

## TO SHARE

### SEASONAL DIPS (V) - 14

Seasonal Dips with assorted breads

### CHICKEN TACOS - 16

With tomato salsa, corn, coriander & chilli mayo

### HALOUMI TACOS (V) - 16

With tomato salsa, avocado, corn, coriander & chilli mayo

### BUFFALO WINGS - 17

In spicy Louisiana sauce with blue cheese dip

### ROASTED PUMPKIN & CAULIFLOWER - 16

With fried chickpeas in zhoug dressing (V/GF)

### BURRATA (V) - 18

With herb oil, pickled cucumber, asparagus, pine nuts and toasted sourdough

### CHARCUTERIE BOARD - 29

Seasonal cured meats and cheese, with accompaniments

### OLD BAY FRIES (V) - 8

## BURGERS

### THE Q BURGER - 20

Angus beef patty, with bacon, swiss cheese, lettuce, onion, tomato & special sauce

### BUTTERMILK FRIED CHICKEN BURGER - 20

With slaw, cheese, onion & peri peri mayo

### HALOUMI & MUSHROOM BURGER (V) - 20

With spinach, red capsicum, sweet potato & sweet chilli sauce

### FISH BURGER - 22

Crumbed fish fillet with tartare, cheese, lettuce & pickles

All burgers served with fries

## MAINS

### THE SUB - 20

Submarine Sandwich with salami, prosciutto, provolone cheese, lettuce, tomato, peppers, gherkins, radish & mayo. Served with crisps and a pickle

### CHICKEN SCHNITZEL - 21

With fries, salad & mushroom sauce

### CHICKEN PARMIGIANA - 23

With fries & salad

### PORK & FENNEL BANGERS - 25

With sauteed potatoes, apple cabbage, gravy (GF available)

### 250GM GRANGE ANGUS SIRLOIN STEAK - 32

With sauteed potato, bacon & onion gravy (GF available)

### 200GM ITALIAN STYLE RUMP STEAK - 25

With fries, salad & mushroom sauce (GF available)

### GRILLED SWORD FISH (GF) - 32

With caponata (olives, capsicum, anchovy, capers & basil)

### BEER BATTERED FISH AND CHIPS - 25

With salad, peas & house made tartare sauce

### PASTA PUTTANESCA (V) - 23

Casarecce pasta, with eggplant, olives, capers, basil & parmesan - add prosciutto - 5

Sauce: mushroom, gravy, aioli, mayo, tartare - 2

## SALADS

### BEETROOT & GOATS CHEESE SALAD (GF) - 22

With prosciutto, green beans, kale, apple, hazelnuts & red wine vinaigrette (Vegetarian option available)

### PEARL COUSCOUS SALAD (V) - 21

With braised dutch carrots, rocket, cranberries, almonds, lemon & chilli dressing

### GREEN GARDEN SALAD (V/GF) - 15

With mixed leaves, cherry tomatoes, cucumber, radish, carrot, cabbage & white balsamic vinaigrette

Add beef, chicken, prosciutto or haloumi - 6

# KIDS \$10 MENU

## CHICKEN SCHNITZEL

With fries & ketchup

## SPAGHETTI

With Napoletana sauce & parmesan

## SIDES

**STEAMED VEGGIES (GF/V) - 8**

**SIDE SALAD (GF/V) - 8**

**MASHED POTATO (GF/V) - 8**

## DESSERT

**ORANGE & ALMOND CAKE- 14**

With vanilla ice cream (V/GF)

## DAILY SPECIALS

### MONDAY (ALL DAY) - 14

Schnitzel Special

### TUESDAY (ALL DAY)

Salad Special - 14

Half Price Tacos

### WEDNESDAY (ALL DAY) - 16

200g Rump Steak Special

### THURSDAY (ALL DAY)

Half Price Buffalo Wings

### SATURDAY (ALL DAY) - 16

Parma Special

### SUNDAY (ALL DAY) - 23

Sunday Roast

NOT AVAILABLE ON PUBLIC HOLIDAYS

Gluten free & vegan options are available upon request

# SPARKLING/CHAMPAGNE

CHAIN OF FIRE BRUT CUVEE. South Eastern Australia	8.5	35
LA GIOIOSA PROSECCO NV. Veneto, Italy	11	52
PIPER-HEIDSIECK BRUT NV. Champagne, France		95
VEUVE CLICQUOT BRUT NV. Champagne, France		130

# WHITE

	150ml	225ml	
CHAIN OF FIRE SAUVIGNON BLANC SEMILLON. WA	8.5	12	35
BLEASDALE SAUVIGNON BLANC. Adelaide Hills, SA	10.5	15	48
SWINGING BRIDGE PINOT GRIS. Orange, NSW	10	14	45
PIKES "TRADITIONALE" RIESLING. Clare Valley, SA	12.5	17.5	58
SAVE OUR SOULS CHARDONNAY. Mornington Peninsula, VIC	12	17	54

# ROSÉ

	150ml	225ml	
RICCA TERRA "COLOUR OF CALMNESS" ROSÉ. Riverland, SA	11	16	49
RAMEAU D'OR ROSÉ. Côtes De Provence, France	12	17.5	55

# RED

	150ml	225ml	
CHAIN OF FIRE MERLOT. Central Ranges, NSW	8.5	12	35
TIM SMITH BUGALUGS SHIRAZ. Barossa Valley, SA	11.5	16	49
BATHE PINOT NOIR. Tamar Valley, TAS	12.5	17.5	57
POGGIO ANIMA 'LILITH' PRIMITIVO SALENTO. Tuscany, Italy			47
VINTELOPER SHIRAZ. Adelaide Hills, SA			65
KOOYONG MASSALE PINOT NOIR. Mornington Peninsula, VIC			65

# COCKTAILS

## **GIN BASIL SOUR SMASH- \$16**

GIN, FRESH BASIL, 100% YUZU & LIME MIX, SODA

## **MOONSHINE - \$17**

MAKERS MARK, DOM BENEDICTINE, SPICED APPLE SYRUP, LEMON JUICE

## **FIGUE - \$17**

FIG LIQUEUR, VODKA, POMEGRANATE & LEMON JUICE

## **ROSÉ SANGRIA (SERVES 2-3) - \$30**

ROSÉ, CUT FRUITS, PINK GRAPEFRUIT & LEMON JUICE, SODA

## **HAZY MARGARITA - \$18**

TEQUILA BLANCO, MEZCAL, LIME JUICE, COINTREAU, SUGAR, GUAVA NECTAR

## **ORANGE NEGRONI - \$19**

GIN, CAMPARI, VERMOUTH, FRESH SQUEEZED ORANGE JUICE

## **SPICED APPLE OLD FASHIONED - \$19**

BOURBON, SPICED APPLE & HONEY SYRUP, ORANGE PEEL, BITTERS

## **ALL SPICE RUM OLD FASHIONED - \$20**

RUM, ALL SPICE & ALMOND SYRUP, ORANGE PEEL, BITTERS

## **PIÑA COLADA - \$18**

WHITE RUM, FRESH PINEAPPLE, PINEAPPLE JUICE, COCONUT CREAM

## **SALTED CARAMEL WHISKY SOUR - \$17**

RYE WHISKY, LEMON JUICE, SALTED CARAMEL SYRUP

## **BLOODY MARY - \$16**

VODKA, HOUSE MADE BLOODY MARY MIX

# SPRITZ - ALL \$15

## **APEROL SPRITZ**

APEROL, SPARKLING WINE, SODA

## **PAMPELLE SPRITZ**

PAMPELLE, SPARKLING WINE, SODA

## **YUZU & LIME SPRITZ**

GRAPEFRUIT VODKA, 100% YUZU & LIME MIX, SODA

**SEE BOARD FOR COCKTAIL SPECIALS | @THEROOFTOP\_0**