

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, Cointreau, 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 12.5 / pint 16.5 / jug 22.5
TOOHEYS NEW 4.6%	gl 11.5 / pint 15.5 / jug 21.5
STONE & WOOD PACIFIC ALE 4.4%	gl 13 / pint 17.5 / jug 24.5

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
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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	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	5.5
<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>	

Please advise your waiter of any dietary requirements

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Starters

GARLIC BREAD ^v	9.5
HERB BREAD ^v	9.5
CHEESY GARLIC BREAD ^v <i>mozzarella & garlic butter on turkish bread</i>	10.5
BRUSCHETTA ^v <i>tomato, onion, basil, aged balsamic & bocconcini</i>	19
DIPS TO SHARE <i>spicy hummus, taramasalata and charred capsicum & feta dip with pita bread & grissini</i>	24
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>	28
SALT & PEPPER CALAMARI <i>served spicy aioli & lemon</i>	32
GARLIC PRAWNS ^{GF} <i>garlic, chili, parsley & sourdough bread</i>	32
SEARED HALF SHELL SCALLOPS ^{GF} <i>brown butter, tomato salsa & almond</i>	38
CHICKEN SOUVLAKI <i>marinated with herbs served with tzatziki & pita bread</i>	29
LAMB SOUVLAKI <i>marinated with rosemary served with tzatziki & pita bread</i>	29
HALOUMI SALAD <i>roasted red bell peppers, grapes, rocket & balsamic glaze</i>	29

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>	46
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>	38
BEEF LASAGNE <i>layers of prime beef mince, pasta, mozzarella & parmesan with basil & olive oil</i>	36

Seafood

WHOLE KING PRAWNS ^{GF} <i>butterflied on mesclun with dill & lemon butter sauce served with chips or salad</i>	39
FRESH MUSSELS <i>served with tomato chilli or white wine & cream sauce & sourdough bread</i>	34
FISHERMAN'S FRIED CATCH OF THE DAY <i>homemade tartare sauce, fresh lemon, with chips or house salad</i>	44
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>	50

Giant Pork Ribs



HALF RACK 40 | FULL RACK 62
Basted with Adria's rib sauce & served with chips

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Daily Roast Meats

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

MARINATED BEEF ^{GF} 38
marinated in fresh thyme, garlic, lemon juice, English mustard & black pepper

MARINATED LAMB ^{GF} 38
marinated in rosemary, garlic, black pepper, olive oil & served with tzatziki

ROAST PLATE ^{GF} 40
a mix of roast lamb & beef

Chargrill + More

PRIME GRAINGE RUMP 250G ^{GF} 38
this muscle works hard so is slightly chewier than other cuts. served with creamy mash potato

PRIME GRAINGE SCOTCH 300G ^{GF} 50
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} 72
a tender cut of meat, rich in flavour. served with creamy mash potato

PRIME SIRLOIN 250GM ^{GF} 48
a fine cut, firm texture & rich in flavour. served with creamy mash potato

T BONE STEAK MB2+ 500GM ^{GF | DF} 70
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 bernaïse 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}

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

Sides + Salads

GARDEN SALAD ^{GF/DF/V} 18
lettuce, tomatoes, cucumber, onion & lemon dressing

CAESAR SALAD ^{DF} 24
cos lettuce, croutons, egg, bacon, anchovies & parmesan with a traditional caesar dressing

GREEK SALAD ^{GF} 19
lettuce, tomatoes, cucumber, red onion, capsicum, olives & feta cheese

SPICED CHICKPEAS & PUMPKIN SALAD ^{GF/DF/V} 18
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 NUGGETS & CHIPS 16
SPAGHETTI BOLOGNAISE 16
FISH & CHIPS 16
CALAMARI RINGS 16

Desserts

WHITE CHOCOLATE & RASPBERRY CREME BRULEE 18
with fresh berry coulis & chocolate & almond biscotti

CHOCOLATE TEMPTATION 18
chocolate mud brownie coated with milk coated ganache & pistachio, served with vanilla ice cream

STICKY DATE PUDDING 18
with butterscotch sauce & vanilla ice cream

VANILLA PANNA COTTA 18
with berry coulis, mixed berry compote & biscotti

CHEF'S DESSERT OF THE DAY 18

Wine List

Sparkling/ Champagne

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

Prosecco/ Moscato

De Bortoli 'King Valley' Prosecco	<i>King Valley, VIC</i>	15	70.5
West Cape Howe Pink Moscato	<i>Great Southern, WA</i>	15.5	72.5

White Wine

Jim Barry 'The Atherley' Riesling	<i>Clare Valley, SA</i>	16	75
Opawa Pinot Gris	<i>Marlborough, NZ</i>	15.5	73.5
Nashdale Lane Pinot Gris	<i>Orange, NSW</i>	16.5	77
Brokenwood Pinot Pinot Gris	<i>Beechworth, Australia</i>	17	80.5
821 South Sauvignon Blanc	<i>Marlborough, NZ</i>	15	70.5
Emmalene Sauvignon Blanc	<i>Adelaide Hills, SA</i>	16	75
Cloudy Bay Sauvignon Blanc	<i>Marlborough, NZ</i>		96
Nick's Semillon Sauvignon Blanc	<i>South East Australia</i>	13	58
Nick's Chardonnay	<i>South East Australia</i>	13	58
De Bortoli Buttery Chardonnay	<i>Riverina, NSW</i>	16	75

Rose

Mazi Mataro Cinsault Grenache Rosé	<i>McLaren Vale, SA</i>	16	75
Lou Paraïs Alpes-de-Haute-Provence Rosé	<i>Provence, France</i>	17	80.5
Famille Perrin Réserve Côtes-du-Rhône Rosé	<i>Rhone Valley, France</i>		85
Chateau d'Esclans 'Whispering Angels' Rosé	<i>Provence, France</i>		97

Red Wine

Cavedon Pinot Noir	<i>King Valley, VIC</i>	16.5	77
Nick's Cabernet Merlot	<i>South East Australia</i>	13	58
Vasse Felix 'Filius' Cabernet Sauvignon	<i>Margaret River, WA</i>	17.5	82
Nashdale Lane Colour Series Shiraz	<i>Orange, NSW</i>	15.5	72.5
Main & Cherry Shiraz	<i>McLaren Vale, SA</i>	16.5	77
Terrazas Reserva Malbec	<i>Mendoza, Argentina</i>		90
Primo Estate IL Briccone Shiraz Sangiovese	<i>McLaren Vale, SA</i>	16.5	77

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