

Adria

BAR RESTAURANT

BREADS & DIPS

GARLIC BREAD	7	DIPS (DIPS SERVED WITH ASSORTED BREAD)	19
HERB BREAD	7	smoked salmon & dill dip,	
CHEESE BREAD	7	taramasalata, grated fetta	
BRUSCHETTA	11.5	& roasted capsicum with chilli	
served with tomato, onion, aged balsamic & topped with parmesan			

ENTREE

SEAFOOD TASTING PLATE TO SHARE ^{GF}	29	TASMANIAN MUSSEL POT ^{GF AVAILABLE}	25
sydney rock oysters, baby crab salad with avocado, fresh king prawns & tasmanian smoked salmon		served with spicy tomato sauce or white wine cream sauce	
GARLIC PRAWNS ^{GF AVAILABLE}	25	SPANAKOPITA TRIANGLES ^V	19
with olive oil, garlic & chilli		cheese & spinach wrapped in filo pastry	
SALT & PEPPER CALAMARI	25	LAMB SOUVLAKI	25
served with lemon & aioli		marinated in rosemary, garlic, olive oil served with tzatziki	
GRILLED BABY OCTOPUS ^{GF}	25	CHICKEN SOUVLAKI	25
with rocket and mango salsa		marinated with greek herbs, garlic, olive oil served with tzatziki	
OVEN BAKED SCALLOPS ^{GF}	25	TASMANIAN SMOKED SALMON ^{GF AV}	24
with cauliflower puree and bacon		with creme fraiche, spanish onion & wholemeal bread fingers	
WARM HALOUMI SALAD ^{GF V}	21		
with spiced eggplant, tomato salad & honey balsamic dressing			

PASTA

KING PRAWN LINGUINE	30	MUSHROOM RISOTTO ^{GF VEGAN AVAILABLE}	26
in spicy napolitana sauce		with rocket, white wine, garlic & truffle oil	
BEEF LASAGNA	26	SEAFOOD RISOTTO OR PASTA ^{GF}	35
layers of pasta with eggplant, bolognese & bechamel		prawns, scallops, mussels & calamari with napolitana sauce, fresh tomatoes, garlic & chilli	
FETTUCINE CARBONARA	27		
with bacon, garlic, cream & parmigiano reggiano			

SEAFOOD

CHARGRILLED KING PRAWNS ^{GF}	33	FRESH BARRAMUNDI FILLET	36
served with a lemon & dill beurre blanc		served with chips or salad	
WHOLE BABY SNAPPER ^{GF}	37	LOCAL FRIED CATCH OF THE DAY	29
gremolata, lemon & roasted garlic potatoes		served with chips & tartare sauce	
ATLANTIC SALMON FILLET ^{GF}	36	TASMANIAN MUSSEL POT ^{GF AVAILABLE}	25
asparagus & artichoke salad topped with tzatziki		served with spicy tomato sauce or white wine cream sauce	

SIDES & SALADS

FATTOUSH SALAD	13	CHICKEN CAESAR	20
crusty bread pieces, cherry tomato, parsley, spanish onion with red radish & herbed vinaigrette		SMOKED SALMON CAESAR	20
CAESAR SALAD	15	MARKET SEASONAL VEGETABLES	13
cos lettuce, croutons, poached egg, bacon, anchovies & parmesan with a traditional caesar dressing		CHIPS	11
GREEK SALAD (add chicken or smoked salmon \$5 extra)	15	POTATO WEDGES	13
		with sweet chilli & sour cream	
		GARDEN SALAD	11.5

KIDS MENU

CALAMARI & CHIPS	14.5	PASTA NAPOLITANA	14.5
STEAK & CHIPS	14.5	FRIED FISH & CHIPS	14.5
CHICKEN TENDERS & CHIPS	14.5		

served with choice of soft drink ~ dessert of vanilla ice cream with either chocolate or strawberry topping

CHARGRILL

I'M ANGUS GRAINGE ANGUS BEEF

FROM GIPPSLAND VICTORIA THE GRAINGE BRAND IS EXCLUSIVE TO OUR MEAT SUPPLIER. ANGUS CATTLE REARED ON GRAIN FOR A MINIMUM 150 DAYS

MSA GRADED 3 WITH A MARBLE SCORE 1-2

- SERVED WITH CREAMY MASH POTATO -

I'M ANGUS GRAINGE RUMP ^{GF}	27	I'M ANGUS GRAINGE TENDERLOIN ^{GF}	39
more flavoursome than sirloin & slightly more marbling make for the tastiest steak. this muscle works hard so is slightly chewier than other cuts		the most tender cut as this is the least used muscle on the beast. very lean, considered by most the best cut of beef	
I'M ANGUS GRAINGE SCOTCH ^{GF}	40	I'M ANGUS GRAINGE SIRLOIN ^{GF}	30
also known as the 'rib eye' it is the rib steak without the bone. a very succulent & flavoursome steak		a flavourful, melt in the mouth cut	
I'M ANGUS GRAINGE RIB EYE ^{GF}	43	SURF & TURF	43
this cut served on the bone is very tender with its high degree of marbling it is full of flavour		I'm angus grainge rump with chargrilled king prawn served with mash potato & bearnaise sauce	
I'M ANGUS GRAINGE T-BONE ^{GF}	39	CHICKEN BREAST ^{GF}	29
		stuffed with fetta & spinach with light gorgonzola sauce	

SAUCES - \$4.00 EXTRA ^{GF}

BORDELAISE, MUSHROOM, THREE PEPPERCORN, BEARNAISE, CHIMICHURRI ^{DF}

ROTISSERIE MEATS

SLOW ROASTED SELECT CUT COOKED OVER LOW HEAT FOR A TWO TO THREE HOUR PERIOD

- SERVED WITH ROASTED POTATOES & MIXED VEGETABLE -

I'M ANGUS BEEF	30	MARINATED LAMB	30	ROTISSERIE TASTING PLATE	31
marinated in seeded mustard, garlic, balsamic & olive oil		marinated in roasted capsicum, garlic, rosemary, lemon juice & olive oil		a selection of both spit roasts served with mashed potato & greek salad	

GYROS & SOUVLAKIA

served wrapped in greek style pita with a side of greek salad & chips with oregano & feta

\$25

- CHICKEN GYROS / LAMB GYROS -

RIBS

- SERVED WITH CHIPS -



GIANT PORK RIBS ^{GF}		HALF RACK	36
basted with Adria's rib sauce & served with chips		FULL RACK	54
GIANT BEEF RIBS ^{GF}		FULL RACK	48
basted with Adria's rib sauce & served with chips			

DESSERTS

FRESH CREPES	15
with your choice of chocolate hazelnut sauce, mixed berry or orange & brandy, all served with vanilla ice cream	
FRESH BANANA & CARAMEL CRÈME BRULEE	15
with biscotti	
CHOCOLATE FONDANT	15
with zabaglione canolli & ice cream	
WHITE CHOCOLATE PANNA COTTA	15
milk chocolate fudge sauce	
STICKY DATE PUDDING	15
butterscotch sauce & vanilla ice cream	
SELECTION OF PREMIUM SORBETS	15
CHEESE PLATE	17
local & imported cheeses, served with figs & crispbread	

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WINE LIST

		glass (150ml)	bottle			glass (150ml)	bottle
PRIVATE Label Wine				CHARDONNAY			
Private Label Semillon Sauvignon Blanc	South East Australia	\$8.50	\$38.00	Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$12.00	\$58.00
Private Label Pinot Gris	Riverina, NSW	\$8.50	\$38.00	McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$12.50	\$61.00
Private Label Chardonnay	South East Australia	\$8.50	\$38.00	McWilliams 660 Reserve Chardonnay	Tumbarumba NSW	\$13.00	\$63.00
Private Label Cabernet Merlot	South East Australia	\$8.50	\$38.00	Hay Shed Hill 'Vineyard Series' Chardonnay	Margaret River, WA		\$67.00
Private Label Shiraz	Riverina, NSW	\$8.50	\$38.00	Vasse Felix 'Filius' Chardonnay	Margaret River, WA		\$68.00
PROSECCO				PINOT GRIS / Grigio			
De Bortoli King Valley Prosecco	King Valley, VIC	\$12.00	\$58.00	Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.50	\$61.00
Mionetto Prosecco DOC Treviso	Treviso, Italy	\$13.00	\$61.00	Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$12.50	\$61.00
La Riva Dei Frati Prosecco DOC Treviso	Veneto, Italy		\$63.00	Paddy Borthwick Pinot Gris	Wairarapa, NZ	\$13.00	\$63.00
SPARKLING/Champagne				ROSE			
Cockle Bay Cuvee Brut NV	South East Australia	\$9.50	\$44.00	La Vieille Ferme Rose	Rhone, France	\$11.00	\$53.00
Chandon NV	Yarra Valley, Vic	\$13.00	\$64.00	La Boheme Act 2 Pinot Noir Rose	Yarra Valley, VIC	\$12.50	\$58.00
Chandon NV Rose	Yarra Valley, Vic	\$13.00	\$64.00	Nepenthe Pinot Noir Rose	Adelaide Hills, SA	\$12.50	\$61.00
Chandon S	Yarra Valley, Vic	\$15.00	\$71.00	Triennes Rose	Provence, France	\$13.00	\$63.00
served on ice & garnished with a twist of orange peel				PINOT Noir			
Moet & Chandon Imperial Brut NV	Epernay, France		\$103.00	Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$61.00
MOSCATO				Tarrawarra Estate Pinot Noir			
Yalumba 'Christobels' Moscato	Barossa Valley, SA	\$12.00	\$58.00	Barringwood Mill Block Pinot Noir	Tasmania	\$14.00	\$67.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$13.00	\$61.00	SHIRAZ			
RIESLING				Earthworks Barossa Shiraz			
Pewsey Vale Vineyard Riesling	Eden Valley, SA	\$12.00	\$58.00	McWilliams '480' Shiraz	Barossa Valley, SA	\$11.50	\$54.00
Jim Barry 'The Lodge Hill' Riesling	Clare Valley, SA	\$12.50	\$61.00	De Bortoli 'Woodfired Heathcote' Shiraz	Hilltops, NSW	\$12.00	\$58.00
SAUVIGNON BLANC & Blends				Collector 'Marked Tree' Shiraz			
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.00	\$53.00	Tempus Two 'Pewter Series' Shiraz	Canberra District, NSW		\$67.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$12.50	\$61.00	Brokenwood 'Hunter Valley' Shiraz	Barossa Valley, SA		\$77.00
Paddy Borthwick Sauvignon Blanc	Wairarapa, NZ	\$13.00	\$63.00	CABERNET & Blends			
Nautilus Estate Sauvignon Blanc	Marlborough, NZ		\$64.00	McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$12.50	\$61.00
Freycinet 'Wineglass Bay' Sauvignon Blanc	Tasmania		\$71.00	De Bortoli 'Estate Grown' Cabernet Sauvignon	Yarra Valley, VIC	\$13.00	\$63.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$78.00	Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA		\$68.00
Brokenwood '8 Rows'	Hunter Valley, NSW	\$12.00	\$58.00	Melba 'Reserve' Cabernet Sauvignon	Yarra Valley, VIC		\$84.00
Sauvignon Blanc Semillon				Smith & Hooper Merlot	Limestone Coast, SA	\$12.00	\$58.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$12.50	\$61.00	Brokenwood '8 Rows' Cabernet	Gundagai, NSW	\$13.00	\$63.00
DESSERT Wine				Sauvignon Merlot			
de Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$18.00	\$70.00	Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	\$14.00	\$68.00

COCKTAILS

SIGNATURES		VODKA		PASSIONFRUIT MOJITO 17	
APEROL SPRITZ 15	aperol, de bortoli king valley prosecco, topped with soda water & an orange wheel	#COSMOS 17	belvedere vodka, cointreau, cranberry juice, edible glitter and star fruit. served in a chilled coupe, stir to see the magic happen	angostura reserva rum, passionfruit puree, lime, mint & sugar, topped with soda	
CHANDON S 15	handcrafted orange bitters infused sparkling wine served on ice and garnished with an orange peel	WATERMELON CAIPIROSKA 17	peters trading co vodka, monin watermelon syrup, lime & watermelon chunks. served with a slice of watermelon	DARK 'N' STORMY 18	
BABY DOLL 16	aperol, joseph cartron strawberry liqueur, egg white and cranberry juice	WHITE CHOCOLATE MARTINI 17	stoli salted karamel vodka, frangelico, white creme de cacao, milk & simple syrup	kraken black spiced rum, fresh lime & angostura bitters topped with schweppes ginger beer	
SNOWBALL 17	jose cuervo 1800 coconut tequila, malibu, stoli vanil, gomme syrup, egg white and fresh lime juice	LYCHEE MARTINI 17	stolichnaya vodka, joseph cartron lychee liqueur & lychee syrup	GIN	
LIFE'S A PEACH 18	jose cuervo especial tequila, angostura reserva rum, joseph cartron peach liqueur, san pellegrino sparkling peach ice tea, fresh lemon juice. served tall with a lemon fan and mint sprig	PASH & DASH 16	peters trading co vodka, passionfruit puree, lime wedges, lychees & sugar syrup	BULLDOG NEGRONI 17	
STRAWBERRY & PEACH BELLINI 16	joseph cartron strawberry & peach liqueurs topped with sparkling brut, garnished with strawberry	STRAWBERRY SMASH 17	stoli vanil vodka, joseph cartron fraise (strawberry) liqueur, soda water & strawberries	bulldog london dry gin, campari, cinzano rosso, served short over ice with an orange slice	
SMOKIN 18	ardbeg single malt whisky, canadian maple syrup, fee bothers molasses bitters. served in an old fashioned over an ice sphere	HAWAIIAN BLUE 17	angostura reserva rum, joseph cartron lychee, mr boston blue curacao, monin coconut syrup, lychee juice & pineapple juice. served in a tall glass with a lychee flower	HOT PINK G & T 17	
TEQUILA SUNRISE 17	jose cuervo reposado tequila, freshly squeezed orange juice & pomegranate float	CLASSIC COCKTAILS 17		beefeater pink gin, joseph cartron lychee liqueur topped with schweppes tonic water and watermelon juice, served in a large wine glass over ice, mint, lychees and strawberries	
ESPRESSO MARTINI 17	stoli vanil vodka and kahlua with a shot of fresh espresso & sugar syrup	MOCKTAILS		CLASSIC MARTINI (Vodka Or Gin)	
WILD OLD FASHIONED 17	wild turkey bourbon with angostura bitters, brown sugar & an orange twist	SAFE N SOUND 9		Classic Martini (Vodka Or Gin), Mojito, Pina Colada..	
		WONDERLAND 9		FINLANDIA FROZEN STRAWBERRY & LIME CRUSH 10	
		cloudy apple juice, strawberry puree, lychee juice & muddled lychees & strawberries		FINLANDIA FROZEN MANGO CRUSH 10	

BEER

BOTTLED BEER		INTERNATIONAL BEER	
LOCAL BEER		STELLA ARTOIS 5.0% 9.5	
PACIFIC RADLER LEMON 2%	7	CORONA EXTRA 4.5% 9.5	
CASCADE PREMIUM LIGHT 2.6%	7.5	PERONI NASTRO AZZURRO 5.1% 9.5	
CROWN LAGER 4.9%	9	ASAHI SUPER DRY 5.0% 9.5	
		ASAHI SUPER DRY BLACK 5.5% 10	
		SAPPORO 650ML 5.2% 13.5	
CRAFT BEER BOTTLES		TAP BEER	
4 PINES KOLSCH 4.7%	9.5	GREAT NORTHERN SUPER	
GOOSE ISLAND SESSION IPA 4.1%	9.5	CRISP LAGER 3.5% glass 8 pint 11.5	
WILD YAK PACIFIC ALE 4.2%	9.5	PURE BLONDE 4.2% glass 8.5 pint 12.5	
FAT YAK PALE ALE 4.7%	9.5	COOPERS PALE ALE 4.5% glass 9 pint 13.5	
LORD NELSON THREE SHEETS PALE ALE 4.9%	9.5	BOTTLED CIDER	
		LUMBER YAK MOUNTAIN CIDER 4.5% 9.5	
		SOMERSBY WATERMELON CIDER 4.0% 9.5	
		SOMERSBY PEAR CIDER 4.5% 9.5	

SOFT DRINKS, JUICES & WATERS

SOFT DRINKS		JUICES	
pepsi cola, pepsi max, lemonade, lemon squash, ginger ale	4	cloudy apple, orange, pineapple, cranberry, tomato, ruby red grapefruit	
SCHWEPES GINGER BEER	5	WATER	
RED BULL	6	S. Pellegrino Natural Sparkling Mineral Water 1lt 11	
FRESHLY SQUEEZED ORANGE JUICE	6.5	Acqua Panna Natural Still Mineral Water 1lt 11	

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