sauce & BBQ sauce on a toasted brioche bun.

### Cajun Chicken Burger & Fries **\$28.00**

Grilled cajun chicken breast with cheese, coleslaw, guacamole, & Tribe Burger sauce & BBQ sauce on a toasted brioche bun.

### Bulgogi Steak Sarnie & Fries **\$30.00**

Grilled Korean-marinated beef with lettuce, jalapenos, house-made vege pickles, creamy gochujang mayo, & melted cheese.

### Chicken Caesar Sarnie & Fries **\$28.00**

Grilled chicken breast, lettuce, bacon & parmesan tossed in creamy caesar dressing.

### Garlic Butter Seafood Stir-fry **\$33.00**

A medley of prawns, squid, mussels & crab, stir-fried in rich garlic butter sauce, served with steamed rice & mini naan.

### Spicy Seafood Soup **\$33.00**

A flavourful spicy seafood broth loaded with prawns, squid, mussels, and crab along with seasonal vegetables, served with steamed rice

### Bulgogi Rice **\$30.00**

Stir-fried Korean-marinated beef served over steamed rice with house-made kimchi, topped with a fried egg.

### Beef Rendang **\$31.00**

Tender beef simmered in rich rendang curry, served with steamed rice, house pickles & mini naan.

### Pan-seared Barramundi **\$34.00**

Pan-seared barramundi served with sweet potato mash, roasted brussels sprouts, crispy capers and a saffron orange cream sauce.

### Lamb Cutlets **\$37.00**

Grilled lamb cutlet, served with kipfler potato & roasted mini tomato and blueberry wine sauce.

## DESSERTS

### Warm Chocolate Fondant **\$17.00**

Rich dark chocolate fondant with a molten centre, served with vanilla bean ice cream, seasonal berries and white chocolate shavings.

### Parisian Flan **\$18.00**

Classic French custard tart with a silky smooth filling and golden pastry crust, topped with pistachio fairy floss, white chocolate shavings, caramel drizzle and chopped walnuts.

# TRIBE

# TABLE★

## SPARKLING

|                          |         |
|--------------------------|---------|
| ATÉ BRUT                 | 11 / 45 |
| MOTLEY CRU PROSECCO      | 50 **   |
| MASCHIO TREVISO PROSECCO | 52 **   |

## WHITE

|                                 |         |
|---------------------------------|---------|
| ATÉ SB                          | 11 / 45 |
| AMELIA PARK TRELIS SBS          | 12 / 52 |
| WILLOW BRIDGE 'DRAGONFLY' CHARD | 13 / 55 |
| CROWDED HOUSE SB                | 13 / 55 |
| ALKOOMI RIESLING                | 14 / 58 |
| MOJO PINOT GRIGIO               | 58 **   |

## ROSE

|                    |         |
|--------------------|---------|
| AMELIA PARK TRELIS | 12 / 52 |
|--------------------|---------|

## RED

|                              |         |
|------------------------------|---------|
| ATÉ SHIRAZ                   | 11 / 45 |
| BRUNO SHIRAZ                 | 12 / 52 |
| CREDARO 'FIVE TALES' CAB SAV | 13 / 55 |
| LA BOCA MALBEC               | 14 / 58 |
| BIG BUFFALO PINOT NOIR       | 15 / 60 |

## LIQUEURS & PORTS

|                             |    |
|-----------------------------|----|
| BAILEYS                     | 12 |
| COINTREAU                   | 12 |
| KAHLUA                      | 12 |
| DISARONNO                   | 13 |
| GALWAY PIPE 12YO TAWNY PORT | 14 |

## BEER

|                       |    |
|-----------------------|----|
| TRIBE PALE ALE        | 10 |
| PURE BLONDE           | 10 |
| CORONA                | 12 |
| ASAHI                 | 12 |
| HEINEKEN              | 12 |
| GAGE ROADS SINGLE FIN | 12 |
| BALTER PALE ALE       | 14 |
| BALTER HAZY ALE       | 14 |
| BEERFARM IPL          | 15 |
| MATSO'S GINGER BEER   | 15 |

## CIDER

|                 |    |
|-----------------|----|
| MONTEITHS APPLE | 12 |
|-----------------|----|

## SPIRITS

|                             |    |
|-----------------------------|----|
| FLYKA VODKA                 | 11 |
| GREY GOOSE VODKA            | 15 |
| BE GIN                      | 12 |
| WILD ROAD SPIRITS GIN       | 15 |
| BACARDI RUM                 | 11 |
| BUNDABERG RUM               | 12 |
| MALIBU RUM                  | 11 |
| ILLEGAL TENDER SPICED RUM   | 14 |
| ROGUE & VAGABOND SPICE RUM  | 15 |
| JACK DANIELS                | 12 |
| JIM BEAM                    | 12 |
| MAKERS MARK                 | 13 |
| JAMESON IRISH WHISKY        | 13 |
| CHIVAS 12YO                 | 14 |
| TOKI JAPANESE WHISKY        | 15 |
| EL JIMADOR REPOSADO TEQUILA | 11 |
| ESPOLON REPOSADO TEQUILA    | 14 |
| ST AGNES VS BRANDY          | 12 |

Wine denoted with \*\* is sold by the bottle only.

Bar is open from 12pm - 12am for residents and until 10pm for non-residents. Bar hours are subject to change.

10% surcharge applicable on Public Holidays.



## COCKTAILS

### FIERY KISS

20

A combination of classic Jim Beam and Rogue & Vagabond Spiced Rum, shaken with a zesty orange liqueur and freshly squeezed lemon juice, served in a sweet setting.

### NY SOUR

21

Aged Bourbon Whisky combined with freshly squeezed lemon juice and a hint of nectar, finished with a float of Cabernet Merlot.

### TRIBE'S BREEZE

21

A refreshing and classy spritz built from the foundations of a 100% pure grain Vodka, Lillet Blanc and St. Germain Elderflower Liqueur, finished with a premium local prosecco and a dash of grapefruit extract.

### CARAMEL BAILEYS MARTINI

21

When a classic espresso martini gets the TRIBE's twist, a combination of a 100% pure grain Vodka, Bailey Original Irish Cream, caramel and a dash of premium espresso.

### TRIBE'S TROPICS

20

A Tiki inspired cocktail built from the foundations of a 100% pure grain Vodka and Midori, combined with a burst of tropical apple and pineapple juice.

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## THE GIN CORNER

### THE COOL TRIBE

23

A tantalizing burst of botanical favours and a touch of citrusy zest from the D'Ginn Du Sol Gin combined with an assortment of mint, lime and cucumber, topped with premium tonic.

### EVA'S KICK

24

An explosion of botanical flavours in a spritz that will surely give you a kick, combining the flavours of the Rose Mami Gin, St. Germain Elderflower Liqueur, black raspberry liqueur and cranberry extract, topped up with premium soda.

### THE LOVE SPARKLE

20

Explore the world of magical love in a cocktail that is going to take your breath away, combining the flavours of D'Ginn Du Sol, watermelon liquor, grapefruit extract, freshly squeezed lime juice and nectar.

### GIN-GIN MULE

22

A tantalizing cocktail with subtle flavours of juniper and a spicy kick of ginger, a combination of Gin Ne Sais Quoi, freshly squeezed lime juice, mild hint of nectar, fresh mint and lime topped with ginger beer.