

# Adria

BAR RESTAURANT



## COCKTAILS

**APEROL SPRITZ** 12  
Aperol, De Bortoli King Valley Prosecco & soda.  
Served in a wine glass with an orange wheel.

**FOUR PILLARS NEGRONI** 17  
Four Pillars Rare Dry Gin, Campari & Cinzano Rosso. Served short over ice with an orange slice.

**FRUIT TINGLE** 17  
Skyy Vodka, Blue Curacao, Lemonade & Pomegranate Syrup

**MOJITO (CLASSIC OR LYCHEE)** 18  
Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig.

**LYCHEE MARTINI** 18  
Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee

**ESPRESSO MARTINI** 17  
Skyy Vodka and Kahlua with a shot of espresso

**AMARETTO SOUR** 18  
Disaronna Amaretto Liqueur, Lemon Juice, Sugar Syrup & Egg White

**PASH & DASH** 18  
Skyy Vodka, Lychees, Lime Wedges, Passionfruit Puree & Sugar Syrup

**FROZEN ALCOHOL SLUSHY** 12  
Finlandia Strawberry & Lime'

## COCKTAIL JUG

**SEXY TIME** 25  
Skyy Vodka & Steinbok Peach Schnapps, built with fresh orange juice, cranberry juice & fresh orange chunks

**LYCHEE GIN FIZZ** 25  
Steinbok Lychee Liqueur, Gordons Gin, Lime Juice, Soda, Dash of Lemonade, Lychees & Limes

**FRUIT TINGLE** 25  
Skyy Vodka, Steinbok Blue Curacao, Raspberry Cordial & Lemonade

**MARGARITA** 25  
Jose Cuervo Gold Tequila, Steinbok Triple Sec, Lime Juice, Soda and Limes with a dash of lemonade

## MOCKTAILS

**TROPICAL OASIS MOCKTAIL** GL 9 / JUG 18  
Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup

## BEER

Tap Beer

**HAHN SUPERDRY 4.6%** gl 8.5 pint 12 jug 18

**JAMES SQUIRE 150 LASHES PALE ALE 4.2%** gl 8.5 pint 12 jug 18

**STONE & WOOD PACIFIC ALE 4.4%** gl 9 pint 13 jug 19

Bottle Beer, Cider & Seltzer

**HAHN PREMIUM LIGHT 2.6%** 8

**VICTORIA BITTER 4.9%** 8.5

**PURE BLONDE ULTRA 'LOW CARB' LAGER 4.2%** 9

**LORD NELSON THREE SHEETS PALE ALE 4.9%** 10

**CORONA EXTRA 4.5%** 7

**PERONI NASTRO AZZURRO 5.1%** 9.5

**ASAHI SUPER DRY 5.0%** 9.5

**JAMES SQUIRE ORCHARD CRUSH APPLE CIDER 4.8%** 10

**WHITE CLAW HARD SELTZER NATURAL LIME 4.5%** 10

**WHITE CLAW HARD SELTZER MANGO 4.5%** 10

Non-Alcoholic Beer

**HEINEKEN 0.0** 7.5

## SOFT DRINKS, JUICES & WATERS

**SOFT DRINKS** 4.5

Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash or Schweppes Ginger Ale

**SCHWEPES SIGNATURE GINGER BEER** 5

**RED BULL** 6

**FRESHLY SQUEEZED ORANGE JUICE** 8

**JUICES** 5

cloudy apple, orange, pineapple, cranberry, tomato

**S. PELLEGRINO SPARKLING WATER 1L** 10.5

**ACQUA PANNA STILL WATER 1L** 10.5

**S. PELLEGRINO SPARKLING WATER 500ML** 5

**ACQUA PANNA STILL WATER 500ML** 5

**COFFEE** 4

espresso, macchiato, cafe latte, cappuccino, flat white, long black or mocha

**TEA** 4.5

english breakfast, earl grey, chamomile, peppermint, jasmine green tea or lemongrass ginger

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

## STARTERS

<b>GARLIC BREAD</b>	<b>6</b>
<b>HERB BREAD</b>	<b>6</b>
<b>CHEESE BREAD</b>	<b>6</b>
<b>BRUSCHETTA</b>	<b>10.5</b>
<i>served with tomato, onion, aged balsamic &amp; topped with parmesan</i>	
<b>DIPS SERVED WITH ASSORTED BREAD</b>	<b>18</b>
<i>smoked salmon &amp; dill dip, taramasalata &amp; tzatziki</i>	
<b>TRIO PLATE TO SHARE</b>	<b>28</b>
<i>haloumi fries with honey &amp; tomato, dipping sauce, jalapeno poppers &amp; fresh tomato salsa, camembert wedges with marinated roasted capsicum</i>	

## ENTREE

<b>GARLIC PRAWNS</b>	<b>26</b>
<i>with olive oil, garlic &amp; chilli</i>	
<b>SALT &amp; PEPPER CALAMARI</b>	<b>24</b>
<i>served with lemon &amp; aioli</i>	
<b>SEARED SCALLOPS <sup>GF</sup></b>	<b>28</b>
<i>cauliflower puree, watercress, crispy prosciutto and balsamic glaze</i>	
<b>WARM HALOUMI SALAD <sup>GF V</sup></b>	<b>22</b>
<i>rocket, tomatoes, roasted field mushroom, grape &amp; balsamic dressing</i>	
<b>TRUFFLE MUSHROOM ARANCINI</b>	<b>24</b>
<i>with baby rocket and gorgonzola cream sauce</i>	
<b>LAMB SOUVLAKI</b>	<b>25</b>
<i>marinated in rosemary, garlic, olive oil served with tzatziki</i>	
<b>CHICKEN SOUVLAKI</b>	<b>25</b>
<i>marinated with greek herbs, garlic, olive oil served with tzatziki</i>	

## PASTA

<b>KING PRAWN LINGUINE</b>	<b>32</b>
<i>lemon, garlic, chilli and olive oil</i>	
<b>BEEF LASAGNA</b>	<b>25</b>
<i>layers of pasta with bolognese &amp; bechamel</i>	
<b>FETTUCINE CARBONARA</b>	<b>28</b>
<i>with bacon, garlic, cream &amp; parmigiano reggiano</i>	

## SEAFOOD

<b>WHOLE KING PRAWNS</b>	<b>36</b>
<i>butterflied on mesclun with dill &amp; lemon butter sauce served with chips or salad</i>	
<b>ATLANTIC SALMON FILLET <sup>GF</sup></b>	<b>38</b>
<i>lemon thyme potatoes, braised leek, baby spinach &amp; hollandaise sauce</i>	
<b>FRESH BARRAMUNDI FILLET</b>	<b>38</b>
<i>served with broccolini &amp; lemon butter sauce</i>	
<b>FISHERMAN'S CATCH OF THE DAY</b>	<b>32</b>
<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>	<b>14.5</b>
<b>STEAK &amp; CHIPS</b>	<b>14.5</b>
<b>CHICKEN TENDERS &amp; CHIPS</b>	<b>14.5</b>
<b>TORTELLINI NAPOLITANA</b>	<b>14.5</b>
<b>FRIED FISH &amp; CHIPS</b>	<b>14.5</b>

## GIANT PORK RIBS



**HALF RACK 30 | FULL RACK 48**  
*basted with Adria's rib sauce  
& served with chips*

## DAILY ROAST MEATS

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

**MARINATED BEEF** 32  
*marinated in seeded mustard, garlic, balsamic & olive oil*

**MARINATED LAMB** 32  
*marinated in roasted capsicum, garlic, rosemary, lemon juice & olive oil*

**ROAST PLATE** 34  
*a selection of beef & lamb roasts served with lemon thyme potatoes*

## SIDES & SALADS

**CAESAR SALAD** 15  
*cos lettuce, croutons, egg, bacon, anchovies & parmesan with a traditional caesar dressing*

**GREEK SALAD** 14

**CHIPS** 10

**GARDEN SALAD** 11

## CHARGRILL

**PRIME GRAINGE RUMP** <sup>GF</sup> 34  
*this muscle works hard so is slightly chewier than other cuts. served with creamy mash potato*

**PRIME GRAINGE SCOTCH** <sup>GF</sup> 44  
*also known as the 'rib eye'. it is the rib steak without the bone. a very succulent & flavoursome steak served with creamy mash potato*

**PRIME SIRLOIN** <sup>GF</sup> 40  
*a fine cut, firm texture & rich in flavour. served with creamy mash potato*

**CRISPY CRUMBED CHICKEN SCHNITZEL** 28  
*with creamy mushroom sauce & mash*

**CHICKEN & LAMB SOUVLAKI** 32  
*marinated in herbs, garlic & olive oil, served with pita bread & tzatziki*

**BEEF & CHEESE BURGER WITH ONION RINGS** 26  
*with crispy bacon, sliced tomato, spanish onion, melted cheese, cos lettuce & chips*

## SAUCES | 4

**MUSHROOM**                      **BERNAISE**  
**THREE PEPPERCORN**        **RED WINE JUS**

## DESSERTS

**WHITE CHOCOLATE & RASPBERRY CREME BRULEE** 14  
*with fresh berry coulis & coconut crumble*

**STICKY DATE PUDDING** 14  
*with butterscotch sauce & vanilla ice cream*

**VANILLA PANNA COTTA** 14  
*with berry coulis, mixed berry compote & biscotti*

**CHEF'S DESSERT OF THE DAY** 12

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## WINE LIST

### SPARKLING/Champagne

Cockle Bay Cuvee Brut NV	<i>South East Australia</i>	\$9.00	\$42.00
Chandon Brut NV	<i>Yarra Valley, Vic</i>	\$12.50	\$60.00
Moet & Chandon Imperial Brut NV	<i>Epernay, France</i>		\$96.00

### PROSECCO/Moscato

De Bortoli 'King Valley' Prosecco	<i>King Valley, VIC</i>	\$11.00	\$53.00
Tempus Two 'Copper Series' Moscato	<i>Riverland, SA</i>	\$12.00	\$56.00

### WHITE WINE

Nick's Private Label Semillon Sauvignon Blanc	<i>South East Australia</i>	\$7.00	\$35.00
Nick's Private Label Chardonnay	<i>South East Australia</i>	\$7.00	\$35.00
Jim Barry 'The Atherley' Riesling	<i>Clare Valley, SA</i>	\$12.50	\$60.00
Pewsey Vale Prima "Off Dry" Riesling	<i>Eden Valley, SA</i>	\$13.00	\$63.00
Nepenthe 'Altitude' Pinot Gris	<i>Adelaide Hills, SA</i>	\$12.00	\$58.00
Little Pebble Sauvignon Blanc	<i>Marlborough, NZ</i>	\$11.00	\$53.00
Nashdale Lane Chardonnay	<i>Orange, NSW</i>	\$13.50	\$65.00

### ROSE

La Vielle Ferme Rose	<i>Rhone, FRANCE</i>	\$11.50	\$56.00
Ete D'Elodie Rose IGP	<i>Provence, France</i>	\$13.00	\$63.00

### RED WINE

Nick's Private Label Cabernet Merlot	<i>South East Australia</i>	\$7.00	\$35.00
Opawa Pinot Noir	<i>Marlborough, NZ</i>	\$12.50	\$60.00
Mcguigan 'The Shortlist' Cabernet Sauvignon	<i>Coonawarra, SA</i>	\$13.00	\$63.00
Earthworks Barossa Shiraz	<i>Barossa Valley, SA</i>	\$11.00	\$53.00
Penfolds Kalimna Bin 28 Shiraz 2018	<i>South Australia</i>		\$85.00