

# Adria

BAR RESTAURANT



## Cocktails

<b>APEROL SPRITZ</b>	18
<i>Aperol, De Bortoli King Valley Prosecco &amp; soda. Served in a wine glass with an orange wheel.</i>	
<b>FLORAL SKYY</b>	21
<i>Skyy Vodka, Fiorente Elderflower Liqueur, Lychee Syrup,, Lemon Juice, &amp; Cranberry Juice</i>	
<b>COFFEE NEGRONI</b>	22
<i>Bulldog Gin, Campari, Coffee Liqueur &amp; Cinzano Rosso Sweet Vermouth</i>	
<b>COCOBERRY CRUSH</b>	21
<i>Pink Gin, Limoncello, Coconut milk, Pineapple juice, Raspberry syrup &amp; fresh raspberry's</i>	
<b>ESPRESSO MARTINI</b>	22
<i>Don Julio Tequila, Mr Black Coffee Liqueur, Espresso &amp; Agave Syrup</i>	
<b>LAST WORD</b>	23
<i>Bombay Gin, Green Chartreuse, Maraschino Liqueur &amp; Lime juice</i>	
<b>SPICY MEXICAN</b>	24
<i>Patron Silver, Mezcal, Cointreau, Orange Juice, Lime Juice, Jalapeno &amp; Agave Syrup</i>	
<b>FRUIT TINGLE</b>	19
<i>Skyy Vodka, Blue Curacao, Lemonade &amp; Pomegranate Syrup</i>	
<b>SIDECOACH</b>	23
<i>Hennessy Cognac, Triple Sec, Agave Syrup &amp; Lemon Juice</i>	
<b>FROZEN ALCOHOL SLUSHY</b>	15
<i>Finlandia Strawberry &amp; Lime</i>	

## Cocktail Jug

<b>SEXY TIME</b>	34
<i>Skyy Vodka &amp; Steinbok Peach Schnapps, built with fresh orange juice, cranberry juice &amp; fresh orange chunks</i>	
<b>LYCHEE GIN FIZZ</b>	34
<i>Steinbok Lychee Liqueur, Gordons Gin, Lime Juice, Soda, Dash of Lemonade, Lychees &amp; Limes</i>	
<b>FRUIT TINGLE</b>	34
<i>Skyy Vodka, Steinbok Blue Curacao, Raspberry Cordial &amp; Lemonade</i>	
<b>MARGARITA</b>	34
<i>Jose Cuervo Gold Tequila, Steinbok Triple Sec, Lime Juice, Soda and Limes with a dash of lemonade</i>	

## Mocktails

<b>TROPICAL OASIS MOCKTAIL</b>	GL 9 / JUG 18
<i>Orange &amp; Pineapple Juices with Passionfruit Pulp, Mint &amp; Pomegranate Syrup</i>	
<b>THE LULLABY</b>	GL 9 / JUG 18
<i>Orange Juice, Coconut Milk, Lychee, Coconut Water, Lychee &amp; sugar Syrup</i>	

## Beer

### Tap Beer

<b>HAHN SUPERDRY 4.6%</b>	gl 10   pint 14   jug 20
<b>JAMES SQUIRE 150 LASHES PALE ALE 4.2%</b>	gl 10.5   pint 15   jug 22
<b>STONE &amp; WOOD PACIFIC ALE 4.4%</b>	gl 10.5   pint 15   jug 22

### Bottle Beer, Cider & Seltzer

<b>HAHN PREMIUM LIGHT 2.6%</b>	9
<b>VICTORIA BITTER 4.9%</b>	11.5
<b>WHITE RABBIT WHITE ALE 4.5%</b>	12.5
<b>LORD NELSON THREE SHEETS PALE ALE 4.9%</b>	12
<b>CORONA EXTRA 4.5%</b>	11.5
<b>PERONI NASTRO AZZURRO 5.1%</b>	12
<b>KIRIN ICHIBAN 5.0%</b>	13
<b>LITTLE CREATURES PIPSQUEAK CIDER 4.2%</b>	11
<b>WHITE CLAW HARD SELTZER NATURAL LIME 4.5%</b>	11
<b>WHITE CLAW HARD SELTZER MANGO 4.5%</b>	11

### Non-Alcoholic Beer

<b>HEINEKEN 0.0</b>	7.5
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## Soft Drinks, Juices + Waters

<b>SOFT DRINKS</b>	5
<i>Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash or Schweppes Ginger Ale</i>	
<b>SCHWEPES SIGNATURE GINGER BEER</b>	5.5
<b>RED BULL</b>	7
<b>FRESHLY SQUEEZED ORANGE JUICE</b>	8
<b>JUICES</b>	6
<i>Cloudy Apple, Orange, Pineapple, Cranberry, Tomato</i>	
<b>S. PELLEGRINO SPARKLING WATER 1L</b>	11.5
<b>ACQUA PANNA STILL WATER 1L</b>	11.5
<b>S. PELLEGRINO SPARKLING WATER 500ML</b>	5
<b>ACQUA PANNA STILL WATER 500ML</b>	5
<b>COFFEE</b>	4.5
<i>Espresso, Macchiato, Caffè Latte, Cappuccino, Flat White, Long Black or Mocha</i>	
<b>TEA</b>	4.5
<i>English Breakfast, Earl Grey, Chamomile, Peppermint, Jasmine Green Tea or Lemongrass Ginger</i>	

DI STEFANO

SINCE 1982  
COFFEE ROASTERS

Please advise your waiter of any dietary requirements

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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> <i>mozzarella &amp; garlic butter on turkish bread</i>	9
<b>BRUSCHETTA</b> <sup>V</sup> <i>tomato, onion, basil, aged balsamic &amp; bocconcini</i>	15
<b>DIPS TO SHARE</b> <sup>V</sup> <i>spicy hummus, taramasalata and charred capsicum &amp; feta dip with pita bread</i>	20
<b>TRIO PLATE TO SHARE</b> <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> <i>truffle aioli &amp; shaved parmesan</i>	26
<b>SALT &amp; PEPPER CALAMARI</b> <i>served spicy aioli &amp; lemon</i>	30
<b>GARLIC PRAWNS</b> <sup>GF</sup> <i>garlic, chili, parsley &amp; sourdough bread</i>	30
<b>SEARED HALF SHELL SCALLOPS</b> <sup>GF</sup> <i>brown butter, tomato salsa &amp; almond</i>	30
<b>CHICKEN SOUVLAKI</b> <i>marinated with herbs served with tzatziki &amp; pita bread</i>	28
<b>LAMB SOUVLAKI</b> <i>marinated with rosemary served with tzatziki &amp; pita bread</i>	28
<b>HALOUMI SALAD</b> <i>roasted red bell peppers, grapes, rocket &amp; balsamic glaze</i>	28

## Pasta

<b>LEMON PESTO LINGUINE</b> <sup>V</sup> <i>peas, garlic, house- made pesto &amp; parmesan</i>	30
<b>KING PRAWN &amp; CALAMARI LINGUINE</b> <i>garlic, chili, rocket &amp; semi dried roma tomatoes</i>	42
<b>LOBSTER LINGUINI</b> <i>fresh lobster with garlic, chilli, cherry tomatoes, spinach &amp; olive oil</i>	50
<b>FETTUCINE CARBONARA</b> <i>with bacon, garlic, cream &amp; parmigiano reggiano</i>	35
<b>BEEF LASAGNE</b> <i>layers of prime beef mince, pasta, mozzarella &amp; parmesan with basil &amp; olive oil</i>	35

## Seafood

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

## Daily Roast Meats

*Slow Roasted select cut meats, served with choice of creamy mash, chips or thyme potatoes*

<b>MARINATED BEEF</b> <sup>GF</sup> <i>marinated in fresh thyme, garlic, lemon juice, English mustard &amp; black pepper</i>	36
<b>MARINATED LAMB</b> <sup>GF</sup> <i>marinated in rosemary, garlic, black pepper, olive oil &amp; served with tzatziki</i>	36
<b>ROAST PLATE</b> <sup>GF</sup> <i>a mix of roast lamb &amp; beef</i>	38

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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 350GM** <sup>GF</sup> 64  
*a tender cut of meat, rich in flavour. served with creamy mash potato*
- PRIME SIRLOIN 250GM** <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</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** 14
- 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
- CALAMARI RINGS** 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>	12	55
Chandon Brut NV	<i>Yarra Valley, Vic</i>	15	72
Moet & Chandon Imperial Brut NV	<i>Epernay, France</i>		115

### Prosecco/ Moscato

De Bortoli 'King Valley' Prosecco	<i>King Valley, VIC</i>	14	67.5
West Cape Howe Pink Moscato	<i>Great Southern, WA</i>	14.5	69.5

### White Wine

Jim Barry 'The Atherley' Riesling	<i>Clare Valley, SA</i>	15	72
Opawa Pinot Gris	<i>Marlborough, NZ</i>	14.5	69.5
Nashdale Lane Pinot Gris	<i>Orange, NSW</i>	15.5	74
821 South Sauvignon Blanc	<i>Marlborough, NZ</i>	14	67.5
Emmalene Sauvignon Blanc	<i>Adelaide Hills, SA</i>	15	72
Cloudy Bay Sauvignon Blanc	<i>Marlborough, NZ</i>		95
Nick's Semillon Sauvignon Blanc	<i>South East Australia</i>	12	55
Nick's Chardonnay	<i>South East Australia</i>	12	55
McHenry Hohnen 'Rocky Road' Chardonnay	<i>Margaret River, WA</i>	15.5	74

### Rose

Mazi Mataro Cinsault Grenache Rosé	<i>McLaren Vale, SA</i>	15	72
Famille Perrin Réserve Côtes-du-Rhône Rosé	<i>Rhone, France</i>		82
Chateau d'Esclans 'Whispering Angels' Rosé	<i>Provence, France</i>		94

### Red Wine

Cavedon Pinot Noir	<i>King Valley, VIC</i>	15.5	74
Nick's Cabernet Merlot	<i>South East Australia</i>	12	55
Ponting 'Close Of Play' Cabernet Sauvignon	<i>Langhorne Creek, SA</i>	15.5	74
Nashdale Lane 'Social' Shiraz	<i>Orange, NSW</i>	14.5	69.5
Main & Cherry Shiraz	<i>McLaren Vale, SA</i>	15.5	74
Terrazas Reserva Malbec	<i>Mendoza, Argentina</i>		87
Primo Estate IL Briccone Shiraz Sangiovese	<i>McLaren Vale, SA</i>	15.5	74

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