

In 1920's New Orleans, The Martin Brothers gave free food to striking tram workers, serving meat and seafood scraps on French loaves. As they flocked to the Martin Brother's deli in their droves, the striking tram workers became know as Poor Boys or Po'Boys, with the iconic sandwiches served to them adopting the same name.

DESSERTS

SALTED CARAMEL BROWNIE Warm Chocolate Brownie with Salted Caramel, Popcorn & Vanilla Ice Cream	5.50	ICE CREAM (double / triple) Locally made artisan ice cream. Choose from: Vanilla, Strawberry, Chocolate & Bubblegum	3.00 / 4.50
BUILD YOUR OWN SUNDAE Three scoops topped with Whipped Cream & Toppings Choose two from: Reeses Peanut Butter Cups, Oreo's, Brownies or Marshmallows	6.00	ICE CREAM FLOAT Soda Folk Root Beer, Soda Folk Cream Soda or Cola with a scoop of locally made artisan ice cream. Choose from: Vanilla, Strawberry, Chocolate & Bubblegum	4.50

SOFTS & SODAS

KARMA COLA Organic Fairtrade Cola made with real cola nut grown by the Mende & Temme people of Sierra Leone 330ml	2.75	PRESSED JUICE Pressed Juice of Orange, Apple, Cranberry, or Pineapple	2.50
COCA COLA ICON Coca Cola, Diet Coke, Fanta or Sprite 330ml	2.50	MINERAL WATER Still or Sparkling (330ml / 750ml)	2.00 / 4.00

SHAKES

Our ice cream is made by a local ice cream maker whose family have been producing ice cream for over 100 years!

CLASSIC SHAKES

Classic Shakes are made with 3 scoops of ice cream and fresh milk - thats it!

VANILLA	4.50
STRAWBERRY	4.50
CHOCOLATE	4.50
BUBBLEGUM	4.50

DIRTY SHAKES

Dirty Shakes are topped with whipped cream & your favourite flavour!

REESES PEANUT BUTTER	6.00
OREO COOKIES & CREAM	6.00
SALTED CARAMEL BANOFFEE	6.00
BROWNIE & SMORES	6.00

HARD SHAKES

Hard Shakes are our Classic Shakes with some of our favourite cocktail combos!

HONEY BOURBON	7.50
ESPRESSO MARTINI	7.50
POOR STAR MARTINI	7.50
MANGO DAIQUIRI	7.50

BEERS

A selection of North American Beers to complement our seafood & Louisiana Cajun Flavours - ask your server for more details and about our weekly specials.

LAGER		ALE	
DIXIE "New Orleans in a bottle" New Orleans, Louisiana - 330ml 4.5%	4.25	GOOSE ISLAND IPA Chicago, Illinois - 355ml 5.9%	5.35
PACIFICO Mazatlan, Mexico - 355ml 4.5%	4.45	LAGUNITAS DAYTIME IPA Petaluma, California - 355ml 4.6%	5.75
SAMUEL ADAMS Boston, Massachussets - 355ml 4.8%	4.75	ANCHOR STEAM San Francisco, California - 355ml 4.8%	5.85

WINES

A selection of Wines to complement our seafood & Louisiana Cajun Flavours - ask your server for more details and about our weekly specials.

WHITE (175ml/250ml/750ml)		RED (175ml/250ml/750ml)	
PINOT GRIGIO Lombardi, Italy	4.45 / 5.95 / 17.95	CABERNET SAUVIGNON Central Valley, Chile	4.75 / 6.35 / 18.95
SAUVIGNON BLANC Malborough, New Zealand	5.85 / 8.25 / 24.95	MALBEC "Aged in Bourbon Barrels" San Juan, Argentina	5.95 / 8.45 / 25.95
SPARKLING (125ml/750ml)		ROSÉ (175ml/250ml/750ml)	
PROSECCO Veneto, Italy	4.95 / 23.95	PINOT GRIGIO ROSE Lombardi, Italy	4.45 / 5.95 / 17.95

COCKTAILS

A selection of Cocktails to get the Mardi Gras atmosphere started - please inform your server if you have any allergies and we can create a cocktail specifically for you

RUM		GIN	
HURRICANE Havana Club Rum Especial, Passion Fruit, Pineapple & Orange	7.50	GIN FIZZ Aviation Gin, Lemon & Soda	8.00
MANGO DAIQUIRI Havana Club Anejo, Triple Sec, Mango & Lime	7.75	POORADORA Tanqueray Gin, Raspberry, Lime & Ginger Beer	7.50
TEQUILA		VODKA	
MARGARITA El Jimador Blanco, Triple Sec, Lime & Gomme	8.00	POOR STAR MARTINI Stoli Vodka, Passion Fruit Liqueur, Vanilla & Prosecco	8.00
OLD FASHIONED TEQUILA El Jimador Resposado, Orange Bitters & Gomme	7.75	ESPRESSO MARTINI DU MONDE Tito's Vodka, Coffee Liqueur, Espresso, Chicory & Gomme	8.00
WHISKEY/BOURBON		NON ALCOHOLIC	
WHISKEY SOUR Rock Oyster Whiskey, Lemon & Gomme	8.50	RASPBERRY NOJITO Raspberry, Lime, Mint & Soda	4.00
GINGER MINT JULEP Bulleit Bourbon, Ginger Beer & Mint	8.00	LOUISIANA ICED TEA Ginger Beer, English Breakfast Tea, Lemon & Apple Cider	4.00