

Adria

BAR RESTAURANT



Cocktails

APEROL SPRITZ 18
Aperol, De Bortoli King Valley Prosecco & soda.
Served in a wine glass with an orange wheel.

FLORAL SKYY 21
Skyy Vodka, Fiorente Elderflower Liqueur,
Lychee Syrup,, Lemon Juice, & Cranberry Juice

COFFEE NEGRONI 22
Bulldog Gin, Campari, Coffee Liqueur
& Cinzano Rosso Sweet Vermouth

COCOBERRY CRUSH 21
Pink Gin, Limoncello, Coconut milk, Pineapple
juice, Raspberry syrup & fresh raspberry's

ESPRESSO MARTINI 22
Don Julio Tequila, Mr Black Coffee Liqueur,
Espresso & Agave Syrup

LAST WORD 23
Bombay Gin, Green Chartreuse, Maraschino Liqueur
& Lime juice

SPICY MEXICAN 24
Patron Silver, Mezcal, Cointreau, Orange Juice, Lime Juice,
Jalapeno & Agave Syrup

FRUIT TINGLE 19
Skyy Vodka, Blue Curacao, Lemonade & Pomegranate Syrup

SIDECOACH 23
Hennessy Cognac, Triple Sec, Agave Syrup & Lemon Juice

FROZEN ALCOHOL SLUSHY 15
Finlandia Strawberry & Lime

Cocktail Jug

SEXY TIME 34
Skyy Vodka & Steinbok Peach Schnapps, built with
fresh orange juice, cranberry juice & fresh orange chunks

LYCHEE GIN FIZZ 34
Steinbok Lychee Liqueur, Gordons Gin, Lime Juice,
Soda, Dash of Lemonade, Lychees & Limes

FRUIT TINGLE 34
Skyy Vodka, Steinbok Blue Curacao, Raspberry
Cordial & Lemonade

MARGARITA 34
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

THE LULLABY GL 9 / JUG 18
Orange Juice, Coconut Milk, Lychee, Coconut Water,
Lychee & sugar Syrup

Beer

Tap Beer

HAHN SUPERDRY 4.6% gl 10 | pint 14 | jug 20

JAMES SQUIRE 150 LASHES PALE ALE 4.2% gl 10.5 | pint 15 | jug 22

STONE & WOOD PACIFIC ALE 4.4% gl 10.5 | pint 15 | jug 22

Bottle Beer, Cider & Seltzer

HAHN PREMIUM LIGHT 2.6% 9

VICTORIA BITTER 4.9% 11.5

WHITE RABBIT WHITE ALE 4.5% 12.5

LORD NELSON THREE SHEETS PALE ALE 4.9% 12

CORONA EXTRA 4.5% 11.5

PERONI NASTRO AZZURRO 5.1% 12

KIRIN ICHIBAN 5.0% 13

LITTLE CREATURES PIPSQUEAK CIDER 4.2% 11

WHITE CLAW HARD SELTZER NATURAL LIME 4.5% 11

WHITE CLAW HARD SELTZER MANGO 4.5% 11

Non-Alcoholic Beer

HEINEKEN 0.0 7.5

Soft Drinks, Juices + Waters

SOFT DRINKS 5
Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon
Squash or Schweppes Ginger Ale

SCHWEPES SIGNATURE GINGER BEER 5.5
RED BULL 7
FRESHLY SQUEEZED ORANGE JUICE 8

JUICES 6
Cloudy Apple, Orange, Pineapple, Cranberry, Tomato

S. PELLEGRINO SPARKLING WATER 1L 11.5
ACQUA PANNA STILL WATER 1L 11.5
S. PELLEGRINO SPARKLING WATER 500ML 5
ACQUA PANNA STILL WATER 500ML 5

COFFEE 4.5
Espresso, Macchiato, Caffè Latte, Cappuccino,
Flat White, Long Black or Mocha

TEA 4.5
English Breakfast, Earl Grey, Chamomile, Peppermint,
Jasmine Green Tea or Lemongrass Ginger

Please advise your waiter of any dietary requirements

*A surcharge of 10% is applicable on weekends & public holidays excluding kids menu & set menus

Starters

GARLIC BREAD ^v	9
HERB BREAD ^v	9
CHEESY GARLIC BREAD ^v <i>mozzarella & garlic butter on turkish bread</i>	9
BRUSCHETTA ^v <i>tomato, onion, basil, aged balsamic & bocconcini</i>	15
DIPS TO SHARE ^v <i>spicy hummus, taramasalata and charred capsicum & feta dip with pita bread</i>	18
TRIO PLATE TO SHARE <i>peri peri cheese bites, dipping sauce, jalapeno poppers & fresh tomato salsa, haloumi fries with marinated roasted capsicum</i>	28

Entree

MUSHROOM AND TRUFFLE ARANCINI ^v <i>truffle aioli & shaved parmesan</i>	26
SALT & PEPPER CALAMARI <i>served spicy aioli & lemon</i>	28
GARLIC PRAWNS ^{GF} <i>garlic, chili, parsley & sourdough bread</i>	28
SEARED HALF SHELL SCALLOPS ^{GF} <i>cauliflower puree, crispy prosciutto & salsa verde</i>	28
CHICKEN SOUVLAKI <i>marinated with herbs served with tzatziki & pita bread</i>	28
LAMB SOUVLAKI <i>marinated with rosemary served with tzatziki & pita bread</i>	28
HALOUMI SALAD <i>roasted red bell peppers, pomegranate, grapes, rocket & balsamic glaze</i>	24

Pasta

LEMON PESTO LINGUINE ^v <i>peas, garlic, house- made pesto & parmesan</i>	30
KING PRAWN & CALAMARI LINGUINE <i>garlic, chili, rocket & semi dried roma tomatoes</i>	42
LOBSTER LINGUINI <i>fresh lobster with garlic, chilli, cherry tomatoes, spinach & olive oil</i>	48
FETTUCINE CARBONARA <i>with bacon, garlic, cream & parmigiano reggiano</i>	32
BEEF LASAGNE <i>layers of prime beef mince, pasta, mozzarella & parmesan with basil & olive oil</i>	34

Seafood

WHOLE KING PRAWNS ^{GF} <i>butterflied on mesclun with dill & lemon butter sauce served with chips or salad</i>	39
FISHERMAN'S CATCH OF THE DAY <i>homemade tartare sauce, fresh lemon, with chips or house salad</i>	37
ATLANTIC SALMON FILLET ^{GF} <i>greek lemon potatoes, sauteed baby leek, spinach & lemon beurre blanc</i>	48
FRESH BARRAMUNDI FILLET ^{GF} <i>broccolini, capers & almond beurre blanc</i>	48

Daily Roast Meats

<i>Slow Roasted select cut meats, served with choice of creamy mash, chips or thyme potatoes</i>	
MARINATED BEEF ^{GF} <i>marinated in fresh thyme, garlic, lemon juice, English mustard & black pepper</i>	35
MARINATED LAMB ^{GF} <i>marinated in rosemary, garlic, black pepper, olive oil & served with tzatziki</i>	35
ROAST PLATE ^{GF} <i>a mix of roast lamb & beef</i>	37

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Giant Pork Ribs



HALF RACK 34 | FULL RACK 50

Basted with Adria's rib sauce & served with chips

Chargrill + More

PRIME GRAINGE RUMP ^{GF} **36**
this muscle works hard so is slightly chewier than other cuts. served with creamy mash potato

PRIME GRAINGE SCOTCH ^{GF} **46**
also known as the 'rib eye'. it is the rib steak without the bone. a very succulent & flavoursome steak served with creamy mash potato

ANGUS RIB-EYE ^{GF} **62**
a tender cut of meat, rich in flavour. served with creamy mash potato

PRIME SIRLOIN ^{GF} **42**
a fine cut, firm texture & rich in flavour. served with creamy mash potato

T BONE STEAK MB2+ 500GM ^{GF | DF} **68**
t-bones are cut from the short loin area of the beef. a centre "t shaped bone" divides two sides of the steak. on one side is sirloin & the other is a fillet

SIGNATURE SURF & TURF ^{GF} **62**
prime sirloin, creamy mash potato, butterflied king prawns with bernaie sauce

CRISPY CRUMBED CHICKEN SCHNITZEL **32**
with creamy mushroom sauce & mash

CHICKEN & LAMB SOUVLAKI **36**
marinated in herbs, garlic & olive oil, served with pita bread & tzatziki

CHEESE BURGER WITH ONION RINGS **28**
wagyu beef patty, crispy bacon, sliced tomato, spanish onion, melted cheese, cos lettuce & chips

STEAK SANDWICH **28**
on sourdough bread, caramelised onions, rocket, tomato & relish with chips

RIBS & RUMP PLATE ^{GF NEW!} **66**
grilled rump steak & pork ribs in chefs bbq glaze served with chips & choice of sauce

Sauces \$4

MUSHROOM ^{GF}
PEPPERCORN ^{GF/ DF}

BERNAISE ^{GF}
RED WINE JUS ^{GF/ DF}

Sides + Salads

GARDEN SALAD ^{GF / DF / V} **14**
lettuce, tomatoes, cucumber, onion & lemon dressing

CAESAR SALAD ^{DF} **16**
cos lettuce, croutons, egg, bacon, anchovies & parmesan with a traditional caesar dressing

GREEK SALAD ^{GF} **15**
lettuce, tomatoes, cucumber, red onion, capsicum, olives & feta cheese

SPICED CHICKPEAS & PUMPKIN SALAD ^{GF / DF / V} **17**
roasted chickpeas, glazed & spiced pumpkin, tomatoes & rocket

CHIPS ^{GF} **12**

ONION RINGS **12**

SAUTÉED BROCCOLINI ^{GF/ DF} **15**

SALAD ADD ONS
chicken \$8 / lamb \$8 / haloumi \$6

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

STEAK & CHIPS ^{DF} **16**
CHICKEN TENDERS & CHIPS **16**
LINGUINI NAPOLITANA **16**
FISH & CHIPS **16**

Desserts

WHITE CHOCOLATE & RASPBERRY CREME BRULEE **15**
with fresh berry coulis & chocolate & almond biscotti

CHOCOLATE TEMPTATION **15**
chocolate mud brownie coated with milk coated ganache & pistachio, served with vanilla ice cream

STICKY DATE PUDDING **15**
with butterscotch sauce & vanilla ice cream

VANILLA PANNA COTTA **15**
with berry coulis, mixed berry compote & biscotti

CHEF'S DESSERT OF THE DAY **15**



Wine List

Sparkling/ Champagne

Cockle Bay Cuvee Brut NV	South East Australia	\$10.00	\$49.00
Chandon Brut NV	Yarra Valley, Vic	\$14.00	\$69.50
Moet & Chandon Imperial Brut NV	Epernay, France		\$110.00

Prosecco/ Moscato

De Bortoli 'King Valley' Prosecco	King Valley, VIC	\$13.00	\$62.00
Borgo Molino Motivo Moscato	Veneto, Italy	\$14.00	\$67.50

White Wine

Nick's Private Label Semillon Sauvignon Blanc	South East Australia	\$10.00	\$49.00
Nick's Private Label Chardonnay	South East Australia	\$10.00	\$49.00
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	\$14.00	\$67.50
Opawa Pinot Gris	Marlborough, NZ	\$14.00	\$67.50
821 South Sauvignon Blanc	Marlborough, NZ	\$13.50	\$65.00
Emmalene Sauvignon Blanc	Adelaide Hills, SA	\$14.50	\$69.50
McHenry Hohnen 'Rocky Road' Chardonnay	Margaret River, WA	\$14.50	\$69.50

Rose

Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	\$14.00	\$67.50
Ete D'Elodie Rose IGP	Provence, France	\$15.50	\$74.00
Chateau d'Esclans 'Whispering Angels' Rose	Provence, France		\$92.00

Red Wine

Nick's Private Label Cabernet Merlot	South East Australia	\$10.00	\$49.00
Cavedon Pinot Noir	King Valley, VIC	\$15.00	\$71.00
Ponting 'Close Of Play' Cabernet Sauvignon	McLaren Vale, SA	\$14.50	\$69.50
Wangalina Shiraz Cabernet	Limestone Coast, SA	\$13.50	\$65.00
Main & Cherry Shiraz	McLaren Vale, SA	\$15.00	\$71.00

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