

CON-DINN

SPECIALS

Mon - Burrito Special 20

Tues - Tacos (3) & Beer 25

Weds - Burrito Bowl & Beer 25

Thurs - \$20 Pizzas all day!

Fri - \$8 Basics 6pm-9pm
Cocktail Jugs 35
Burger & Beer 25

SHARE PLATES

ARANCINI (3) (GF) nonna's beef ragu risotto arancini, rocket, parmesan & napoli sauce	19
MOZZARELLA STICKS (VEG) served w/ napoli sauce	16.5
NACHOS CLASSIC (GF) spicy chilli con carne w/ sour cream, guacamole, liquid cheese & pico de gallo	26
CHICKEN SKEWERS (3) garlic marinated chicken skewers, served w/ garlic tzatziki, pita bread & lemon	19.5
CORN CHIPS (VEG) w/ guacamole & salsa, topped with pico de gallo	15
ROASTED CAULIFLOWER BITES (V) oven roasted cauliflower served in a bed of pickled onion, chargrilled zucchini & eggplant, topped with chilli oil	18.5
CEVICHE (GF) snapper ceviche, marinated in chimichurri & lime juice, served with crispy kipfler potatoes & cos lettuce	22
SALT & PEPPER CALAMARI (GF) salt & pepper calamari served w/ aioli & lime	19
CORN RIBS (VEG) char grilled corn ribs, mayo, parmesan chesse, chilli powder, clarified butter	15

TACOS

**can be served on naked lettuce boats (GF)*
make it a meal! add corn chips w/ guacamole for \$2.5*

STEAK (3) (GF, NF, DF, SF) chargrilled steak w/ mexican roasted capsicum, housemade chimichurri, topped with radishes, pico de gallo & coriander	24.5
ANNATTO CHICKEN (3) (GF, NF, C.B DF) marinated chargrilled chicken tacos served w/ avocado salsa, sour cream, pico de gallo, radishes & coriander	24.5
PRAWN COCKTAIL (3) (GF, NF, DF) fresh prawn cocktail inspired tacos, served w/ cos lettuce, pico de gallo & housemade Santa Monica seafood sauce	24.5
ROASTED CAULIFLOWER (3) (VEG, GF, V, NF, DF) mexican roasted cauliflower served w/ chargrilled zucchini, chargrilled chipotle eggplant, pickled onions & jalapeño salsa	24.5

BURRITOS

ANNATTO CHICKEN BURRITO (NF, DF, SF) chargrilled chicken, bean & rice mix, cheese, pico de gallo, avocado salsa, sour cream, served w/ corn chips	26.5
CHARGRILLED STEAK BURRITO (NF, DF, SF) chargrilled steak, bean & rice mix, cheese, pico de gallo, avocado salsa, sour cream, served w/ corn chips	26.5

Upgrade to Sweet Potato Fries +2

PIZZA

(C.B. GF, GF BASE + \$3)	
CHEESY GARLIC BREAD (VEG, C.B. GF) 12" pizza crust, garlic oil, mozzarella, parsley & oregano	21.5
MARGHERITA (VEG) napoli sauce, fior di latte & fresh basil	25.5
PIZZA ALLA SALSICCIA olive oil base, italian sausage, marinated potato, red onion	26.5
CAPRICCIOSA napoli sauce, sopressa salami, olives, sundried tomatoes & bocconcini	26.5
PROSCIUTTO PIZZA napoli sauce, mozzarella, sliced prosciutto & rocket, topped with parmesan	26.5
VEGETARIAN PIZZA (VEG) béchamel base, maple pumpkin, capicum, feta, caramelised onion, zucchini, rocket & walnuts	25.5

BURGERS

<i>served w/ chips (C.B. GF & VGN)</i>	
<i>Upgrade to Sweet Potato Fries +2 switch to side salad for GF all patties are cooked well done</i>	
CLASSIC SM <i>make me plant based!</i> house-made beef patty, cheese, dill pickles, red onion, lettuce, tomatoes, relish & mayonnaise	25.5
SOUTHERN FRIED hot & spicy southern fried chicken, jalapeño mayonnaise, lettuce, tomato & cheese	26.5
GRILLED CHICKEN grilled chicken, lettuce, tomato, carrot, crispy prosciutto, avocado & herb mayonnaise	26.5
VEEF BURGER (V) veef meat free plant based patty, dill pickles, red onions, vegan cheese, tomato sauce & vegan mayo	25.5

MAINS

300G STRIPLOIN STEAK (GF) 120 day grain fed beef striploin chargrilled to your desire, served w/ chips, greek salad & green peppercorn sauce	42
FISH & CHIPS mexican grilled snapper, served w/ chips, greek salad & aioli	29
PRAWN LINGUINI garlic marinated prawns, fresh chilli & cherry tomatoes, w/ a white wine reduction topped w/ fresh parsley & chilli oil	25
CHICKEN SCHNITZEL & CHIPS crumbed chicken breast, served w/ chips, greek salad & a wedge of lemon	31
PARMIGIANA crumbed chicken breast, topped with napoli sauce & cheese, served w/ chips & greek salad	34

SALADS

BURRITO BOWL (N.F, C.B DF, SF) choice of chargrilled chicken, steak or roasted cauliflower, served in a crispy tortilla bowl, rice & beans, tomato, lettuce, diced tomato & avocado salsa + cheese / jalapeños / jalapeño salsa / sour cream / guacamole 3.5	26.5
AUTUMN SALAD (GF, DF, VEG) rocket, beetroot, ribboned zucchini, fennel infused goats cheese, orange segments, walnuts w/ an olive oil vinaigrette + chargrilled chicken / steak / chicken tenders / cauliflower / ceviche 7	24.5
CHICKEN CAESAR chicken tenders, cos lettuce, crispy croutons, crispy bacon, parmesan cheese, boiled egg, topped w/ caesar dressing	26.5

FRIES

REGULAR FRIES	reg 12 large 17
SWEET POTATO FRIES (GF)	reg 13 large 18
LOADED FRIES (C.B VEG) w/ liquid cheese & jalapeños + steak / chargrilled chicken / calamari 7 + bacon 7	20

SHARE PLATTERS

SANTA MONICA SHARE TOWER <i>serves 15 ppl</i> corn chips w/ guac, chicken bites, taquitos, cauliflower bites, baby tostadas, selection of tacos, selection of pizzas, fries & sweet potato fries	280
SANTA MONICA DESSERT SHARE PLATTER <i>serves 4 ppl</i> includes churros, chocolate brownie, & caramel sauce, garnished w/ hazelnuts + extra person 8	32

DESSERT

CHURROS (V) served w/ caramel sauce	19
CHOCOLATE BROWNIE (VEG, GF, C.B. NF) chocolate brownie w/ brandy chocolate ganache, vanilla ice-cream, crushed hazelnuts & strawberries	18
STICKY DATE PUDDING (VEG) homemade sticky date pudding served w/ caramel sauce & vanilla bean ice-cream	15

LEGEND

VEG = vegetarian	C = ceeliac	C.B = can be
GF = gluten free	V = vegan	C.N = contains nuts
SF = seafood free	NF = nut free	

Our Kitchen prepares meals containing Soy, Tree Nuts, Dairy, Eggs, Gluten & Seafood. While the utmost care is taken to minimise the risk of cross contamination, we cannot guarantee that any of our products do not contain traces of these foods.



DRINKS

HAPPY HR
Monday - Friday
3pm - 6pm

S.M. COCKTAILS

PINKY PROMISE	23.5
Lüla Rum, raspberries, mint, lime juice & sugar syrup	
SWEET ON YOU SOUR	23.5
Gordons pink gin, aperol, lemon juice, egg whites & sugar syrup	
BETWEEN THE SHEETS	23.5
Lüla Rum, malibu, blue curacaco, orget, lime juice & coconut milk	
EL DIABLO	23.5
casamigos blanco, chambord, lime juice & ginger ale	
PASSIONFRUIT SPICY MARG	23.5
don julio, chilli liqueur, passoa, lime juice, cointreau & sugar syrup	
MAIN SQUEEZE MARTINI	23.5
ciroc vodka, lemon juice, agave syrup, egg whites, basil	

CLASSIC COCKTAILS

Santa Monica Margarita	23.5	Cosmopolitan	23.5
French Martini	23.5	Aperol Spritz	23.5
Espresso Martini	23.5	Negroni	23.5
Old Fashioned	23.5	Amaretto Sour	23.5
Mojito	23.5	Pornstar Martini	23.5
Lychee Martini	23.5	Paloma	23.5
Pink Gin Spritz	23.5		

JUGS

Santa Monica Margarita	49
Lychee & Watermelon	49
Long Island Iced Tea	49

SHOTS

Tequila	12.5
Nutella Shot	12.5
Wet Pussy	12.5
Jolly Rancher	12.5
Lemon Drop	12.5

BEER & CIDER

ON TAP	<i>smiddy</i>	<i>pint</i>
Heineken	5.0%	12 15
Little Creatures Pale Ale	5.2%	12 15
Byron Bay	5.0%	12 15
James Squire Ginger Beer	4.0%	13 16
Stone & Wood Pacific Ale	4.4%	12 15
XXXX Gold	3.5%	12 15

3L BEER TOWERS 65 (GINGER BEER 75)

BY BOTTLE

Hahn Super Dry (gf)	4.2%	11.5
Little Creatures Pipsqueak Apple Cider	5.2%	11.5
Little Creatures Rodgers	3.8%	11.5
Heineken 0	0.0%	9.5
Peroni Nastro Azzurro	3.5%	12
Corona	4.5%	12.5
Asahi	5.0%	14
Gage Roads Single Fin Summer Ale	4.5%	11.5

BY CAN

Voodoo Ranger IPA	6.8%	15.5
Little Creatures XPA	4.9%	11
White Claw Watermelon Seltzer	4.5%	11.5
White Claw Pineapple Seltzer	4.5%	11.5

WINE

SPARKLING

	sml / lrg / btl
La Maschera Prosecco SA	12 56
Jansz Premium Cuvée NV TAS	15 74
Veuve Cliquot Brut FRANCE	130
Pol Roger Brut Reserve NV FRANCE	150

WHITE

Corte Giara Pinot Grigio, ITALY	12	18.5	56
Christobel's Moscato SA	13.5	22	65
Nautilus Estate Sauvignon Blanc NZ	14	22.5	68
Yalumba Chardonnay SA	14.5	23	70
Mesh Riesling SA	15.5	25	75
Mt Difficulty Pinot Gris NZ			72

ROSÉ

Rogers & Rufus Grenache Barossa, SA	14	22.5	68
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RED

	sml / lrg / btl	
Viticoltori Chianti DOCC ITALY	12 18.5 56	
Hähä Pinot Noir NZ	14 22.5 70	
Yalumba Barossa Shiraz SA	14 22.5 70	
Cien Y Pico Granacha SPAIN	15.5 25 75	
Ricca Terra Nero D'Avola SA		75
Jim Barry 'The Farm' Cabernet Malbec SA		80



SPIRITS

VODKA		WHISKEY	
Ciroc	12	J Walker Black	12
Belvedere	13	Jack Daniels	12
Grey Goose	14.5	Jack Daniels Fire	12
GIN		Roe & Co Irish	12.5
Tanqueray	12	Canadian Club	12
Tanqueray 10	12.5	Copper Dog	12
Aviation	12.5	Singleton	12.5
Gordons Pink	12	Ardbeg 10 y.o	13.5
Four Pillars Rare Dry	13.5	Glenfiddich 12 y.o	14.5
Hendricks	14.5	BOURBON	
Husk Distillers Ink	14.5	Bulleit	12
TEQUILA		Woodford Reserve	13
Casamigos Blanco	12	LIQUEURS	
Casamigos Reposado	12.5	Southern Comfort	11.5
Don Julio Blanco	12.5	Mr Black	11.5
RUM		Frangelico	11.5
Pampero Añejo	12	Midori	11.5
Captain Morgan	12	Malibu	11.5
Sailor Jerry	12	Chambord	11.5
Kraken	12.5	Cointreau	11.5
Lüla	12	Disaronno	11.5
Bundaberg SB	13.5	Baileys	11.5
COGNAC		Campari	11.5
Hennessey VSOP	14.5		

NON-ALCOHOLIC

Virgin Popstar <i>mocktail</i>	15
pineapple juice, lemon juice, sugar syrup, lemonade, mint	
Nojito <i>mocktail</i>	15
lemon juice, lemonade, lime, mint	
COLD PRESSED JUICES	
Green Power	9
apple, banana, passionfruit, plum purée, spirulina, kelp & spinach	
Karma Rama	9
orange, pineapple, banana, mango & passionfruit	
Kick Starter	9
tropical juice, banana, blueberry, passionfruit & purple carrot extract	
KOMBUCHA	
ginger lemon / raspberry lemonade	7
TEA	<i>cup / mug</i>
english breakfast, earl grey, green tea, peppermint	5.2
COFFEE	
flat white, latte, cappuccino, long black	4.7 5.2
hot chocolate, chai latte, mocha, iced latte, iced long black	4.7 5.2
piccolo, short macchiato, short black, doppio, long macchiato	4.5
soy, almond, lactose free milk	80c
SOFT DRINKS	
pepsi, pepsi max, lemonade, ginger ale, lime soda, lemon squash	6
lemon lime & bitters, bundaberg ginger beer	6
redbull	7
santa vittoria sparkling water	250ml 5.5 1L 10