

Adria

BAR RESTAURANT



STARTERS

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>	
TASTING PLATE TO SHARE	25
<i>lightly crumbed camembert cheese, haloumi with lime & balsamic glaze and crumbed jalapeno stuffed with cream cheese & smokey bell pepper sauce</i>	

ENTREE

GARLIC PRAWNS	24
<i>with olive oil, garlic & chilli</i>	
SALT & PEPPER CALAMARI	24
<i>served with lemon & aioli</i>	
SEARED SCALLOPS ^{GF}	24
<i>cauliflower puree, watercress, crispy prosciutto and balsamic glaze</i>	
WARM HALOUMI SALAD ^{GF V}	22
<i>rocket, tomatoes, roasted field mushroom, grape & balsamic dressing</i>	
TRUFFLE MUSHROOM ARANCINI	20
<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 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, dill & lemon butter sauce, served with chips or salad</i>	
ATLANTIC SALMON FILLET ^{GF}	36
<i>lemon thyme potatoes, braised leek, baby spinach & hollandaise sauce</i>	
FRESH BARRAMUNDI FILLET	36
<i>served with broccolini & 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

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

ROAST PLATE 32

a selection of beef & lamb 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 ^{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

CRISPY CRUMBED CHICKEN SCHNITZEL 24

with creamy button mushroom sauce & mash

CHICKEN BREAST ^{GF} 28

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



SAUCES | 4

MUSHROOM

THREE PEPPERCORN

BEARNAISE

RED WINE JUS

DESSERTS

FREESTYLE APPLE TART 14

With cinnamon coulis, almond nougatine & vanilla icecream

VANILLA PANNA COTTA 14

With berry coulis, mixed berry compote & biscotti

WHITE CHOCOLATE & RASPBERRY CREME BRULEE 14

With fresh berry coulis & coconut crumble

RICH DARK CHOCOLATE BROWNIE 14

With chocolate caramel sauce, pepitas crunch & vanilla icecream

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
JIM BARRY 'THE ATHERLEY' RIESLING	CLARE VALLEY, SA	12.5	60
PEWSEY VALE PRIMA 'OFF DRY' RIESLING	EDEN VALLEY, SA	13	63
NEPENTHE 'ALTITUDE' PINOT GRIS	ADELAIDE HILLS, SA	12	58
LITTLE PEBBLE SAUVIGNON BLANC	MARLBOROUGH, NZ	11	53
NASHDALE LANE SAUVIGNON BLANC	ORANGE, NSW		60
NASHDALE LANE CHARDONNAY	ORANGE, NSW	13.5	65

ROSE

LA VIEILLE FERME ROSE	RHONE, FRANCE	11.5	56
WIZARDRY GRENACHE ROSE	HEATHCOTE, VIC		60
ETE D'ÉLODIE ROSE IGP	PROVENCE, FRANCE		63

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
PENFOLDS KALIMNA BIN 28 SHIRAZ 2018	SOUTH AUSTRALIA		85
PENFOLDS BIN 389 CABERNET SHIRAZ 2018	SOUTH AUSTRALIA		175
PENFOLDS BIN 407 CABERNET SAUVIGNON 2018	SOUTH AUSTRALIA		180
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
<i>Skyy Vodka, Chambord & Cranberry Juice topped with sparkling brut</i>	
FOUR PILLARS NEGRONI	16.5
<i>Four Pillars Rare Dry Gin, Campari, Cinzano Rosso, served short over ice with an orange slice</i>	
FRUIT TINGLE	16
<i>Skyy Vodka, Blue Curacao, Lemonade & Pomegranate Syrup</i>	
MOJITO (CLASSIC OR LYCHEE)	17
<i>Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig</i>	
LYCHEE MARTINI	17
<i>Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee</i>	
APEROL SPRITZ	16
<i>Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel</i>	
ESPRESSO MARTINI	16
<i>Skyy Vodka and Kahlua with a shot of espresso</i>	
STRAWBERRY KISS	17
<i>Four Pillars Rare Dry Gin, Limoncello, Monin Lavender Syrup, fresh lemon juice & a dash of grenadine</i>	
AMARETTO SOUR	17
<i>Disaronna Amaretto Liqueur, Lemon Juice, Sugar Syrup & Egg White</i>	
PASH & DASH	17
<i>Skyy Vodka, Lychees, Lime Wedges, Passionfruit Puree & Sugar Syrup</i>	
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
<i>Bottled Beer & Cider</i>			
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
<i>Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup</i>	
SUMMER DREAM	10
<i>Apple Juice, Lychee Puree, Coconut & Watermelon Syrups with Limes & Strawberry then topped with lemonade</i>	

SOFT DRINKS, JUICES & WATERS

SOFT DRINKS	4
<i>Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Schweppes Ginger Ale</i>	
SCHWEPES SIGNATURE GINGER BEER	5
RED BULL	6
FRESHLY SQUEEZED ORANGE JUICE	6.5
JUICES	5
<i>cloudy apple, orange, pineapple, cranberry, tomato</i>	
WATER	
<i>S. Pellegrino Natural Sparkling Mineral Water 1lt</i>	10.5
<i>Acqua Panna Natural Still Mineral Water 1lt</i>	10.5

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