

Adria

BAR RESTAURANT



Cocktails

APEROL SPRITZ <i>Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel</i>	18
LA RUMBA <i>Tropical Rumba, Mango Puree, Pineapple Juice & Lemonade</i>	19
LYCHEE MARTINI <i>Skyy Vodka, Lychee Liqueur, Lychee Puree & Lychee</i>	21
FLORAL SKYY <i>Skyy Vodka, Fiorente Elderflower Liqueur, Lychee Syrup,, Lemon Juice, & Cranberry Juice</i>	21
TROPICAL SPARK <i>Skyy Vodka, Cointreau, Passionfruit & Lime Juice</i>	22
COCOBERRY CRUSH <i>Pink Gin, Limoncello, Coconut milk, Pineapple juice, Raspberry syrup & fresh raspberry's</i>	21
ESPRESSO MARTINI <i>Vodka, Kahlua, Espresso & Agave Syrup</i>	22
AFTER DARK MARTINI <i>Skyy Vodka, Mr Black Liqueur, Baileys Liqueur, ' Espresso & Sugar Syrup</i>	23
SPICY MEXICAN <i>Patron Silver, Mezcal, Cointreau, Orange Juice, Lime Juice, Jalapeno & Agave Syrup</i>	24
FRUIT TINGLE <i>Skyy Vodka, Blue Curacao, Lemonade & Raspberry Syrup</i>	19
SIDECOACH <i>Hennessy Cognac, Triple Sec, Agave Syrup & Lemon Juice</i>	23
FROZEN ALCOHOL SLUSHY <i>Vodka Strawberry Lime or Rum Pina Colada</i>	15

Cocktail Jug

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

Mocktails

TROPICAL OASIS MOCKTAIL <i>Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup</i>	GL 12 / JUG 20
CITRUS KISS <i>Mango Puree, Passionfruit, Orange Juice & Lime Juice</i>	GL 12 / JUG 20

Beer

Tap Beer

HAHN SUPERDRY 4.6%	gl 13 pint 17 jug 23
TOOHEYS NEW 4.6%	gl 12 pint 16 jug 22
STONE & WOOD PACIFIC ALE 4.4%	gl 13.5 pint 18 jug 25

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 <i>Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash or Schweppes Ginger Ale</i>	6
SCHWEPES SIGNATURE GINGER BEER	7
RED BULL	8
FRESHLY SQUEEZED ORANGE JUICE	11
JUICES <i>Cloudy Apple, Orange, Pineapple, Cranberry, Tomato</i>	8
S. PELLEGRINO SPARKLING WATER 1L	12.5
ACQUA PANNA STILL WATER 1L	12.5
ACQUA PANNA STILL WATER 500ML	6
COFFEE <i>Espresso, Macchiato, Caffè Latte, Cappuccino, Flat White, Long Black or Mocha</i>	5.5
TEA <i>English Breakfast, Earl Grey, Chamomile, Peppermint, Jasmine Green Tea or Lemongrass Ginger</i>	4.5

Please advise your waiter of any dietary requirements
*A surcharge of 10% is applicable on weekends & public holidays.

Starters

GARLIC BREAD ^v	10.5
HERB BREAD ^v	10.5
CHEESY GARLIC BREAD ^v mozzarella & garlic butter on turkish bread	11.5
BRUSCHETTA ^v tomato, onion, basil, aged balsamic & bocconcini	19
DIPS TO SHARE ⁱ spicy hummus, taramasalata and charred capsicum & feta dip with pita bread & grissini	24
TRIO PLATE TO SHARE ⁱ peri peri cheese bites, dipping sauce & fresh tomato salsa, haloumi fries & calamari rings & tomato relish	28

Entree

MUSHROOM AND TRUFFLE ARANCINI ^v truffle aioli & shaved parmesan	28
SALT & PEPPER CALAMARI ⁱ served spicy aioli & lemon	33
GARLIC PRAWNS ⁱ garlic, chili, parsley & sourdough bread	34
SEARED HALF SHELL SCALLOPS ^{i GF} brown butter, tomato salsa & almond	42
PRAWN RAVIOLI ⁱ garlic peppers, lemon butter, spinach, tomato salsa & crispy parsnip	36
CHICKEN SOUVLAKI marinated with herbs served with tzatziki & pita bread	29
LAMB SOUVLAKI marinated with rosemary served with tzatziki & pita bread	29
HALOUMI SALAD roasted red bell peppers, grapes, rocket & balsamic glaze	29

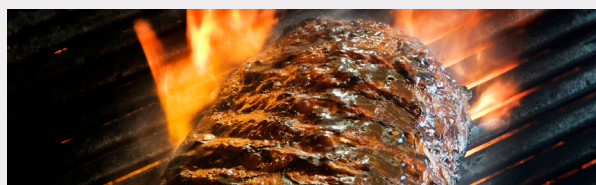
Pasta

LEMON PESTO LINGUINE ^v peas, garlic, house- made pesto & parmesan	34
KING PRAWN & CALAMARI LINGUINE ⁱ garlic, chili, rocket & semi dried roma tomatoes	46
LOBSTER LINGUINI ⁱ lobster with garlic, chilli, cherry tomatoes, spinach & olive oil	52
FETTUCINE CARBONARA with bacon, garlic, cream & parmigiano reggiano	38
BEEF LASAGNE layers of prime beef mince, pasta, mozzarella & parmesan with basil & olive oil	36

Seafood

WHOLE KING PRAWNS ^{A GF} butterflied on mesclun with dill & lemon butter sauce served with chips or salad	44
FRESH MUSSELS ^A served with tomato chilli or white wine & cream sauce & sourdough bread	36
FISHERMAN'S FRIED CATCH OF THE DAY ⁱ homemade tartare sauce, fresh lemon, with chips or house salad	44
TASMANIAN SALMON FILLET ^{A GF} greek lemon potatoes, sauteed baby leek, spinach & lemon beurre blanc	50
FRESH BARRAMUNDI FILLET ^{A GF} broccolini, capers & almond beurre blanc	50

Giant Pork Ribs



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

Seafood Origin: (A) Australian (I) Imported (M) Mixed
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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} 40
marinated in fresh thyme, garlic, lemon juice, English mustard & black pepper

MARINATED LAMB ^{GF} 40
marinated in rosemary, garlic, black pepper, olive oil & served with tzatziki

ROAST PLATE ^{GF} 42
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} 52
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} 74
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 ^{A | 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} 18
lettuce, tomatoes, cucumber, onion & lemon dressing

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

GREEK SALAD ^{GF} 22
lettuce, tomatoes, cucumber, red onion, capsicum, olives & feta cheese

SPICED CHICKPEAS & PUMPKIN SALAD ^{DF | V} 18
roasted chickpeas, glazed & spiced pumpkin, tomatoes & rocket

CHIPS 12

ONION RINGS 15

SAUTÉED BROCCOLINI ^{GF/ DF} 16

SALAD ADD ONS
chicken \$8 / lamb \$8 / haloumi \$6 / beef \$8

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 ^I 16
CALAMARI RINGS ^I 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	South East Australia	14.5	65
Chandon Brut NV	Yarra Valley, Vic	16.5	75
Moët & Chandon Imperial Brut NV	Epernay, France		120

Prosecco/ Moscato

De Bortoli 'King Valley' Prosecco	King Valley, VIC	15.5	72
West Cape Howe Pink Moscato	Great Southern, WA	16	76

White Wine

Jim Barry 'The Atherley' Riesling	Clare Valley, SA	16.5	76
Opawa Pinot Gris	Marlborough, NZ	16.5	76
Nashdale Lane Pinot Gris	Orange, NSW	17	78
Brokenwood Pinot Pinot Gris	Beechworth, Australia	17.5	84
821 South Sauvignon Blanc	Marlborough, NZ	15.5	71
Emmalene Sauvignon Blanc	Adelaide Hills, SA	16.5	76
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	20.5	98
Nick's Semillon Sauvignon Blanc	South East Australia	14.5	65
Markview Chardonnay	Riverina, NSW	14.5	65
De Bortoli Buttery Chardonnay	Riverina, NSW	16	72

Rose

Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	16.5	76
Lou Paraïs Alpes-de-Haute-Provence Rosé	Provence, France	17.5	82
Chateau d'Esclans 'Whispering Angels' Rosé	Provence, France		98

Red Wine

Cavedon Pinot Noir	King Valley, VIC	16.5	78
Nick's Cabernet Merlot	South East Australia	14.5	65
Ponting Close of Play Cabernet Sauvignon	Langhorne Creek, SA	17	79
Richland Shiraz	Barossa Valley, SA	15.5	72.5
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	17.5	82
Main & Cherry Shiraz	McLaren Vale, SA	16.5	78
Terrazas Reserva Malbec	Mendoza, Argentina		90
Ponting The Pinnacle Shiraz	McLaren Vale, SA	17	79
Rusden Wildwood Cinsault "Chilled Red"	Barossa Valley, SA	17.5	82

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