

# Adria

BAR RESTAURANT

# COCKTAILS

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## VODKA

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### BLUE MOON 16

finlandia lime vodka, teichenne peach schnapps and blue curacao with pineapple juice and topped with lemonade

### WHITE CHOCOLATE MARTINI 16

stoli salted karamel vodka, frangelico, white creme de cacao, milk and simple syrup

### WATERMELON MARTINI 15

stoli razberi vodka, fresh watermelon, lime juice and watermelon syrup

### SECRET GETAWAY 15

stoli vanil vodka, teichenne butterscotch schnapps, ambra limoncello and lemon juice

### LYCHEE MARTINI 15

finlandia vodka, joseph cartron lychee liqueur & lychee syrup

### PASH & DASH 15

vodka, passionfruit puree, lime wedges, lychees & sugar syrup

### STRAWBERRY SMASH 16

stoli vanil, joseph cartron fraise (strawberry) liqueur, soda water & strawberries

## CLASSIC COCKTAILS 15

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French Martini, Bloody Mary, Caipiroska, Long Island Ice Tea, Margarita (Classic/ Frozen), Classic Martini (Vodka Or Gin), Mojito, Pina Colada, Negroni.

## RUM

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### HAWAIIAN BLUE 16

angostura reserva rum, alize bleu, lychee & pineapple juices, coconut syrup and a hint of blue curacao

### PASSIONFRUIT MOJITO 16

angostura reserva rum, passionfruit puree, lime, mint & sugar, topped with soda

### DARK & STORMY 16

angostura 5yo rum, brown sugar syrup, lime juice & fee bros old fashioned bitters, topped with ginger beer

## SPECIALTIES

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### STRAWBERRY & PEACH BELLINI 15

joseph cartron strawberry & peach liqueurs topped with sparkling brut, garnished with strawberry

### TEARDROP FIZZ 15

ambra limoncello and blue curacao with lemon juice, topped with sparkling brut

### ADRIA SANGRIA 15

triple sec, cinzano rosso and nicks shiraz with apple & orange juices, fresh apple & orange

### TEQUILA SUNRISE 15

el jimador tequila, freshly squeezed orange juice & pomegranate float

### VERY BERRY ICED TEA 15

stoli razberi, chambord, pineapple & cranberry juice with a dash of pomegranate syrup

### ABSINTHE MINDED 16

lafée nv absinthe and midori with mint, lime & sugar, topped with lemonade

### EMPEROR'S OLD FASHIONED 16

woodford reserve bourbon and cinzano rosso with fee bros old fashioned bitters, sugar and orange peel

### APPLE & CINNAMON MARTINI 16

jd fire, joseph cartron apple liqueur and teichenne butterscotch schnapps with apple juice and a dash of pomegranate syrup

### ESPRESSO MARTINI 16

stoli vanil vodka and kahlua with a shot of fresh espresso and sugar syrup

### LIMONCELLO MARGARITA 16

el jimador tequila, ambra limoncello & lemon juice

## MOCKTAILS

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### SAFE N SOUND 8

cranberry, pineapple and lime juices with mint, fresh watermelon, coconut & watermelon syrups then topped with soda

### FRESHIOUS 8

cloudy apple, orange, cranberry, pineapple & lime juices with simple syrup then topped with lemonade

## FROZEN COCKTAILS

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### FINLANDIA FROZEN STRAWBERRY & LIME CRUSH 8.5

### FINLANDIA FROZEN MANGO CRUSH 8.5

# BEER

## TAP BEER

<b>PURE BLONDE</b>	<i>glass 8 pint</i>	<b>12</b>
<b>CARLTON DRAUGHT</b>	<i>glass 8 pint</i>	<b>12</b>
<b>COOPERS PALE ALE</b>	<i>glass 8.5 pint</i>	<b>13</b>

## BOTTLED BEER



<b>NISSOS ARTISANAL PILSNER</b>		<b>9</b>
<i>The Greek Islands Award Winning Craft Beer</i>		
<b>CASCADE PREMIUM LIGHT</b>		<b>7</b>
<b>CROWN LAGER</b>		<b>8.5</b>
<b>FAT YAK PALE ALE</b>		<b>9</b>
<b>LAZY YAK PALE ALE</b>		<b>9</b>
<b>WILD YAK PACIFIC ALE</b>		<b>9</b>
<b>LORD NELSON THREE SHEETS PALE ALE</b>		<b>9</b>
<b>MOUNTAIN GOAT SUMMER ALE</b>		<b>9</b>
<b>PERONI NASTRO AZZURO</b>		<b>9</b>
<b>JAMES BOAGS PREMIUM LAGER</b>		<b>9</b>
<b>CORONA</b>		<b>9</b>
<b>HEINEKEN</b>		<b>9</b>
<b>ASAHI SUPER DRY</b>		<b>9</b>
<b>ASAHI SUPER DRY BLACK</b>		<b>9.5</b>

## BOTTLED CIDER

<b>PURE BLONDE CRISP APPLE CIDER</b> ~ Australia	<b>8.5</b>
<b>SOMERSBY APPLE CIDER</b> ~ Denmark	<b>8.5</b>
<b>SOMERSBY PEAR CIDER</b> ~ Denmark	<b>8.5</b>

# SOFT DRINKS, JUICES & WATERS

<b>SOFT DRINKS</b>	<b>4</b>	<b>JUICES</b>	<b>4.5</b>
<i>pepsi cola, pepsi max, lemonade, lemon squash, ginger ale</i>		<i>cloudy apple, orange, pineapple, cranberry, tomato, ruby red grapefruit</i>	
<b>BUNDABERG GINGER BEER</b>	<b>6</b>	<b>WATER</b>	
<b>RED BULL</b>	<b>6</b>	<i>S. Pellegrino Natural</i>	
<b>FRESHLY SQUEEZED ORANGE JUICE</b>	<b>6</b>	<i>Sparkling Mineral Water 1lt</i>	<b>10.5</b>
		<i>Acqua Panna Natural</i>	
		<i>Still Mineral Water 1lt</i>	<b>10.5</b>

# WINE LIST

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## PRIVATE Label Wine

		<i>glass (150ml)</i>	<i>bottle</i>
Nick's Semillon Sauvignon Blanc	<i>Victoria</i>	\$ 8.50	\$ 36.00
Nick's Chardonnay	<i>South East Australia</i>	\$ 8.50	\$ 36.00
Nick's Pinot Gris	<i>Riverina, NSW</i>	\$ 8.50	\$ 36.00
Nick's Cabernet Merlot	<i>South East Australia</i>	\$ 8.50	\$ 36.00
Nick's Shiraz	<i>Riverina, NSW</i>	\$ 8.50	\$ 36.00

## CHAMPAGNE, SPARKLING WINE & MOSCATO

Cockle Bay Cuvee Brut	<i>South Australia</i>	\$ 8.50	\$ 39.00
Rothbury Estate Sparkling Cuvee	<i>South East Australia</i>		\$ 41.00
De Bortoli Prosecco	<i>King Valley, VIC</i>	\$ 9.50	\$ 46.00
Yalumba Christobels Moscato	<i>Barossa Valley, SA</i>	\$ 9.50	\$ 46.00
Tempus Two Moscato	<i>South Australia</i>	\$ 10.00	\$ 48.00
Chandon Brut NV	<i>Yarra Valley, VIC</i>	\$ 12.00	\$ 59.00
Chandon Brut Rose NV	<i>Yarra Valley, VIC</i>	\$ 12.00	\$ 59.00
Moet & Chandon Brut	<i>Epernay, FRANCE</i>		\$ 98.00

## WHITE wine

Pewsey Vale Riesling	<i>Eden Valley, SA</i>	\$ 10.00	\$ 48.00
Forest Hill Riesling	<i>Great Southern, WA</i>	\$ 11.00	\$ 53.00
Little Pebble Sauvignon Blanc	<i>Marlborough, NZ</i>	\$ 9.50	\$ 46.00
Angel Cove Sauvignon Blanc	<i>Marlborough, NZ</i>	\$ 10.00	\$ 48.00
Houghton Margaret River Sauvignon Blanc	<i>Margaret River, WA</i>	\$ 10.50	\$ 50.00
Nepenthe Sauvignon Blanc	<i>Adelaide Hills, SA</i>	\$ 11.00	\$ 53.00
Cloudy Bay Sauvignon Blanc	<i>Marlborough, NZ</i>	\$ 15.00	\$ 73.00
Brokenwood Semillon	<i>Hunter Valley, NSW</i>		\$ 53.00

		<i>glass (150ml)</i>	<i>bottle</i>
Vasse Felix Classic Dry White	<i>Margaret River, WA</i>	\$ 10.00	\$ 48.00
Cape Mentelle Sauvignon Blanc Semillon	<i>Margaret River, WA</i>	\$ 11.00	\$ 53.00
Evans & Tate Breathing Space Pinot Gris	<i>Margaret River, WA</i>	\$ 11.00	\$ 53.00
Nepenthe Pinot Gris	<i>Adelaide Hills, SA</i>	\$ 11.50	\$ 56.00
McGuigan "The Shortlist" Chardonnay	<i>Adelaide Hills, SA</i>	\$ 11.50	\$ 56.00
Domaine Chandon Chardonnay	<i>Yarra Valley, VIC</i>		\$ 58.00

## ROSE

La Vieille Ferme Rose	<i>Rhone, FRANCE</i>	\$ 9.50	\$ 46.00
La Boheme Act 2	<i>Yarra Valley, VIC</i>	\$ 10.00	\$ 48.00

## RED Wine

Opawa Pinot Noir	<i>Marlborough, NZ</i>	\$ 11.50	\$ 56.00
Mud House Pinot Noir	<i>Central Otago, NZ</i>	\$ 12.00	\$ 58.00
Smith and Hooper Merlot	<i>Limestone Coast, VIC</i>	\$ 10.00	\$ 48.00
Grant Burge "Benchmark" Shiraz	<i>Barossa Valley, SA</i>	\$ 9.50	\$ 46.00
McWilliams High Altitude Shiraz	<i>Hilltops, NSW</i>	\$ 11.00	\$ 53.00
Pepperjack 'McLaren Vale Scotch Fillet Graded' Shiraz	<i>McLaren Vale, SA</i>		\$ 65.00
Penfolds Bin 28 Kalimna Shiraz	<i>Barossa Valley, SA</i>		\$ 70.00
McGuigan "The Shortlist" Cabernet Sauvignon	<i>Coonawarra, SA</i>	\$ 11.00	\$ 53.00
Jim Barry 'The Cover Drive' Cabernet Sauvignon	<i>Clare Valley, SA</i>	\$ 11.50	\$ 56.00
Devils Lair 'Dances With The Devil' Cabernet Sauvignon	<i>Margaret River, WA</i>		\$ 58.00
Penfolds Bin 389 Cabernet Shiraz	<i>Barossa Valley, SA</i>		\$ 90.00

## DESSERT Wine

		<i>90ml</i>	<i>375ml</i>
De Bortoli "Noble One" Botrytis Semillon	<i>Riverina, NSW</i>	\$ 17.00	\$ 65.00

## BREADS & DIPS

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<b>GARLIC BREAD</b>	6
<b>HERB BREAD</b>	5.5
<b>CHEESE BREAD</b>	5.5
<b>BRUSCHETTA</b>	10.5
<i>served with tomato, onion, aged balsamic &amp; topped with parmesan</i>	
<b>DIPS (DIPS SERVED WITH ASSORTED BREAD)</b>	18
<i>smoked salmon &amp; dill dip</i>	
<i>taramasalata</i>	
<i>grated fetta &amp; roasted capsicum with chilli</i>	

## ENTREE

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<b>SALT &amp; PEPPER CALAMARI</b>	23
<i>served with lemon &amp; aioli</i>	
<b>OVEN BAKED SCALLOPS</b>	24
<i>with cauliflower puree and bacon</i>	
<b>WARM HALOUMI SALAD</b>	19.5
<i>with spiced eggplant, tomato salad &amp; honey balsamic dressing</i>	
<b>TASMANIAN MUSSEL POT</b>	22
<i>served with spicy tomato sauce</i>	
<i>or white wine cream sauce</i>	
<b>SPANAKOPITA TRIANGLES</b>	18
<i>cheese &amp; spinach wrapped in filo pastry</i>	
<b>LAMB SOUVLAKI</b>	21
<i>marinated in rosemary, garlic, olive oil served with tzatziki</i>	
<b>CHICKEN SOUVLAKI</b>	21
<i>marinated with greek herbs, garlic, olive oil served with tzatziki</i>	
<b>TASMANIAN SMOKED SALMON</b>	21
<i>with creme fraiche, spanish onion &amp; wholemeal bread fingers</i>	

A SURCHARGE OF \$5.00 PER PERSON IS APPLICABLE TO ADULTS ON SUNDAY, PUBLIC HOLIDAYS & PUBLIC HOLIDAY WEEKENDS

# PASTA

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<b>KING PRAWNS LINGUINE</b> <i>in spicy napolitana sauce</i>	28
<b>BEEF LASAGNA</b> <i>layers of pasta with eggplant, bolognese &amp; bechamel</i>	26
<b>FETTUCINE CARBONARA</b> <i>with bacon, garlic, cream &amp; parmigiano reggiano</i>	26
<b>MUSHROOM RISOTTO</b> <sup>GF</sup> <i>with rocket, white wine, garlic &amp; truffle oil</i>	25
<b>SEAFOOD RISOTTO OR PASTA</b> <sup>GF</sup> <i>prawns, scallops mussels &amp; calamari with napolitana sauce, fresh tomatoes, garlic &amp; chilli</i>	33

# SEAFOOD

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<b>CHARGRILLED KING PRAWNS</b> <sup>GF</sup> <i>served with a lemon &amp; dill beurre blanc</i>	32
<b>WHOLE BABY SNAPPER</b> <sup>GF</sup> <i>gremolata, lemon &amp; roasted garlic potatoes</i>	36
<b>ATLANTIC SALMON FILLET</b> <sup>GF</sup> <i>asparagus &amp; artichoke salad topped with tzatziki</i>	34
<b>FRESH BARRAMUNDI FILLET</b> <i>served with chips or salad</i>	34
<b>LOCAL FRIED CATCH OF THE DAY</b> <i>served with chips &amp; tartare sauce</i>	32
<b>TASMANIAN SPRING BAY MUSSEL POT</b> <i>served with spicy tomato sauce or white wine cream sauce</i>	25

# RIBS

- SERVED WITH CHIPS -

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<b>GIANT PORK RIBS</b> <sup>GF</sup> <i>basted with Adria's rib sauce &amp; served with chips</i>	<b>FULL RACK 52</b> <b>½ RACK 42</b>
<b>GIANT BEEF RIBS</b> <sup>GF</sup> <i>basted with Adria's rib sauce &amp; served with chips</i>	<b>FULL RACK 42</b>
<b>BABY LAMB RIBLETS</b> <sup>GF</sup> <i>marinated in olive, balsamic, garlic &amp; lemon juice topped with chimichurri sauce</i>	<b>FULL RACK 34</b>

# CHARGRILL

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## I'M ANGUS GRAINGE ANGUS BEEF

FROM GIPPSLAND VICTORIA THE GRAINGE BRAND IS EXCLUSIVE TO OUR MEAT SUPPLIER. ANGUS CATTLE REARED ON GRAIN FOR A MINIMUM 150 DAYS

**MSA GRADED 3 WITH A MARBLE SCORE 1-2**

- SERVED WITH CREAMY MASH POTATO -

<b>I'M ANGUS GRAINGE RUMP</b> <sup>GF</sup>	250gm	<b>26</b>
<i>more flavoursome than sirloin &amp; slightly more marbling make for the tastiest steak. this muscle works hard so is slightly chewier than other cuts</i>		
<b>I'M ANGUS GRAINGE SCOTCH</b> <sup>GF</sup>	300gm	<b>38</b>
<i>also known as the 'rib eye' it is the rib steak without the bone. a very succulent &amp; flavoursome steak</i>		
<b>I'M ANGUS GRAINGE RIB EYE</b> <sup>GF</sup>	350gm	<b>38</b>
<i>this cut is very tender with its high degree of marbling it is full of flavour</i>		
<b>I'M ANGUS GRAINGE T-BONE</b> <sup>GF</sup>	500gm	<b>36</b>
<b>I'M ANGUS GRAINGE TENDERLOIN</b> <sup>GF</sup>	250gm	<b>38</b>
<b>I'M ANGUS GRAINGE PETITE TENDERLOIN</b> <sup>GF</sup>	200gm	<b>32</b>
<i>the most tender cut as this is the least used muscle on the beast. very lean, considered by most the best cut of beef</i>		
<b>I'M ANGUS GRAINGE SIRLOIN</b> <sup>GF</sup>	220gm	<b>28</b>
<i>a flavourful, melt in the mouth cut</i>		
<b>CHICKEN BREAST</b> <sup>GF</sup>		<b>28</b>
<i>stuffed with fetta &amp; spinach with light gorgonzola sauce</i>		

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### SAUCES - \$4.00 EXTRA <sup>GF</sup>

BORDELAISE, MUSHROOM, THREE PEPPERCORN, BEARNAISE, CHIMICHURRI <sup>DF</sup>

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## ROTISSERIE MEATS

SLOW ROASTED SELECT CUT COOKED OVER LOW HEAT FOR A TWO TO THREE HOUR PERIOD

- SERVED WITH ROASTED POTATOES & MIXED VEGETABLE -

<b>I'M ANGUS BEEF</b>	28
<i>marinated in seeded mustard, garlic, balsamic &amp; olive oil</i>	
<b>MARINATED LAMB</b>	28
<i>marinated in roasted capsicum, garlic, rosemary, lemon juice &amp; olive oil</i>	
<b>ROTISSERIE TASTING PLATE</b>	30
<i>a selection of both spit roasts served with mashed potato &amp; greek salad</i>	

### GYROS & SOUVLAKIA

SERVED WRAPPED IN GREEK STYLE PITA WITH A SIDE OF  
GREEK SALAD & CHIPS WITH OREGANO & FETA

- CHICKEN GYROS -  
- LAMB GYROS -

\$25

## SIDES & SALADS

<b>CAESAR SALAD</b>	14
<i>cos lettuce, croutons, poached egg, bacon, anchovies &amp; parmesan with a traditional caesar dressing</i>	
<b>CHICKEN CAESAR</b>	19
<b>SMOKED SALMON CAESAR</b>	19
<b>GREEK SALAD</b> <i>(add chicken or smoked salmon \$5 extra)</i>	13
<b>MARKET SEASONAL VEGETABLES</b>	12
<b>CHIPS</b>	10
<b>POTATO WEDGES WITH SWEET CHILLI &amp; SOUR CREAM</b>	12
<b>GARDEN SALAD</b>	10.5

## KIDS MENU

<b>CALAMARI &amp; CHIPS</b>	13.5
<b>STEAK &amp; CHIPS</b>	13.5
<b>CHICKEN TENDERS &amp; CHIPS</b>	13.5
<b>PASTA NAPOLITANA</b>	13.5
<b>FRIED FISH &amp; CHIPS</b>	13.5
<i>served with choice of soft drink ~ dessert of vanilla ice cream with either chocolate or strawberry topping</i>	

*adria*  
**OPEN FOR  
BREAKFAST.**

— EVERYDAY FROM 8 AM —



*ADRIA*  
**LIVEBAND**  
FRIDAY & SATURDAYS

OPEN  
TILL LATE  
BANDS FROM 4PM  
B.J. & AFTER 7PM

**CELEBRATE**  
*your next*  
**FUNCTION/EVENT**

— AT ADRIA ASK ABOUT OUR SET MENUS! —





