

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>	
LA RUMBA	19
<i>Tropical Rumba, Mango Puree, Pineapple Juice & Lemonade</i>	
LYCHEE MARTINI	21
<i>Skyy Vodka, Lychee Liqueur, Lychee Puree & Lychee</i>	
FLORAL SKYY	21
<i>Skyy Vodka, Fiorente Elderflower Liqueur, Lychee Syrup,, Lemon Juice, & Cranberry Juice</i>	
TROPICAL SPARK	22
<i>Skyy Vodka, Passionfruit & Lime Juice</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>	
AFTER DARK MARTINI	23
<i>Skyy Vodka, Mr Black Liqueur, Baileys Liqueur, ' Espresso & Sugar Syrup</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 Rum Pina Colada</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 12 / JUG 20
<i>Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup</i>	
CITRUS KISS	GL 12 / JUG 20
<i>Mango Puree, Passionfruit, Orange Juice & Lime Juice</i>	

Beer

Tap Beer

HAHN SUPERDRY 4.6%	gl 12 pint 16 jug 22
TOOHEYS NEW 4.6%	gl 11 pint 15 jug 21
STONE & WOOD PACIFIC ALE 4.4%	gl 12.5 pint 17 jug 24

Bottle Beer, Cider & Seltzer

HAHN PREMIUM LIGHT 2.6%	10
VICTORIA BITTER 4.9%	12.5
HEINEKEN SILVER LOW CARB LAGER 4%	13
LITTLE CREATURES PALE ALE 5.2%	13
CORONA EXTRA 4.5%	12.5
PERONI NASTRO AZZURRO 5.1%	13
KIRIN ICHIBAN 5.0%	14
LITTLE CREATURES PIPSQUEAK CIDER 4.2%	12

Non-Alcoholic Beer

HEINEKEN 0.0	9
---------------------	---

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	7
RED BULL	8
FRESHLY SQUEEZED ORANGE JUICE	11
JUICES	8
<i>Cloudy Apple, Orange, Pineapple, Cranberry, Tomato</i>	
S. PELLEGRINO SPARKLING WATER 1L	12.5
ACQUA PANNA STILL WATER 1L	12.5
ACQUA PANNA STILL WATER 500ML	6
COFFEE	5
<i>Espresso, Macchiato, Caffè 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>	

Please advise your waiter of any dietary requirements

*A surcharge of 10% is applicable on weekends & public holidays. All card payments incur a 1.5% fee.

Starters

GARLIC BREAD ^v	9.5
HERB BREAD ^v	9.5
CHEESY GARLIC BREAD ^v <i>mozzarella & garlic butter on turkish bread</i>	9.5
BRUSCHETTA ^v <i>tomato, onion, basil, aged balsamic & bocconcini</i>	18
DIPS TO SHARE <i>spicy hummus, taramasalata and charred capsicum & feta dip with pita bread</i>	22
TRIO PLATE TO SHARE <i>peri peri cheese bites, dipping sauce, & 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>	36
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

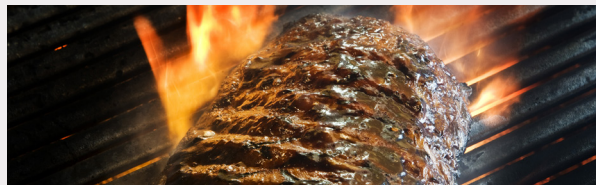
Pasta

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

Giant Pork Ribs



HALF RACK 40 | FULL RACK 59
Basted with Adria's rib sauce & served with chips

Please advise your waiter of any dietary requirements

*A surcharge of 10% is applicable on weekends & public holidays. All card payments incur a 1.5% fee.

Daily Roast Meats

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

MARINATED BEEF ^{GF} 36
marinated in fresh thyme, garlic, lemon juice, English mustard & black pepper

MARINATED LAMB ^{GF} 36
marinated in rosemary, garlic, black pepper, olive oil & served with tzatziki

ROAST PLATE ^{GF} 38
a mix of roast lamb & beef

Chargrill + More

PRIME GRAINGE RUMP 250G ^{GF} 36
this muscle works hard so is slightly chewier than other cuts. served with creamy mash potato

PRIME GRAINGE SCOTCH 300G ^{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 350GM ^{GF} 66
a tender cut of meat, rich in flavour. served with creamy mash potato

PRIME SIRLOIN 250GM ^{GF} 44
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} 72
250g prime sirloin, creamy mash potato, butterflied king prawns with bernaie sauce

CRISPY CRUMBED CHICKEN SCHNITZEL 35
with creamy mushroom sauce & mash

CHICKEN & LAMB SOUVLAKI 38
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 turkish bread, caramelised onions, rocket, tomato & relish with chips

RIBS & RUMP PLATE ^{GF} 66
250g grilled rump steak & pork ribs in chefs bbq glaze served with chips & choice of sauce

Sauces \$4

MUSHROOM ^{GF}
PEPPERCORN ^{GF}

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

Sides + Salads

GARDEN SALAD ^{GF/DF/V} 15
lettuce, tomatoes, cucumber, onion & lemon dressing

CAESAR SALAD ^{DF} 22
cos lettuce, croutons, egg, bacon, anchovies & parmesan with a traditional caesar dressing

GREEK SALAD ^{GF} 17
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 15

SAUTÉED BROCCOLINI ^{GF/DF} 16

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
SPAGHETTI BOLOGNAISE 16
FISH & CHIPS 16
CALAMARI RINGS 16

Desserts

WHITE CHOCOLATE & RASPBERRY CREME BRULEE 16
with fresh berry coulis & chocolate & almond biscotti

CHOCOLATE TEMPTATION 16
chocolate mud brownie coated with milk coated ganache & pistachio, served with vanilla ice cream

STICKY DATE PUDDING 16
with butterscotch sauce & vanilla ice cream

VANILLA PANNA COTTA 16
with berry coulis, mixed berry compote & biscotti

CHEF'S DESSERT OF THE DAY 16

Wine List

Sparkling/ Champagne

Cockle Bay Cuvee Brut NV	South East Australia	12.5	57
Chandon Brut NV	Yarra Valley, Vic	15.5	74
Moët & Chandon Imperial Brut NV	Epernay, France		120

Prosecco/ Moscato

De Bortoli 'King Valley' Prosecco	King Valley, VIC	14.5	69.5
West Cape Howe Pink Moscato	Great Southern, WA	15	71.5

White Wine

Jim Barry 'The Atherley' Riesling	Clare Valley, SA	15.5	74
Opawa Pinot Gris	Marlborough, NZ	15	72.5
Nashdale Lane Pinot Gris	Orange, NSW	16	76
Brokenwood Pinot Pinot Gris	Beechworth, Australia	16.5	79.5
821 South Sauvignon Blanc	Marlborough, NZ	14.5	69.5
Emmalene Sauvignon Blanc	Adelaide Hills, SA	15.5	74
Cloudy Bay Sauvignon Blanc	Marlborough, NZ		95
Nick's Semillon Sauvignon Blanc	South East Australia	12.5	57
Nick's Chardonnay	South East Australia	12.5	57
De Bortoli Buttery Chardonnay	Riverina, NSW	15.5	74

Rose

Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	15.5	74
Lou Paraïs Alpes-de-Haute-Provence Rosé	Provence, France	16.5	79.5
Famille Perrin Réserve Côtes-du-Rhône Rosé	Rhone Valley, France		84
Chateau d'Esclans 'Whispering Angels' Rosé	Provence, France		96

Red Wine

Cavedon Pinot Noir	King Valley, VIC	16	76
Nick's Cabernet Merlot	South East Australia	12.5	57
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	17	81
Nashdale Lane Colour Series Shiraz	Orange, NSW	15	71.5
Main & Cherry Shiraz	McLaren Vale, SA	16	76
Terrazas Reserva Malbec	Mendoza, Argentina		89
Primo Estate IL Briccone Shiraz Sangiovese	McLaren Vale, SA	16	76

Please advise your waiter of any dietary requirements

*A surcharge of 10% is applicable on weekends & public holidays. All card payments incur a 1.5% fee.