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# COCKTAILS





## **LA BONITA MARGARITA**

The classic tequila cocktail, served on the rocks. Fresh lime, Tromba tequila, Triple Sec + a dash of Agave Nectar to make your day or night a celebration!

- \$17 -

## **EL MACHO TOMMY'S MARGARITA**

This sibling of the classic Margarita replaces Triple Sec liquor with Agave Nectar which boosts the Tromba tequila...turning it into a sweet + sour delight!

- \$17 -

## **LA REINA FROZEN MARGARITA**

The queen of all Margaritas, perfect to take the edge off a hot day!

- \$17 -





## **LA MUY MUY PALOMA**

Served straight up, this incredibly refreshing combination of fruity Tromba tequila, tart + dry pink grapefruit + freshness of lime is a little extra but just enough!

- \$16 -

## **MICHELADA**

Seen everywhere through Mexico + Central America, our secret homemade tomato spiced blend married with cold Mexican beer...this is also the best hangover cure there is!

- \$12 -

## **EL SANTO MEZCALITO**

Named after the most famous luchador because of his power. We bring Tromba tequila + smoky Mezcal together with apricot brandy + citrus  
hmmmm, I know what I'm getting

- \$18 -





## **EL POETA PISCO SOUR**

Pisco is a delicate + fine grape distillate which has a fine rose-like taste, put into a sour it's light + floral like a beautiful poem.

- \$18 -

## **LA VIDA PISCO MARGARITA**

This combination is the perfect celebration to life! Viva la Vida

- \$18 -

## **LA DULCITA CAIPIRINHA**

La Onda's signature cocktail with sweet pineapple + spicy habanero flavours add a splash of rum. Reminiscent of hot summer flings

- \$17 -





## **BLOODY MARY / BLOODY MARIA**

*( Vodka | Tequila )*

Homemade spicy tomato base, served with  
Mary (Vodka) or Maria (Tequila)  
or Virgin (non alcoholic)

- \$12 -

## **EL CHAVO JUG**

A delightful twist on a Pimms jug, adding Pisco,  
wild strawberry + fresh fruit layered with ice  
(Serves 4)

- \$37 -

## **EL MAGICO JUG**

Spice up your life with this perfect mix of Rum  
Diary local spiced rum, hydrating coconut water,  
pineapple + ginger beer.

(Serves 4)

- \$37 -





## MOCKTAIL

### **SOL Y LUNA**

Strawberry Margarita

The perfect fresh drink for the perfect day + night

- \$9 -

### **HOLA NENA**

Watermelon Agua Fresca

Say hello to this fresh drink  
that will give you Mex vibes

- \$9 -

### **PIÑA PARA LA NIÑA**

Pineapple Lemonade

Ever been kissed by the sun?  
this is what it feels like

- \$9 -





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**BEER &  
SOFT DRINK**





## BEER & CIDER

### MEXICAN

Pacifico	\$10
Corona	\$9
Dos Equis XX	\$9
Negra Modelo	\$11

### LOCAL

Jetty Road Pale Ale	\$9
Jetty Road IPA	\$10

### CIDER

Mr Little Cider - Apple	\$9
Peninsula Cider - Strawberry Lime	\$10







## SOFT DRINKS

### BÚHO SODA

Tamarind / Chilli	\$5.5
Cola	\$5.5
Mango / Maracuyá	\$5.5
Orange / Mandarin	\$5.5
Lemon / Mint	\$5.5

### CAPI SODA

Grapefruit	\$4.5
Lemon	\$4.5
Tonic Water	\$4.5
Ginger beer	\$4.5

### MINERAL WATER

Agua de Piedra 650ml	\$8
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## COFFEE

A Latin American full strength ground coffee, roasted in Mornington by Commonfolk coffee is served in a traditional way. This simple pour over style coffee is brewed with hot cinnamon water which unlocks the flavours of the coffee releasing it's delicious aroma. Choose to stir in some panela (sugar cane) for a rich sweet taste (milk is optional).

1 Cup	\$4
4 Cup Carafe	\$10





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# WINE

Our wine list has been carefully chosen to compliment our dishes.

Wines are from regions where the flavours we use are found and we think it's a great way to honour the experience at La Onda Latin Mex.





# WINE

## RED

### PINTO

Pinot Noir 2016  
Patagonia, Argentina

*gl \$12 / bt \$44*

A savoury medium bodied Pinot Noir  
salty + perfect with meat dishes.

### JED

Malbec 2015  
Mendoza, Argentina

*gl \$10 / bt \$40*

A bright cherry chocolate flavour  
with oak finish, a medium bodied wine.

### CASA LLUCH RESERVA

Tempranillo, Monastrell,  
Syrah 2012

*gl \$10 / bt \$38*

Valencia, Spain

*(Vegan)*

Raspberry + blueberry fruits.  
Rich + dense in flavour.





## WHITE

### TERRATLANTICA

Albarino 2015

*gl \$12 / bt \$44*

Rias Baixas Spain

A bold + balanced fresh apple  
+ citrus flavour.

### JED

Pinot Grigio 2015/16

*gl \$11 / bt \$40*

Mendoza, Argentina

Hints of citrus + green melon,  
a perfect lunch time drink!

### CASA LLUCH

Rose 2016/17

*gl \$10 / bt \$38*

Valencia, Spain

*(Vegan)*

Strawberry + ripe strawberry  
with long length.

### LA ZONA

Prosecco NV

*gl \$10 / bt \$38*

Dry + floral aromas, crispy + perfectly  
refreshing, especially with seafood







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# SPIRITS





## TEQUILA / MEZCAL

Tromba Blanco	\$10
Calle 23 Reposado	\$11
Calle 23 Anejo	\$12
Fortaleza Blanco	\$16
Fortaleza Reposado	\$19
Jose Cuervo Familia Blanco	\$18
Xicaru Mezcal	\$12
Mezcal Vago	\$16







## SPIRITS

Served with BÚHO Cola, Capi Lemon or Capi Tonic

Ezra Brooks Bourbon	\$10
Naked Grouse Scotch	\$10
Nusa Cana White Rum	\$10
Rum Diary Spiced Rum	\$12
Wybrowka Vodka	\$10
Bombay Sapphire Gin	\$10
Tanqueray Gin	\$10
Monkey 47 Gin	\$14
Pancho Fierro Pisco	\$11
Pimms	\$10



