

# Adria

BAR RESTAURANT



## STARTERS

<b>GARLIC BREAD</b>	6
<b>HERB BREAD</b>	6
<b>CHEESE BREAD</b>	6
<b>BRUSCHETTA</b>	10.5
<i>served with tomato, onion, aged balsamic &amp; topped with parmesan</i>	
<b>DIPS SERVED WITH ASSORTED BREAD</b>	18
<i>smoked salmon &amp; dill dip, taramasalata &amp; tzatziki</i>	
<b>VEGETARIAN TASTING PLATE TO SHARE</b>	28
<i>lightly crumbed camembert cheese, haloumi with lime &amp; balsamic glaze and crumbed jalapeno stuffed with cream cheese &amp; smokey bell pepper sauce</i>	

## ENTREE

<b>GARLIC PRAWNS</b>	24
<i>with olive oil, garlic &amp; chilli</i>	
<b>SALT &amp; PEPPER CALAMARI</b>	24
<i>served with lemon &amp; aioli</i>	
<b>SEARED SCALLOPS</b> <sup>GF</sup>	24
<i>cauliflower puree, watercress, crispy prosciutto and balsamic glaze</i>	
<b>WARM HALOUMI SALAD</b> <sup>GF   V</sup>	20
<i>rocket, tomatoes, roasted field mushroom, grape &amp; balsamic dressing</i>	
<b>TRUFFLE MUSHROOM ARANCINI</b>	18
<i>with baby rocket and gorgonzola cream sauce</i>	
<b>LAMB SOUVLAKI</b>	24
<i>marinated in rosemary, garlic, olive oil served with tzatziki</i>	
<b>CHICKEN SOUVLAKI</b>	24
<i>marinated with greek herbs, garlic, olive oil served with tzatziki</i>	

## PASTA

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

## SEAFOOD

<b>KING PRAWNS</b> <sup>GF</sup>	32
<i>served on mesclun, dill &amp; lemon butter sauce, served with chips or salad</i>	
<b>ATLANTIC SALMON FILLET</b> <sup>GF</sup>	36
<i>lemon thyme potatoes, braised leek, baby spinach &amp; hollandaise sauce</i>	
<b>FRESH BARRAMUNDI FILLET</b>	36
<i>served with broccolini &amp; chimichuri salsa</i>	
<b>TASMANIAN MUSSEL POT</b> <sup>GF AVAILABLE</sup>	24
<i>served with spicy tomato sauce or white wine cream sauce</i>	
<b>FISHERMAN'S CATCH OF THE DAY</b>	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*

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

## 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 30**

**FULL RACK 48**

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, 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 <sup>GF</sup> 28

this muscle works hard so is slightly chewier than other cuts

### PRIME GRAINGE SCOTCH <sup>GF</sup> 39

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

### PRIME GRAINGE RIB EYE <sup>GF</sup> 48

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

### PRIME GRAINGE TENDERLOIN <sup>GF</sup> 42

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

### PRIME SIRLOIN <sup>GF</sup> 32

a fine cut, firm texture & rich in flavour

### CHICKEN BREAST <sup>GF</sup> 26

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



## SAUCES | 4

MUSHROOM

THREE PEPPERCORN

BEARNAISE

RED WINE JUS

## DESSERTS

### FLOURLESS ORANGE CAKE 14

Caramelised lemon curd, berry coulis & coconut crumble <sup>GF</sup>

### VANILLA PANNA COTTA 14

With berry compote & biscotti

### WHITE CHOCOLATE & RASPBERRY CREME BRULEE 14

### WARM CHOCOLATE BROWNIE 14

With vanilla bean icecream & chocolate sauce

# Wine List

## SPARKLING/ CHAMPAGNE

COCKLE BAY CUVÉE BRUT NV	SOUTH EAST AUSTRALIA	9	42
CHANDON BRUT NV	YARRA VALLEY, VIC	12.5	60
LA BOHEME CUVÉE ROSE	YARRA VALLEY, VIC	11.5	56
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

## ROSE

LA VIEILLE FERME ROSE	RHONE, FRANCE	11.5	53
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## 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
PENFOLDS BIN 407 CABERNET SAUVIGNON 2018	SOUTH AUSTRALIA		180
PENFOLDS BIN 389 CABERNET SHIRAZ 2018	SOUTH AUSTRALIA		175
EARTHWORKS BAROSSA SHIRAZ	BAROSSA VALLEY, SA	11	53
PENFOLDS KALIMNA BIN 28 SHIRAZ 2018	SOUTH AUSTRALIA		85
PENFOLDS ST HENRI SHIRAZ 2016	SOUTH AUSTRALIA		190

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



## COCKTAILS

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

**FOUR PILLARS NEGRONI** 16.5  
*Four Pillars Rare Fine Gin, Campari, Cinzano Rosso, served short over ice with an orange slice*

**FRUIT TINGLE** 16  
*Skyy 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  
*Skyy 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  
*Skyy Vodka and Kahlua with a shot of espresso*

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

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

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

**FROZEN FINLANDIA STRAWBERRY & LIME CRUSH SLUSHY** 9

## BEER

*Tap Beer*

**GREAT NORTHERN SUPER CRISP LAGER 3.5%** gl 8 pint 11 jug 17

**CARLTON DRAUGHT 4.6%** gl 8.5 pint 12 jug 18

**BALTER XPA 5.0%** gl 9 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*

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