

# 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, Caffe 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

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## Starters

|  |    |
|--|----|
| <b>GARLIC BREAD</b> <sup>v</sup>   | 9  |
| <b>HERB BREAD</b> <sup>v</sup>   | 9  |
| <b>CHEESY GARLIC BREAD</b> <sup>v</sup><br><i>mozzarella &amp; garlic butter on turkish bread</i>  | 9  |
| <b>BRUSCHETTA</b> <sup>v</sup><br><i>tomato, onion, basil, aged balsamic &amp; bocconcini</i>  | 15 |
| <b>DIPS TO SHARE</b> <sup>v</sup><br><i>spicy hummus, taramasalata and charred capsicum &amp; feta dip with pita bread</i>   | 20 |
| <b>TRIO PLATE TO SHARE</b><br><i>peri peri cheese bites, dipping sauce, jalapeno poppers &amp; fresh tomato salsa, haloumi fries with marinated roasted capsicum</i> | 28 |

## Entree

|  |    |
|--|----|
| <b>MUSHROOM AND TRUFFLE ARANCINI</b> <sup>v</sup><br><i>truffle aioli &amp; shaved parmesan</i>                  | 26 |
| <b>SALT &amp; PEPPER CALAMARI</b><br><i>served spicy aioli &amp; lemon</i>                                       | 30 |
| <b>GARLIC PRAWNS</b> <sup>GF</sup><br><i>garlic, chili, parsley &amp; sourdough bread</i>                        | 30 |
| <b>SEARED HALF SHELL SCALLOPS</b> <sup>GF</sup><br><i>cauliflower puree, crispy prosciutto &amp; salsa verde</i> | 30 |
| <b>CHICKEN SOUVLAKI</b><br><i>marinated with herbs served with tzatziki &amp; pita bread</i>                     | 28 |
| <b>LAMB SOUVLAKI</b><br><i>marinated with rosemary served with tzatziki &amp; pita bread</i>                     | 28 |
| <b>HALOUMI SALAD</b><br><i>roasted red bell peppers, pomegranate, grapes, rocket &amp; balsamic glaze</i>        | 26 |

## Pasta

|   |    |
|---|----|
| <b>LEMON PESTO LINGUINE</b> <sup>v</sup><br><i>peas, garlic, house- made pesto &amp; parmesan</i>                     | 30 |
| <b>KING PRAWN &amp; CALAMARI LINGUINE</b><br><i>garlic, chili, rocket &amp; semi dried roma tomatoes</i>              | 42 |
| <b>LOBSTER LINGUINI</b><br><i>fresh lobster with garlic, chilli, cherry tomatoes, spinach &amp; olive oil</i>         | 50 |
| <b>FETTUCINE CARBONARA</b><br><i>with bacon, garlic, cream &amp; parmigiano reggiano</i>                              | 34 |
| <b>BEEF LASAGNE</b><br><i>layers of prime beef mince, pasta, mozzarella &amp; parmesan with basil &amp; olive oil</i> | 34 |

## Seafood

|   |    |
|---|----|
| <b>WHOLE KING PRAWNS</b> <sup>GF</sup><br><i>butterflied on mesclun with dill &amp; lemon butter sauce served with chips or salad</i> | 39 |
| <b>FISHERMAN'S CATCH OF THE DAY</b><br><i>homemade tartare sauce, fresh lemon, with chips or house salad</i>                          | 37 |
| <b>ATLANTIC SALMON FILLET</b> <sup>GF</sup><br><i>greek lemon potatoes, sauteed baby leek, spinach &amp; lemon beurre blanc</i>       | 50 |
| <b>FRESH BARRAMUNDI FILLET</b> <sup>GF</sup><br><i>broccolini, capers &amp; almond beurre blanc</i>                                   | 48 |

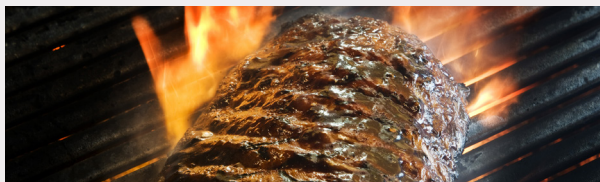
## Daily Roast Meats

|   |    |
|---|----|
| <i>Slow Roasted select cut meats, served with choice of creamy mash, chips or thyme potatoes</i>                                |    |
| <b>MARINATED BEEF</b> <sup>GF</sup><br><i>marinated in fresh thyme, garlic, lemon juice, English mustard &amp; black pepper</i> | 35 |
| <b>MARINATED LAMB</b> <sup>GF</sup><br><i>marinated in rosemary, garlic, black pepper, olive oil &amp; served with tzatziki</i> | 35 |
| <b>ROAST PLATE</b> <sup>GF</sup><br><i>a mix of roast lamb &amp; 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** <sup>GF</sup> **36**  
*this muscle works hard so is slightly chewier than other cuts. served with creamy mash potato*
- PRIME GRAINGE SCOTCH** <sup>GF</sup> **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** <sup>GF</sup> **62**  
*a tender cut of meat, rich in flavour. served with creamy mash potato*
- PRIME SIRLOIN** <sup>GF</sup> **42**  
*a fine cut, firm texture & rich in flavour. served with creamy mash potato*
- T BONE STEAK MB2+ 500GM** <sup>GF | DF</sup> **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** <sup>GF</sup> **68**  
*prime sirloin, creamy mash potato, butterflied king prawns with bernaïse 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** <sup>GF NEW!</sup> **66**  
*grilled rump steak & pork ribs in chefs bbq glaze served with chips & choice of sauce*

## Sauces \$4

- MUSHROOM** <sup>GF</sup>  
**PEPPERCORN** <sup>GF/ DF</sup>
- BERNAISE** <sup>GF</sup>  
**RED WINE JUS** <sup>GF/ DF</sup>

## Sides + Salads

- GARDEN SALAD** <sup>GF / DF / V</sup> **14**  
*lettuce, tomatoes, cucumber, onion & lemon dressing*
- CAESAR SALAD** <sup>DF</sup> **16**  
*cos lettuce, croutons, egg, bacon, anchovies & parmesan with a traditional caesar dressing*
- GREEK SALAD** <sup>GF</sup> **15**  
*lettuce, tomatoes, cucumber, red onion, capsicum, olives & feta cheese*
- SPICED CHICKPEAS & PUMPKIN SALAD** <sup>GF / DF / V</sup> **17**  
*roasted chickpeas, glazed & spiced pumpkin, tomatoes & rocket*
- CHIPS** <sup>GF</sup> **12**
- ONION RINGS** **12**
- SAUTÉED BROCCOLINI** <sup>GF/ DF</sup> **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** <sup>DF</sup> **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        | <i>South East Australia</i> | \$10.00 | \$49.00  |
| Chandon Brut NV                 | <i>Yarra Valley, Vic</i>    | \$14.00 | \$69.50  |
| Moet & Chandon Imperial Brut NV | <i>Epernay, France</i>      |         | \$110.00 |

### Prosecco/ Moscato

|                                   |                         |         |         |
|-----------------------------------|-------------------------|---------|---------|
| De Bortoli 'King Valley' Prosecco | <i>King Valley, VIC</i> | \$13.00 | \$62.00 |
| Borgo Molino Motivo Moscato       | <i>Veneto, Italy</i>    | \$14.00 | \$67.50 |

### White Wine

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

### Rose

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

### Red Wine

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

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