

TRIBE LUNCH MENU

Available from Monday to Friday from 11.00am - 1.30pm

Butter Chicken with Rice	\$ 15.50
Garlic Soy Braised Pork with Rice	\$ 15.50
Hearty Pumpkin Soup with Croutons	\$ 10.50
Pork Steamed Dumplings (6 pieces)	\$ 12.00
Korean Beef Broth Noodle Soup	\$ 11.00
Kimbap (Plant Based Beef Rice Roll)	\$ 9.50
Greek Salad	\$ 12.00
Greek Salad with Grilled Cajun Chicken	\$ 15.00

Our menu & kitchen contains multiple allergens & foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production & serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

TRIBE TABLE & BAR

MIDWEEK MADE EASY: \$10 LUNCH COMBOS

Treat yourself to a tasty lunch special for only **\$10**, including a non-alcoholic drink of your choice (excluding the Simple Juice range).

PICK YOUR MEAL:

BUTTER CHICKEN WITH RICE

GARLIC SOY BRAISED PORK WITH RICE

STEAMED PORK DUMPLINGS (6 PIECES)

CHEFS CHOICE VEGETARIAN DISH

Available Wednesdays only
11am - 1pm



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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
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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
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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.

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.