

# Adria

BAR RESTAURANT

## BREADS & DIPS

<b>GARLIC BREAD</b>	6	<b>CHEESE BREAD</b>	6
<b>HERB BREAD</b>	6	<b>DIPS (DIPS SERVED WITH ASSORTED BREAD)</b>	18
<b>BRUSCHETTA</b> served with tomato, onion, aged balsamic & topped with parmesan	10.5	smoked salmon & dill dip, taramasalata, grated fetta & roasted capsicum with chilli	

## ENTREE

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

## PASTA

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

## SEAFOOD

<b>CHARGRILLED KING PRAWNS</b> <sup>GF</sup> served with a lemon & dill beurre blanc	34	<b>FRESH BARRAMUNDI FILLET</b> served with broccolini, beurre blanc & chimichuri salsa	37
<b>WHOLE BABY SNAPPER</b> <sup>GF</sup> gremolata, lemon & roasted garlic potatoes	38	<b>LOCAL FRIED CATCH OF THE DAY</b> served with chips & tartare sauce	30
<b>ATLANTIC SALMON FILLET</b> <sup>GF</sup> asparagus & artichoke salad topped with tzatziki	37	<b>TASMANIAN MUSSEL POT</b> <sup>GF AVAILABLE</sup> served with spicy tomato sauce or white wine cream sauce	26

## SIDES & SALADS

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

## KIDS MENU

<b>CALAMARI &amp; CHIPS</b>	14.5	<b>PASTA NAPOLITANA</b>	14.5
<b>STEAK &amp; CHIPS</b>	14.5	<b>FRIED FISH &amp; CHIPS</b>	14.5
<b>CHICKEN TENDERS &amp; CHIPS</b>	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 -

<b>I'M ANGUS GRAINGE RUMP</b> <sup>GF</sup> this muscle works hard so is slightly chewier than other cuts	29	<b>I'M ANGUS GRAINGE SIRLOIN</b> <sup>GF</sup> a fine cut, firm texture & rich in flavour	33
<b>I'M ANGUS GRAINGE SCOTCH</b> <sup>GF</sup> also known as the 'rib eye' it is the rib steak without the bone. a very succulent & flavoursome steak	40	<b>I'M ANGUS GRAINGE TENDERLOIN</b> <sup>GF</sup> the most tender cut as this is the least used muscle on the beast. very lean, considered by most the best cut of beef	43
<b>I'M ANGUS GRAINGE RIB EYE</b> <sup>GF</sup> this cut served on the bone is very tender with its high degree of marbling it is full of flavour	49	<b>SURF &amp; TURF</b> I'm angus grainge rump with chargrilled king prawn served with mash potato & bearnaise sauce	43
<b>I'M ANGUS GRAINGE T-BONE</b> <sup>GF</sup> encompassing both sirloin & tenderloin cuts	46	<b>CHICKEN BREAST</b> <sup>GF</sup> stuffed with fetta, semi dried tomatoes, seeded mustard & light gorgonzola sauce	29

SAUCES - \$4.00 EXTRA <sup>GF</sup>

BORDELAISE, MUSHROOM, THREE PEPPERCORN, BEARNAISE, CHIMICHURRI <sup>DF</sup>

## ROTISSERIE MEATS

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

- SERVED WITH ROASTED POTATOES & MIXED VEGETABLE -

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

## RIBS

- SERVED WITH CHIPS -



**GIANT PORK RIBS** <sup>GF</sup>  
basted with Adria's rib sauce & served with chips
 **HALF RACK** 36 **FULL RACK** 54 |

**GIANT BEEF RIBS** <sup>GF</sup>  
basted with Adria's rib sauce & served with chips
 **FULL RACK** 48 |

## DESSERTS

<b>FRESH CREPES</b> with your choice of chocolate hazelnut sauce, mixed berry or orange & brandy, all served with vanilla ice cream	\$ 14.00
<b>FRESH BANANA &amp; CARAMEL CRÈME BRULEE</b> with biscotti	\$ 14.00
<b>CHOCOLATE FONDANT</b> with zabaglione canolli & ice cream	\$ 14.00
<b>WHITE CHOCOLATE PANNA COTTA</b> milk chocolate fudge sauce	\$ 14.00
<b>STICKY DATE PUDDING</b> butterscotch sauce & vanilla ice cream	\$ 14.00
<b>SELECTION OF PREMIUM SORBETS</b>	\$ 14.00
<b>CHEESE PLATE</b> local & imported cheeses, served with figs & crispbread	\$ 16.00

A SURCHARGE OF 8% IS APPLICABLE ON WEEKENDS & PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENUS

# Adria

BAR RESTAURANT

## WINE LIST

### PRIVATE Label Wine

		glass (150ml)	bottle
Private Label Semillon Sauvignon Blanc	South East Australia	\$9.50	\$43.00
Private Label Pinot Gris	Riverina, NSW	\$9.50	\$43.00
Private Label Chardonnay	South East Australia	\$9.50	\$43.00
Private Label Cabernet Merlot	South East Australia	\$9.50	\$43.00
Private Label Shiraz	Riverina, NSW	\$9.50	\$43.00

### PROSECCO

De Bortoli King Valley Prosecco	King Valley, VIC	\$12.00	\$58.00
La Riva Dei Frati Prosecco DOC Treviso	Veneto, Italy		\$64.00

### SPARKLING/Champagne

Cockle Bay Cuvee Brut NV	South East Australia	\$10.00	\$47.00
Chandon Brut NV	Yarra Valley, Vic	\$13.50	\$65.00
Chandon Rose NV	Yarra Valley, Vic	\$13.50	\$65.00
Chandon S served on ice & garnished with a twist of orange peel	Yarra Valley, Vic	\$15.00	\$71.00
Moet & Chandon Imperial Brut NV	Epernay, France		\$110.00
Veuve Clicquot Brut NV	Reims, France		\$120.00

### MOSCATO

Yalumba 'Christobels' Moscato	Barossa Valley, SA	\$12.00	\$58.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$13.00	\$61.00

### RIESLING

Pewsey Vale Vineyard Riesling	Eden Valley, SA	\$13.00	\$63.00
Jim Barry 'The Lodge Hill' Riesling	Clare Valley, SA	\$13.50	\$64.00
Parish 'Single Estate' Riesling	Coal River Valley, TAS		\$68.00

### SAUVIGNON BLANC & Blends

Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.00	\$53.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$12.50	\$61.00
Nautilus Estate Sauvignon Blanc	Marlborough, NZ		\$64.00
Freycinet 'Wineglass Bay' Sauvignon Blanc	Tasmania		\$70.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$78.00
Brokenwood '8 Rows'			
Sauvignon Blanc Semillon	Hunter Valley, NSW	\$12.50	\$61.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$13.00	\$63.00

### DESSERT Wine

de Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	90ml	375ml
		\$16.00	\$70.00

### CHARDONNAY

		glass (150ml)	bottle
Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$12.50	\$61.00
McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$13.00	\$63.00
Vasse Felix 'Filius' Chardonnay	Margaret River, WA	\$14.00	\$67.00
Heggies 'Vineyard Estate' Chardonnay	Eden Valley, SA		\$72.00
Kooyong 'Clonale' Chardonnay	Mornington Peninsula, VIC		\$75.00

### PINOT GRIS / Grigio

Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.50	\$61.00
Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$12.50	\$61.00

### ROSE

La Vieille Ferme Rose	Rhone, France	\$11.50	\$55.00
La Boheme Act 2 Pinot Noir Rose	Yarra Valley, VIC	\$12.50	\$61.00
Nepenthe Pinot Noir Rose	Adelaide Hills, SA	\$13.00	\$63.00
Triennes Rose	Provence, France	\$13.50	\$65.00

### GSM / TEMPRANILLO / MERLOT

Atzes GSM	Barossa Valley, SA	\$13.00	\$63.00
Heirloom 'Adelaide Hills' Tempranillo	Adelaide Hills, SA		\$67.00
Smith & Hooper Merlot	Limestone Coast, SA	\$12.50	\$61.00

### PINOT Noir

Opawa Pinot Noir	Marlborough, NZ	\$13.50	\$65.00
Tarrawarra Estate Pinot Noir	Yarra Valley, VIC	\$14.00	\$68.00
Nepenthe 'The Good Doctor' Pinot Noir	Adelaide Hills, SA		\$69.00
Mt Difficulty 'Roaring Meg' Pinot Noir	Central Otago, NZ		\$74.00
Cloudy Bay Pinot Noir	Marlborough, NZ		\$86.00

### SHIRAZ

Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.50	\$54.00
De Bortoli 'Woodfired Heathcote' Shiraz	Heathcote, VIC	\$12.50	\$61.00
Dandelion 'Lioness of McLaren Vale' Shiraz	McLaren Vale, SA		\$67.00
Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$74.00
McGuigan 'Hand Made' Limited Release Shiraz	Langhorne Creek, SA		\$77.00
Brokenwood 'Hunter Valley' Shiraz	Hunter Valley, NSW		\$82.00

### CABERNET & Blends

McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$12.50	\$61.00
De Bortoli 'Estate Grown' Cabernet Sauvignon	Yarra Valley, VIC	\$13.00	\$63.00
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA		\$68.00
Melba 'Reserve' Cabernet Sauvignon	Yarra Valley, VIC		\$84.00
Brokenwood '8 Rows' Cabernet Sauvignon Merlot	Gundagai, NSW	\$13.00	\$63.00
Cape Mentelle 'Trinders' Cabernet Merlot	McLaren Vale, SA		\$68.00
	Margaret River, WA	\$14.00	\$68.00

## COCKTAILS

### SIGNATURES

**APEROL SPRITZ** 14  
aperol, de bortoli king valley prosecco, topped with soda water & an orange wheel

**CHANDON S** 14  
handcrafted orange bitters infused sparkling wine served on ice and garnished with an orange peel

**STRAWBERRY & PEACH BELLINI** 15  
joseph cartron strawberry & peach liqueurs topped with sparkling brut, garnished with strawberry

**TEQUILA SUNRISE** 16  
jose cuervo reposado tequila, freshly squeezed orange juice & pomegranate float

**BEAR GRILLZ** 16  
jose cuervo especial tequila, joseph cartron peach liqueur, cranberry and pineapple juice and fresh lime. served tall with gummy bears

**COCO CHANEL** 17  
jose cuervo 1800 coconut tequila, cointreau, monin coconut syrup, pineapple juice. served with a desiccated coconut rim. Blended/ Shaken

**SMOKIN** 17  
ardebq single malt whisky, canadian maple syrup, fee brothers molasses bitters. served in an old fashioned over an ice sphere

**JAFFA** 17  
hennessy vs cognac, cointreau, mr boston dark crème de cacao and fee brothers aztec chocolate bitters. served in a warm brandy balloon with a burnt orange zest

**ESPRESSO MARTINI** 16  
stoli vanil vodka and kahlua with a shot of fresh espresso & sugar syrup

### VODKA

**SALTED KARAMEL POPCORN MARTINI** 16  
stoli salted karamel vodka, frangelico, monin popcorn syrup and egg white. served with a caramel and rock salt rim

**#COSMOS** 16  
belvedere vodka, cointreau, cranberry juice, edible glitter and star fruit. served in a chilled coupe, stir to see the magic

**WATERMELON CAIPIROSKA** 16  
peters trading co vodka, monin watermelon syrup, lime & watermelon chunks. served with a slice of watermelon

**LYCHEE MARTINI** 16  
stolichnaya vodka, joseph cartron lychee liqueur & lychee syrup

**PASH & DASH** 15  
peters trading co vodka, passionfruit puree, lime wedges, lychees & sugar syrup

**STRAWBERRY SMASH** 16  
stoli vanil vodka, joseph cartron fraise (strawberry) liqueur, soda water & strawberries

### RUM

**SPICED APPLEJACK** 16  
cargo cult spiced rum, apple schnapps, maple syrup, lemon and cloudy apple juice and boiling water. served in a glass mug with a sugar and cinnamon rim

**WANT S'MORE** 17  
kraken black spiced rum, mr boston dark crème de cacao, monin toasted marshmallow syrup, cream and milk and toasted marshmallow on the side

**HAWAIIAN BLUE** 16  
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

**PASSIONFRUIT MOJITO** 16  
angostura reserva rum, passionfruit puree, lime, mint & sugar, topped with soda

**DARK 'N' STORMY** 17  
kraken black spiced rum, fresh lime & angostura bitters topped with schweppes ginger beer

### GIN

**BULLDOG NEGRONI** 16  
bulldog london dry gin, campari, cinzano rosso, served short over ice with an orange slice

**HOT PINK G & T** 16  
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

### CLASSIC COCKTAILS

16  
French Martini, Bloody Mary, Caipiroska, Long Island Ice Tea, Margarita (Classic/ Frozen), Classic Martini (Vodka Or Gin), Mojito, Pina Colada..

### MOCKTAILS

**SAFE N SOUND** 8  
cranberry, pineapple and lime cargo cult spiced rum, apple schnapps, maple syrup, lemon and cloudy apple juice and boiling water. served in a glass mug with a sugar and cinnamon rim

**WONDERLAND** 8  
cloudy apple juice, strawberry puree, lychee juice & muddled lychees & strawberries

### FROZEN COCKTAILS

**FINLANDIA FROZEN STRAWBERRY & LIME CRUSH** 9

**FINLANDIA FROZEN MANGO CRUSH** 9

## BEER

### TAP BEER

**GREAT NORTHERN SUPER**  
**CRISP LAGER** 3.5% glass 7.5 pint 11  
**PURE BLONDE** 4.2% glass 8 pint 12  
**COOPERS PALE ALE** 4.5% glass 8.5 pint 13

### BOTTLED BEER - LOCAL

**PACIFIC RADLER LEMON** 2% 6.5  
**CASCADE PREMIUM LIGHT** 2.6% 8  
**CROWN LAGER** 4.9% 9

### BOTTLED BEER - CRAFT

**4 PINES KOLSCH** 4.7% 9.5  
**GOOSE ISLAND SESSION IPA** 4.1% 9.5  
**WILD YAK PACIFIC ALE** 4.2% 9.5  
**FAT YAK PALE ALE** 4.7% 9.5  
**LORD NELSON THREE SHEETS PALE ALE** 4.9% 9.5

### CRAFT BEER CANS

**COOPERS SESSION ALE CAN** 4.2% 9  
**COLONIAL KOLSCH CAN** 4.8% 9  
**COLONIAL PALE ALE CAN** 4.4% 9

### BOTTLED BEER - INTERNATIONAL

**STELLA ARTOIS** 5.0% 9.5  
**CORONA EXTRA** 4.5% 9.5  
**PERONI NASTRO AZZURRO** 5.1% 9.5  
**ASAHI SUPER DRY** 5.0% 9.5  
**ASAHI SUPER DRY BLACK** 5.5% 10  
**SAPPORO 650ML** 5.2% 13

### BOTTLED CIDER

**LUMBER YAK MOUNTAIN CIDER** 4.5% 9  
**SOMERSBY WATERMELON CIDER** 4.0% 9  
**SOMERSBY PEAR CIDER** 4.5% 9

## SOFT DRINKS, JUICES & WATERS

**SOFT DRINKS** 4  
pepsi cola, pepsi max, lemonade, lemon squash, ginger ale

**SCHWEPES GINGER BEER** 5

**RED BULL** 6

**FRESHLY SQUEEZED** 6.5

**ORANGE JUICE**

**JUICES** 5  
cloudy apple, orange, pineapple, cranberry, tomato, ruby red grapefruit

**WATER**  
S. Pellegrino Natural Sparkling Mineral Water 1lt

Acqua Panna Natural Still Mineral Water 1lt 10.5

A SURCHARGE OF 8% IS APPLICABLE ON WEEKENDS & PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENUS