

Adria

BAR RESTAURANT



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 SERVED WITH ASSORTED BREAD	18
<i>smoked salmon & dill dip, taramasalata & tzatziki</i>	

ENTREE

GARLIC PRAWNS	24
<i>with olive oil, garlic & chilli</i>	
SALT & PEPPER CALAMARI	24
<i>served with lemon & aioli</i>	
OVEN BAKED SCALLOPS ^{GF}	24
<i>jerusalem artichoke puree, watercress, crispy prosciutto and balsamic glaze</i>	
WARM HALOUMI SALAD ^{GF V}	20
<i>rocket, tomatoes, roasted field mushroom, grape & balsamic dressing</i>	
TRUFFLE MUSHROOM ARANCINI	18
<i>with baby rocket and gorgonzola cream sauce</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>	



PASTA

KING PRAWN LINGUINE	29
<i>lemon, garlic, chilli and olive oil</i>	
BEEF LASAGNA	25
<i>layers of pasta with eggplant, bolognese & bechamel</i>	
FETTUCINE CARBONARA	26
<i>with bacon, garlic, cream & parmigiano reggiano</i>	
SEAFOOD RISOTTO OR PASTA ^{GF}	34
<i>prawns, scallops, mussels & calamari with napolitana sauce, fresh tomatoes, garlic & chilli</i>	

SEAFOOD

KING PRAWNS ^{GF}	32
<i>served on mesclun, lemon & dill beurre blanc served with chips or salad</i>	
ATLANTIC SALMON FILLET ^{GF}	36
<i>lemon thyme potatoes, braised leek, baby spinach & beurre blanc sauce</i>	
FRESH BARRAMUNDI FILLET	36
<i>served with broccolini, beurre blanc & chimichuri salsa</i>	
TASMANIAN MUSSEL POT ^{GF AVAILABLE}	24
<i>served with spicy tomato sauce or white wine cream sauce</i>	
FISHERMAN'S CATCH OF THE DAY	28
<i>homemade tartare sauce, fresh lemon, with chips or salad</i>	

KIDS MENU

Kids menu for 12 years and under, served with choice of soft drink & dessert of vanilla ice cream with either chocolate or strawberry topping

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

A SURCHARGE OF 10% IS APPLICABLE ON WEEKENDS & PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENUS

DAILY ROAST MEATS

Slow roasted select cut meats. Served with lemon thyme roasted potatoes or chips

MARINATED BEEF 28

marinated in seeded mustard, garlic, balsamic & olive oil

MARINATED LAMB 28

marinated in roasted capsicum, garlic, rosemary, lemon juice & olive oil

TASTING PLATE 32

a selection of both roasts served with lemon thyme potatoes

GIANT PORK RIBS



HALF RACK 36

FULL RACK 54

basted with Adria's rib sauce & served with chips

SIDES & SALADS

FATTOUSH SALAD 12

crusty bread pieces, tomato, parsley, spanish onion with red radish & herbed vinaigrette

CAESAR SALAD 14

cos lettuce, croutons, poached egg, bacon, anchovies & parmesan with a traditional caesar dressing

GREEK SALAD 14

MARKET SEASONAL VEGETABLES 12

CHIPS 10

GARDEN SALAD 10.5



CHARGRILL

Served with creamy mash potato

PRIME GRAINGE RUMP ^{GF} 28

this muscle works hard so is slightly chewier than other cuts

PRIME GRAINGE SCOTCH ^{GF} 39

also known as the 'rib eye' it is the rib steak without the bone. a very succulent & flavoursome steak

PRIME GRAINGE RIB EYE ^{GF} 48

this cut served on the bone is very tender with its high degree of marbling it is full of flavour

PRIME GRAINGE TENDERLOIN ^{GF} 42

this is the most tender cut as this is the least used muscle on the beast and is very lean

PRIME SIRLOIN ^{GF} 32

a fine cut, firm texture & rich in flavour

CHICKEN BREAST ^{GF} 26

stuffed with fetta, semi dried tomatoes, seeded mustard & light gorgonzola sauce



SAUCES | 4

**BORDELAISE
MUSHROOM
THREE PEPPERCORN**

**BEARNAISE
RED WINE JUS**

DESSERTS

VANILLA PANNA COTTA 14

With berry compote & biscotti

WHITE CHOCOLATE & RASPBERRY CREME BRULEE 14

WARM CHOCOLATE BROWNIE 14

With vanilla bean icecream & chocolate sauce

Ask us about our daily dessert selection



Wine List

SPARKLING/ CHAMPAGNE

COCKLE BAY CUVÉE BRUT NV	SOUTH EAST AUSTRALIA	9	42
CHANDON BRUT NV	YARRA VALLEY, VIC	12.5	60
CHANDON ROSE NV	YARRA VALLEY, VIC	12.5	60
MOET & CHANDON IMPERIAL BRUT NV	EPERNAY, FRANCE		96

PROSECCO/ MOSCATO

DE BORTOLI 'KING VALLEY' PROSECCO	KING VALLEY, VIC	11	53
TEMPUS TWO 'COPPER SERIES' MOSCATO	RIVERLAND, SA	12	56

WHITE WINE

NICK'S PRIVATE LABEL SEMILLON SAUVIGNON BLANC	SOUTH EAST AUSTRALIA	8.5	38
NICK'S PRIVATE LABEL CHARDONNAY	SOUTH EAST AUSTRALIA	8.5	38
PEWSEY VALE 'VINEYARD' RIESLING	EDEN VALLEY, SA	12	58
NEPENTHE 'ALTITUDE' PINOT GRIS	ADELAIDE HILLS, SA	12	58
LITTLE PEBBLE SAUVIGNON BLANC	MARLBOROUGH, NZ	11	53
TEMPUS TWO 'WILDE' CHARDONNAY	HUNTER VALLEY, NSW	11.5	56


ROSE

LA VIEILLE FERME ROSE	RHONE, FRANCE	11.5	53
-----------------------	---------------	------	----

RED WINE

NICK'S PRIVATE LABEL CABERNET MERLOT	SOUTH EAST AUSTRALIA	8.5	38
OPAWA PINOT NOIR	MARLBOROUGH, NZ	12.5	60
MCGUIGAN 'THE SHORTLIST' CABERNET SAUVIGNON	COONAWARRA, SA	13	63
EARTHWORKS BAROSSA SHIRAZ	BAROSSA VALLEY, SA	11	53
TEMPUS TWO PEWTER SHIRAZ	BAROSSA VALLEY, SA		69

A SURCHARGE OF 10% IS APPLICABLE ON WEEKENDS & PUBLIC HOLIDAYS
EXCLUDING KIDS MENU & SET MENUS





COCKTAILS

CHAMPAGNE COSMO 15
Vodka, Chambord & Cranberry Juice topped with sparkling brut

FRUIT TINGLE 16
Vodka, Blue Curacao, Lemonade & Pomegranate Syrup

MOJITO (CLASSIC OR LYCHEE) 17
Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig

LYCHEE MARTINI 17
Stolichnaya Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee

APEROL SPRITZ 16
Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel

ESPRESSO MARTINI 16
Stolichnaya Vodka and Kahlua with a shot of espresso

STRAWBERRY KISS 17
Voyager Gin, Limoncello, Monin Lavender Syrup, fresh lemon juice & a dash of grenadine

SANGRIA 17
Limoncello, Hennessy VS, orange, apple juice, fresh orange, apple pieces, Cabernet Merlot served over ice with orange & apple fan garnish

AMARETTO SOUR 17
Disaronna Amaretto Liqueur, Lemon Juice, Sugar Syrup & Egg White

PASH & DASH 17
Vodka, Lychees, Lime Wedges, Passionfruit Puree & Sugar Syrup

FROZEN COCKTAILS 9
*Ask us for our current alcohol slushy flavour:
Finlandia Frozen Strawberry & Lime Crush
Finlandia Frozen Mango Crush
Cuervo Strawberry Margarita*

Adria
BAR RESTAURANT

BEER

Tap Beer

GREAT NORTHERN SUPER CRISP LAGER 3.5% gl 7.5 pint 11 jug 17

CARLTON DRAUGHT 4.6% gl 8 pint 12 jug 18

COOPERS PALE ALE 4.5% gl 8.5 pint 13 jug 19

Bottled Beer & Cider

CASCADE PREMIUM LIGHT 2.6% 7.5

VICTORIA BITTER 4.9% 8

LORD NELSON THREE SHEETS PALE ALE 4.9% 10

CORONA EXTRA 4.5% 9.5

PERONI NASTRO AZZURRO 5.1% 9.5

PURE BLONDE ORGANIC APPLE CIDER 4.2% 9.5

MOCKTAILS

TROPICAL OASIS 9
Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup

SUMMER DREAM 10
Apple Juice, Lychee Puree, Coconut & Watermelon Syrups with Limes & Strawberry then topped with lemonade

SOFT DRINKS, JUICES & WATERS

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

SCHWEPES SIGNATURE GINGER BEER 5

RED BULL 6

FRESHLY SQUEEZED ORANGE JUICE 6.5

JUICES 5
cloudy apple, orange, pineapple, cranberry, tomato

WATER
*S. Pellegrino Natural Sparkling Mineral Water 1lt 10.5
Acqua Panna Natural Still Mineral Water 1lt 10.5*

A SURCHARGE OF 10% IS APPLICABLE ON WEEKENDS & PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENUS

