

weekly specials

MONDAY

Happy Hour 5pm to 7pm
Half price Tap Bier Night

TUESDAY

\$14 Steak Night
Happy Hour 5pm to 7pm

WEDNESDAY

\$13 Parma Night
Happy Hour 5pm to 7pm

THURSDAY

Buy 2 tapas get 1 free from 2pm
Happy Hour 5pm to 7pm

FRIDAY

Live music all night
Happy Hour 5pm to 9pm

SATURDAY

Live music all night
Happy Hour 5pm to 9pm

SUNDAY

Happy Hour 5pm to 7pm

WE ARE OPEN 7 DAYS FROM NOON,
CLOSING AT 1AM EACH NIGHT EXCEPT
FRIDAY & SATURDAY WHEN WE KICK ON UNTIL 3AM

menu


European
bier café

pizza

GARLIC

sea salt and rosemary (V) 7

MARGHERITA

tomato, buffalo mozzarella and basil oil (V) 10

PEPPERONI

salami and mozzarella 10

ALOHA

gypsy ham, pineapple and mozzarella 10

VEGETARIAN

honey roasted sweet potato, peas, rocket and truffle oil (V) 10

ITALIAN

sausage, red onion, olives and chilli 10

PRAWN CUTLETS,

garlic, capers, rocket and lemon 14

PULLED PORK

bbq sauce and peas 14

MEXICAN

chicken, piquillo peppers, corn chips and chipotle mayo 14

MOROCCAN

roasted lamb with persian fetta and yoghurt sauce 14

CHORIZO

olives onion and manchego cheese 14

GLUTEN FREE BASES AVAILABLE +2.50

tapas

FRIED QUEEN BLOND OLIVES

with a veal filling served with lemon 6

VEGETABLE SAMOSAS

with a cucumber riata (v) 8

JAMON CROQUETTES 9

SESAME PRAWN TOAST

served with sweet chilli 9

ROAST PUMPKIN ARANCINI

with hollandaise sauce 10

VEGETABLE AND TOFU GYOZA

with dipping sauce (G,V) 11

MINI CHEESEBURGER SLIDERS 11

CRISPY CHICKEN TENDERLOINS

with chipotle mayonnaise 11

CARPACCIO OF SMOKED SALMON

with capers, lemon and dill 12

PAPRIKA SURF N' TURF

PRAWN SKEWERS

wrapped in prosciutto served with lime (G) 12

SLOW ROASTED BBQ

PORK RIBS (G) 12

SMOKED SALMON

WRAPPED SCALLOPS

served with white truffle and porcini mash potato (G) 14

DIPS PLATE

chefs selection of house made dips served with toasted bread 24

CHEESE PLATE

cheese selection from france, spain and australia served with crackers and grapes (V) 32

THURSDAYS
FROM 2PM
BUY 2 TAPAS
GET ONE FREE!

light meals

SOUP OF THE DAY

house made and served with garlic bread 11

GOURMET TOASTED SANDWICHES

served with salad or chips 13

ROAST VEGETABLE AND BROWN RICE SALAD

with pesto and pumpkin seeds (G, V) 14

BBQ SWEET CORN AND CHICKPEA MINI BURGER

with roast onion and pesto polenta chips (V) 14

HOMMUS QUINOA CAKES

with rocket and tomato (G, V) 19

CAESAR SALAD

with bacon, parmesan cheese, egg, anchovies and croutons (add grilled chicken +4) 19

CHAR-GRILLED MARINATED CALAMARI SALAD

with lemon 22

sides

BEER BATTERED CHIPS (V) SMALL 6 LARGE 9

WEDGES SERVED WITH SWEET CHILLI AND SOUR CREAM (V) 9

ONION RINGS SERVED WITH AIOLI (V) 10

GREEN SALAD (G, V) 6

QUINOA AND ROAST VEGETABLE SALAD (G, V) 9

mains

CRUMBED FISH

with your choice of chips or salad, served with lemon and tartar 21

GRILLED CAJUN CHICKEN AND BACON SKEWERS

served with quinoa salad (G) 21

CHEESEBURGER AND CHIPS

served with mustard, tomato sauce, onion and N.Y. style pickles 22

SPINACH GNOCCHI

with tomato, olives and garlic in a burnt butter and white wine sauce (V) 23

CHICKEN SCHNITZEL

served with chips, salad and your choice of mushroom or peppercorn sauce 24

CHICKEN PARMIGIANA

topped with gypsy ham, napoli and our three cheese blend with chips and salad 26

300G PORTERHOUSE STEAK

with chips and your choice of garlic butter, mushroom or peppercorn sauce — served with salad and lemon vinaigrette 27

GRILLED SALMON

with bacon and corn salsa served on a white bean and herb salad (G) 27

GRILLED JOHN DORI

on white truffle and porcini mash potato served with broccolini, balsamic and lemon wedge (G) 29

G = gluten free V = vegetarian



desserts

STICKEY DATE PUDDING

served with butterscotch sauce and vanilla ice cream 8

CHOCOLATE PUDDING

served with chocolate sauce and vanilla ice cream 8

FROZEN YOGHURT AND BERRY COULIS 9

Filet Steak 17.75
Rump Steak 18.85
Loin Chops 18.85
Shashlik 14.5

Angus Burger 14.5
Barb. Ham & Pine 18.85

Extras:
Mushrooms 45¢
Onions 25

Burgunden Pie 14.5
Chicken & Chablis Pie 18.85
Coq au Vin 18.85
Veal Norman 18.85

Reef

Avocado Salad

Chicken Salad

Ham & Pineapple
Prawn Mayonnais

Crab Salad

Barb. Prawns
Barb. Scallops

Lemon Sole

FIND YOUR
PERFECT BIER
WITH THE CHART
AT THE BACK OF
THIS MENU!

drinks

SD= STANDARD DRINKS

			POT/ GLASS	PINT/ LGE
<i>bier on-tap</i>				
BELGIAN	Leffe Blonde	6.6% 330ml (1.7 SD)	13	–
	Leffe Brune	6.6% 330ml (1.7 SD)	13	–
	Hoegaarden	4.8% 250ml (0.9 SD) / 500ml (1.9 SD)	9	17
	Estaminet	5.2% 300ml (1.2 SD) / 500ml (2.1 SD)	8	14
	Palm Hop Select	6% 330ml (1.6 SD) / 500ml (2.4 SD)	10	17
	Rodenbach Rosso	4% 250ml (0.8 SD) / 500ml (1.6 SD)	8	15
ITALIAN	Peroni Leggera <i>low carb</i>	3.5% 300ml (0.85 SD) / 560ml (1.5 SD)	7.5	12
	Peroni	4.8% 300ml (1.1 SD) / 560ml (2.1 SD)	9.5	14
GERMAN	Schöfferhofer Hefeweizen	5.0% 300ml (1.1 SD) / 500ml (2.0 SD)	7.5	12
	Erdinger Weisbier	5.3% 300ml (1.2 SD) / 500ml (2.1 SD)	7.5	12
	Kostritzer	4.8% 300ml (1.1 SD) / 500ml 6.50 / \$10.50 (2.1 SD)	7.5	12
DUTCH	Grolsch	5.0% 330ml (1.2 SD) / 560ml (2.0 SD)	7.5	13
	Heineken	5.0% 285ml (1.1 SD) / 560ml (2.2 SD)	8	13
CZECH	Budvar	5.0% 300ml (1.1 SD)/500ml (1.9 SD)	7.5	12
AUSSIE	Minimum Chips	4.7% 285ml (1.0 SD) 560ml (2.0 SD)	7.5	12
	Carlton Draught	4.6% 285ml (1.0 SD) / 560ml (2.0 SD)	5	10

			POT/ GLASS	PINT/ LGE
<i>cider on-tap</i>				
CIDER	Bulmer's Cider	4.7% 285ml (1.1 SD) / 560ml (2.1 SD) <i>English</i>	6.5	11
	Rekorderlig Dry Apple 5%	285ml (1.1 SD) / 560ml (2.2 SD) <i>Swedish</i>	8	13

			POT/ GLASS	PINT/ LGE
<i>mixed drinks on-tap</i>				
WHISKY MIX	CC & Dry	5.0% 330ml (1.3 SD) <i>Canadian</i>	8	11

			POT/ GLASS	PINT/ LGE
<i>non-alcoholic drinks</i>				
WATER	Mount Franklin Sparkling 250ml		4.2	
	Mount Franklin Still 355ml		4.5	
SOFT DRINKS	Mother Energy		7	
	Coca Cola, Diet Coke, Sprite, Lift, Dry Ginger, Soda Water, Tonic Water		4.2	
JUICES	Orange, Apple, Pineapple, Cranberry		4	
COFFEE & TEA	Espresso Coffees and Black Tea		3.5	

SD= STANDARD DRINKS

bottled beer

BELGIAN	Fruli Strawberry White	4.1% 330ml (1.7 SD)	10
	Chimay Red	7.0% 330ml (1.8 SD)	14
	Chimay Blanche	8.0% 330ml (2.1 SD)	14
	Chimay Blue	330ml 9.0% (2.4 SD)	14
	Chimay Grand Reserve	9.0% 750ml (5.3 SD)	34
	Duvel	8.5% 330ml (2.2 SD)	14
	Estaminet	5.2% 330ml (1.5 SD)	9
	Delirium Tremens	8.8% 330ml (2.2 SD)	14
	LaChouffe	8.0% 750ml (4.7 SD)	34
	McChouffe	8.0% 750ml (4.7 SD)	34
	Karmeliet Tripel	8.0% 330ml (2.2 SD)	14
	Kwak	8.0% 330ml (2.2 SD)	14
	Lindemans Framboise Raspberry ...	2.5% 375ml (0.7 SD)	13.5
	Lindemans Pecheresse Peach	2.5% 375ml (0.7 SD)	13.5
MEXICAN	Corona	4.6% 330ml (1.2 SD)	10
FRENCH	Trois Monts	8.5% 750ml (5.0 SD)	34
GERMAN	Franziskaner Kristal	5.0% 500ml (2.0 SD)	13
	Franziskaner Dunkel	5.0% 500ml (2.0 SD)	13
	Schofferhoffer Kristal	5.0% 500ml (2.0 SD)	13
	Erdinger Alkoholfrei	0.4% 330ml (0.1 SD)	7
	Erdinger Dunkel	5.6% 500ml (2.2 SD)	13

PORTUGESE	Super Bock	5.6% 330ml (1.3 SD)	9.5
SPANISH	Alhambra Especial	5.0% 330ml (1.6 SD)	12
	Alhambra Reserva 1925	6.4% 330ml (1.9 SD)	13.5
	Moritz	5.4% 330ml (1.4 SD)	9
CZECH	Pilsner Urquell	4.4% 330ml (1.1 SD)	9.5
	Budvar	5.0% 330ml (1.3 SD)	9.5
IRISH	Guinness	4.2% 440ml (1.5 SD)	10
AUSTRALIAN	Crown Lager	4.9% 375ml (1.4 SD)	9

bottled cider

SWEDISH	Rekorderlig Pear	4.5% 500ml (1.8 SD)	14
	Rekorderlig Strawberry & Lime	4.5% 500ml (1.6 SD)	14
	Rekorderlig Apple & Blackcurrant	4.5% 500ml (1.6 SD)	14
	Rekorderlig Wildberry	4.5% 500ml (1.6 SD)	14
	Rekorderlig Passionfruit	4.5% 500ml (1.6 SD)	14
	Rekorderlig Mango & Raspberry	4.5% 500ml (1.6 SD)	14

VODKA MIX	Vodka-0	4.5% 330ml (1.2 SD)	<i>Aussie</i>
	+Apple, Ginger & Spice		
	+Pineapple, Cucumber & Mint Pear with a hint of Vanilla Strawberry		
	+Cranberry & a touch of Basil		

white wines GLASS BOTTLE

SEMILLON-SAUVIGNON BLANC	Rothbury Estate	◇◇◇◇◇◇◇◇	South Eastern Aust.	8.5	38
CHARDONNAY	Wolf Blass Bilyara	◇◇◇◇◇◇	South Eastern Aust.	9	40
	Ingoldby	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Mclaren Vale, SA	11	53
SAUVIGNON BLANC	Henley Hill	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Yarra Valley, VIC	9	40
	Angel Cove	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Marlborough, NZ	9.5	42
	Cloudy Bay	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Marlborough, NZ	-	75
	Cape Mentelle "Georgiana"		Margaret River, WA	10	48
PINOT GRIGIO	Dead Duck	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	King Valley, VIC	10	48
	Chandon	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Yarra Valley, VIC	11	53
PINOT GRIS	Cloudy Bay	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Marlborough, NZ	-	75
RIESLING	La Linda	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Clare Valley, SA	10	48

red wines GLASS BOTTLE

CABERNET MERLOT	Rothbury Estate	◇◇◇◇◇◇◇◇	South Eastern Aust.	8.5	38
	Cape Mentelle "Trinders"	◇	Margaret River, WA	-	70
MERLOT	Rawson's Retreat	◇◇◇◇◇◇	South Eastern Aust.	10	48
SHIRAZ	Wolf Blass Bilyara	◇◇◇◇◇◇◇◇	South Eastern Aust.	9	40
	Rosemount Estate "Little Berry"	◇◇	Mclaren Vale, SA	10	48
	Cape Mentelle "Marmaduke"	◇	Margaret River, WA	10	48
CABERNET SHIRAZ	Penfold's Bin 389	◇◇◇◇◇◇◇◇	Barossa Valley, SA	-	130
	Rosemount Estate District Release	◇◇	Mclaren Vale, SA	10	48
PINOT NOIR	Dead Duck	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Yarra Valley, VIC	11	52
	Chandon	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Yarra Valley, VIC	11	53
MALBEC	Terrazas Reserva	◇◇◇◇◇◇◇◇	Mendoza, Argentina	-	70

rosé GLASS BOTTLE

PINOT NOIR ROSE	Chandon	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Yarra Valley, VIC	10	48
MOSCATO	Mr Fox	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Central Victoria	9	40

sparkling wine & champagne GLASS BOTTLE

SPARKLING CUVÉE	Rothbury Estate	◇◇◇◇◇◇	South Eastern Aust.	8.5	38
NV	Chandon	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Yarra Valley, VIC	10	50
NV	Moët & Chandon	◇◇◇◇◇◇◇◇	Epernay, France	25	95
ICE	Moët & Chandon	◇◇◇◇◇◇◇◇	Epernay, France	-	140
ROSE IMPERIAL	Moët & Chandon	◇◇◇◇◇◇◇◇	Epernay, France	-	165
NV	Moët & Chandon	◇◇◇◇◇◇◇◇	Epernay, France	HALF BOTTLE 65	95
NV MAGNUM	Moët & Chandon	◇◇◇◇◇◇◇◇	Epernay, France	-	200
2004 VINTAGE	Veuve Clicquot	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Reims, France	-	200
2003 VINTAGE	Dom Perignon	◇◇◇◇◇◇◇◇◇◇◇◇◇◇	Epernay, France	-	365

fortifieds GLASS BOTTLE

TAWNY PORT	Morris Liqueur	◇◇◇◇◇◇◇◇◇◇	Rutherglen, VIC	8	-
TOKAY	Morris Liqueur	◇◇◇◇◇◇◇◇◇◇	Rutherglen, VIC	8	-



European
beer café