

Adria

BAR RESTAURANT

Cocktails

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

Cocktail Jug

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

Mocktails

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

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
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Soft Drinks, Juices + Waters

SOFT DRINKS	6
<i>Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash or Schweppes Ginger Ale</i>	
SCHWEPES SIGNATURE GINGER BEER	6
RED BULL	7
FRESHLY SQUEEZED ORANGE JUICE	9
JUICES	6
<i>Cloudy Apple, Orange, Pineapple, Cranberry, Tomato</i>	
S. PELLEGRINO SPARKLING WATER 1L	11.5
ACQUA PANNA STILL WATER 1L	11.5
ACQUA PANNA STILL WATER 500ML	6
COFFEE	4.5
<i>Espresso, Macchiato, Caffe Latte, Cappuccino, Flat White, Long Black or Mocha</i>	
TEA	4.5
<i>English Breakfast, Earl Grey, Chamomile, Peppermint, Jasmine Green Tea or Lemongrass Ginger</i>	

DI STEFANO

SINCE 1982
COFFEE ROASTERS

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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>	20
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>	30
GARLIC PRAWNS ^{GF} <i>garlic, chili, parsley & sourdough bread</i>	30
SEARED HALF SHELL SCALLOPS ^{GF} <i>brown butter, tomato salsa & almond</i>	33
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, grapes, rocket & balsamic glaze</i>	28

Pasta

LEMON PESTO LINGUINE ^v <i>peas, garlic, house- made pesto & parmesan</i>	32
KING PRAWN & CALAMARI LINGUINE <i>garlic, chili, rocket & semi dried roma tomatoes</i>	44
LOBSTER LINGUINI <i>fresh lobster with garlic, chilli, cherry tomatoes, spinach & olive oil</i>	50
FETTUCINE CARBONARA <i>with bacon, garlic, cream & parmigiano reggiano</i>	36
BEEF LASAGNE <i>layers of prime beef mince, pasta, mozzarella & parmesan with basil & olive oil</i>	35

Seafood

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

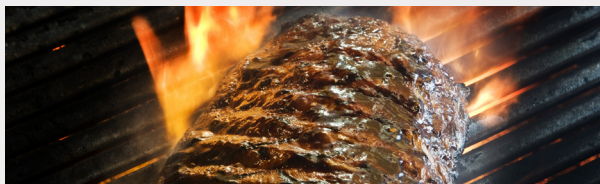
Daily Roast Meats

<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>	36
MARINATED LAMB ^{GF} <i>marinated in rosemary, garlic, black pepper, olive oil & served with tzatziki</i>	36
ROAST PLATE ^{GF} <i>a mix of roast lamb & beef</i>	38

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Giant Pork Ribs



HALF RACK 40 | FULL RACK 59

Basted with Adria's rib sauce & served with chips

Chargrill + More

PRIME GRAINGE RUMP ^{GF}	36
<i>this muscle works hard so is slightly chewier than other cuts. served with creamy mash potato</i>	
PRIME GRAINGE SCOTCH ^{GF}	46
<i>also known as the 'rib eye'. it is the rib steak without the bone. a very succulent & flavoursome steak served with creamy mash potato</i>	
ANGUS RIB-EYE 350GM ^{GF}	64
<i>a tender cut of meat, rich in flavour. served with creamy mash potato</i>	
PRIME SIRLOIN 250GM ^{GF}	42
<i>a fine cut, firm texture & rich in flavour. served with creamy mash potato</i>	
T BONE STEAK MB2+ 500GM ^{GF DF}	68
<i>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</i>	
SIGNATURE SURF & TURF ^{GF}	68
<i>prime sirloin, creamy mash potato, butterflied king prawns with bernaie sauce</i>	
CRISPY CRUMBED CHICKEN SCHNITZEL	34
<i>with creamy mushroom sauce & mash</i>	
CHICKEN & LAMB SOUVLAKI	36
<i>marinated in herbs, garlic & olive oil, served with pita bread & tzatziki</i>	
CHEESE BURGER WITH ONION RINGS	28
<i>wagyu beef patty, crispy bacon, sliced tomato, spanish onion, melted cheese, cos lettuce & chips</i>	
STEAK SANDWICH	28
<i>on sourdough bread, caramelised onions, rocket, tomato & relish with chips</i>	
RIBS & RUMP PLATE ^{GF}	66
<i>grilled rump steak & pork ribs in chefs bbq glaze served with chips & choice of sauce</i>	

Sauces \$4

MUSHROOM ^{GF}	BEARNAISE ^{GF}
PEPPERCORN ^{GF/ DF}	RED WINE JUS ^{GF/ DF}

Sides + Salads

GARDEN SALAD ^{GF / DF / V}	14
<i>lettuce, tomatoes, cucumber, onion & lemon dressing</i>	
CAESAR SALAD ^{DF}	16
<i>cos lettuce, croutons, egg, bacon, anchovies & parmesan with a traditional caesar dressing</i>	
GREEK SALAD ^{GF}	15
<i>lettuce, tomatoes, cucumber, red onion, capsicum, olives & feta cheese</i>	
SPICED CHICKPEAS & PUMPKIN SALAD ^{GF / DF / V}	17
<i>roasted chickpeas, glazed & spiced pumpkin, tomatoes & rocket</i>	
CHIPS ^{GF}	12
ONION RINGS	14
SAUTÉED BROCCOLINI ^{GF/ DF}	15
SALAD ADD ONS	
<i>chicken \$8 / lamb \$8 / haloumi \$6</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

STEAK & CHIPS ^{DF}	16
CHICKEN TENDERS & CHIPS	16
SPAGHETTI BOLOGNAISE	16
FISH & CHIPS	16
CALAMARI RINGS	16

Desserts

WHITE CHOCOLATE & RASPBERRY CREME BRULEE	16
<i>with fresh berry coulis & chocolate & almond biscotti</i>	
CHOCOLATE TEMPTATION	16
<i>chocolate mud brownie coated with milk coated ganache & pistachio, served with vanilla ice cream</i>	
STICKY DATE PUDDING	16
<i>with butterscotch sauce & vanilla ice cream</i>	
VANILLA PANNA COTTA	16
<i>with berry coulis, mixed berry compote & biscotti</i>	
CHEF'S DESSERT OF THE DAY	16

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
Lou Paraïs Alpes-de-Haute-Provence Rosé	<i>McLaren Vale, SA</i>	16	77.5
Famille Perrin Réserve Côtes-du-Rhône Rosé	<i>Provence, 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
Vasse Felix 'Filius' Cabernet Sauvignon	<i>Margaret River, WA</i>	16.5	79
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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