

Adria

BAR RESTAURANT

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
ardbeg single malt whisky, canadian maple syrup, fee bothers 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 KAMEL 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 happen

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 juices with mint, fresh watermelon, coconut & watermelon syrups then topped with soda

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



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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 BEER

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

CRAFT BEER BOTTLES

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

INTERNATIONAL BEER

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	JUICES	5
<i>pepsi cola, pepsi max, lemonade, lemon squash, ginger ale</i>		<i>cloudy apple, orange, pineapple, cranberry, tomato, ruby red grapefruit</i>	
SCHWEPES GINGER BEER	5	WATER	
RED BULL	6	<i>S. Pellegrino Natural Sparkling Mineral Water 1lt</i>	10.5
FRESHLY SQUEEZED ORANGE JUICE	6.5	<i>Acqua Panna Natural Still Mineral Water 1lt</i>	10.5

WINE LIST

PRIVATE Label Wine

		glass (150ml)	bottle
Private Label Semillon Sauvignon Blanc	South East Australia	\$8.50	\$38.00
Private Label Pinot Gris	Riverina, NSW	\$8.50	\$38.00
Private Label Chardonnay	South East Australia	\$8.50	\$38.00
Private Label Cabernet Merlot	South East Australia	\$8.50	\$38.00
Private Label Shiraz	Riverina, NSW	\$8.50	\$38.00

PROSECCO

De Bortoli King Valley Prosecco	King Valley, VIC	\$11.00	\$53.00
La Riva Dei Frati Prosecco DOC Treviso	Veneto, Italy		\$59.00

SPARKLING/Champagne

Cockle Bay Cuvee Brut NV	South East Australia	\$9.00	\$42.00
Chandon Brut NV	Yarra Valley, Vic	\$12.50	\$60.00
Chandon Rose NV	Yarra Valley, Vic	\$12.50	\$60.00
Chandon S served on ice & garnished with a twist of orange peel	Yarra Valley, Vic	\$14.00	\$66.00
Moet & Chandon Imperial Brut NV	Epernay, France		\$105.00
Veuve Clicquot Brut NV	Reims, France		\$115.00

MOSCATO

Yalumba 'Christobels' Moscato	Barossa Valley, SA	\$11.00	\$53.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$12.00	\$56.00

RIESLING

Pewsey Vale Vineyard Riesling	Eden Valley, SA	\$12.00	\$58.00
Jim Barry 'The Lodge Hill' Riesling	Clare Valley, SA	\$12.50	\$59.00
Parish 'Single Estate' Riesling	Coal River Valley, TAS		\$63.00

SAUVIGNON BLANC & Blends

Little Pebble Sauvignon Blanc	Marlborough, NZ	\$10.00	\$48.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$11.50	\$56.00
Nautilus Estate Sauvignon Blanc	Marlborough, NZ		\$59.00
Freycinet 'Wineglass Bay' Sauvignon Blanc	Tasmania		\$65.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$15.00	\$73.00
Brokenwood '8 Rows'			
Sauvignon Blanc Semillon	Hunter Valley, NSW	\$11.50	\$56.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$12.00	\$58.00

DESSERT Wine

de Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	90ml \$15.00	375ml \$65.00
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CHARDONNAY

		glass (150ml)	bottle
Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$11.50	\$56.00
McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$12.00	\$58.00
Vasse Felix 'Filius' Chardonnay	Margaret River, WA	\$13.00	\$62.00
Heggies 'Vineyard Estate' Chardonnay	Eden Valley, SA		\$67.00
Kooyong 'Clonale' Chardonnay	Mornington Peninsula, VIC		\$70.00

PINOT GRIS / Grigio

Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$11.50	\$56.00
Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$11.50	\$56.00

ROSE

La Vieille Ferme Rose	Rhone, France	\$10.50	\$50.00
La Boheme Act 2 Pinot Noir Rose	Yarra Valley, VIC	\$11.50	\$56.00
Nepenthe Pinot Noir Rose	Adelaide Hills, SA	\$12.00	\$58.00
Triennes Rose	Provence, France	\$12.50	\$60.00

GSM / TEMPRANILLO / MERLOT

Atzes GSM	Barossa Valley, SA	\$12.00	\$58.00
Heirloom 'Adelaide Hills' Tempranillo	Adelaide Hills, SA		\$62.00
Smith & Hooper Merlot	Limestone Coast, SA	\$11.50	\$56.00

PINOT Noir

Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$60.00
Tarrawarra Estate Pinot Noir	Yarra Valley, VIC	\$13.00	\$63.00
Nepenthe 'The Good Doctor' Pinot Noir	Adelaide Hills, SA		\$64.00
Mt Difficulty 'Roaring Meg' Pinot Noir	Central Otago, NZ		\$69.00
Cloudy Bay Pinot Noir	Marlborough, NZ		\$81.00

SHIRAZ

Earthworks Barossa Shiraz	Barossa Valley, SA	\$10.50	\$49.00
De Bortoli 'Woodfired Heathcote' Shiraz	Heathcote, VIC	\$11.50	\$56.00
Dandelion 'Lioness of McLaren Vale' Shiraz	McLaren Vale, SA		\$62.00
Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$69.00
McGuigan 'Hand Made' Limited Release Shiraz	Langhorne Creek, SA		\$72.00
Brokenwood 'Hunter Valley' Shiraz	Hunter Valley, NSW		\$77.00

CABERNET & Blends

McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$11.50	\$56.00
De Bortoli 'Estate Grown' Cabernet Sauvignon	Yarra Valley, VIC	\$12.00	\$58.00
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA		\$63.00
Melba 'Reserve' Cabernet Sauvignon	Yarra Valley, VIC		\$79.00
Brokenwood '8 Rows' Cabernet Sauvignon Merlot	Gundagai, NSW / McLaren Vale, SA	\$12.00	\$58.00
Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	\$13.00	\$63.00

BREADS & DIPS

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

ENTREE

SEAFOOD TASTING PLATE TO SHARE ^{GF}	28
<i>sydney rock oysters, baby crab salad with avocado, fresh king prawns & tasmanian smoked salmon</i>	
GARLIC PRAWNS ^{GF AVAILABLE}	24
<i>with olive oil, garlic & chilli</i>	
SALT & PEPPER CALAMARI	24
<i>served with lemon & aioli</i>	
GRILLED BABY OCTOPUS ^{GF}	24
<i>with rocket and mango salsa</i>	
OVEN BAKED SCALLOPS ^{GF}	24
<i>with cauliflower puree and bacon</i>	
WARM HALOUMI SALAD ^{GF V}	20
<i>with spiced eggplant, tomato salad & honey balsamic dressing</i>	
TASMANIAN MUSSEL POT ^{GF AVAILABLE}	24
<i>served with spicy tomato sauce or white wine cream sauce</i>	
SPANAKOPITA TRIANGLES ^V	18
<i>cheese & spinach wrapped in filo pastry</i>	
LAMB SOUVLAKI	24
<i>marinated in rosemary, garlic, olive oil served with tzatziki</i>	
CHICKEN SOUVLAKI	24
<i>marinated with greek herbs, garlic, olive oil served with tzatziki</i>	
TASMANIAN SMOKED SALMON ^{GF AVAILABLE}	23
<i>with creme fraiche, spanish onion & wholemeal bread fingers</i>	

PASTA

KING PRAWN LINGUINE <i>in spicy napolitana sauce</i>	29
BEEF LASAGNA <i>layers of pasta with eggplant, bolognese & bechamel</i>	25
FETTUCINE CARBONARA <i>with bacon, garlic, cream & parmigiano reggiano</i>	26
MUSHROOM RISOTTO ^{GF VEGAN AVAILABLE} <i>with rocket, white wine, garlic & truffle oil</i>	25
SEAFOOD RISOTTO OR PASTA ^{GF} <i>prawns, scallops, mussels & calamari with napolitana sauce, fresh tomatoes, garlic & chilli</i>	34

SEAFOOD

CHARGRILLED KING PRAWNS ^{GF} <i>served with a lemon & dill beurre blanc</i>	32
WHOLE BABY SNAPPER ^{GF} <i>gremolata, lemon & roasted garlic potatoes</i>	36
ATLANTIC SALMON FILLET ^{GF} <i>asparagus & artichoke salad topped with tzatziki</i>	35
FRESH BARRAMUNDI FILLET <i>served with broccolini, beurre blanc & chimichuri salsa</i>	35
LOCAL FRIED CATCH OF THE DAY <i>served with chips & tartare sauce</i>	28
TASMANIAN MUSSEL POT ^{GF AVAILABLE} <i>served with spicy tomato sauce or white wine cream sauce</i>	24

RIBS

- SERVED WITH CHIPS -



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

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} <i>this muscle works hard so is slightly chewier than other cuts</i>	28
I'M ANGUS GRAINGE SCOTCH ^{GF} <i>also known as the 'rib eye' it is the rib steak without the bone. a very succulent & flavoursome steak</i>	39
I'M ANGUS GRAINGE RIB EYE ^{GF} <i>this cut served on the bone is very tender with its high degree of marbling it is full of flavour</i>	48
I'M ANGUS GRAINGE T-BONE ^{GF} <i>encompassing both sirloin & tenderloin cuts</i>	45
I'M ANGUS GRAINGE TENDERLOIN ^{GF} <i>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>	42
I'M ANGUS GRAINGE SIRLOIN ^{GF} <i>a fine cut, firm texture & rich in flavour</i>	32
SURF & TURF <i>I'm angus grainge rump with chargrilled king prawn served with mash potato & bearnaise sauce</i>	42
CHICKEN BREAST ^{GF} <i>stuffed with fetta, semi dried tomatoes, seeded mustard & light gorgonzola sauce</i>	28

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	29
<i>marinated in seeded mustard, garlic, balsamic & olive oil</i>	
MARINATED LAMB	29
<i>marinated in roasted capsicum, garlic, rosemary, lemon juice & olive oil</i>	
ROTISSERIE TASTING PLATE	30
<i>a selection of both spit roasts served with mashed potato & greek salad</i>	

SIDES & SALADS

FATTOUSH SALAD	12
<i>crusty bread pieces, cherry tomato, parsley, spanish onion with red radish & herbed vinaigrette</i>	
CAESAR SALAD	14
<i>cos lettuce, croutons, poached egg, bacon, anchovies & parmesan with a traditional caesar dressing (add chicken or smoked salmon \$5 extra)</i>	
GREEK SALAD (add chicken or smoked salmon \$5 extra)	14
MARKET SEASONAL VEGETABLES	12
CHIPS	10
POTATO WEDGES WITH SWEET CHILLI & SOUR CREAM	12
GARDEN SALAD	10.5

KIDS MENU

CALAMARI & CHIPS	14.5
STEAK & CHIPS	14.5
CHICKEN TENDERS & CHIPS	14.5
PASTA NAPOLITANA	14.5
FRIED FISH & CHIPS	14.5
<i>served with choice of soft drink ~ dessert of vanilla ice cream with either chocolate or strawberry topping</i>	

adria
**OPEN FOR
BREAKFAST.**
— EVERYDAY FROM 8 AM —



 **ADRIA BAR
RESTAURANT** 
GIFT VOUCHERS
ONLINE OR IN VENUE
PERFECT
FOR GIFTS
OF ANY OCCASION

CELEBRATE
your next
FUNCTION/EVENT
— AT ADRIA & ASK ABOUT OUR SET MENUS! —



