

Adria

BAR RESTAURANT

COCKTAILS

VODKA

WATERMELON CAIPIROSKA 15
peters trading co vodka, monin watermelon syrup, lime and watermelon chunks. served with a slice of watermelon

WHITE CHOCOLATE MARTINI 16
stoli salted karamel vodka, frangelico, white creme de cacao, milk & simple syrup

WATERMELON MARTINI 17
belvedere vodka, fresh watermelon, lime juice & monin watermelon syrup

LYCHEE MARTINI 16
stolichnaya vodka, joseph cartron lychee liqueur & lychee syrup

PASH & DASH 15
peters trading co vodka, passionfruit puree, lime wedges, lychees & sugar syrup

STRAWBERRY SMASH 16
stoli vanil vodka, joseph cartron fraise (strawberry) liqueur, soda water & strawberries

RUM

KRAKEN SUMMER 17
kraken black spiced rum, joseph cartron lychee liqueur, fresh lime and passionfruit pulp

HAWAIIAN BLUE 16
angostura reserva rum, joseph cartron lychee, mr boston blue curacao, monin coconut syrup, lychee juice and pineapple juice. served in a tall glass with a lychee flower

PASSIONFRUIT MOJITO 16
angostura reserva rum, passionfruit puree, lime, mint & sugar, topped with soda

DARK 'N' STORMY 17
kraken black spiced rum, lime juice & angostura bitters topped with schweppes ginger beer

GIN

VICTORIA'S SECRET 16
four pillars gin, cloudy apple juice, monin rose syrup, lemon & lime juice, egg white, grenadine. served with a sprinkle of thyme

BULLDOG NEGRONI 16
bulldog london dry gin, campari, cinzano rosso, served short over ice with an orange slice

PINK BLUSH 17
bulldog london dry gin, joseph cartron elderflower liqueur, monin ginger syrup and tea drop ginger and lemongrass tea with muddled lemon

SIGNATURES

HENNESSY ALEXANDER 17
hennessy vs cognac, dark crème de cacao, milk and cream, sugar syrup & cinnamon dusting

TOMMY'S MARGARITA 16
jose cuervo reposado tequila, crawley's agave syrup & lime juice

STRAWBERRY & PEACH BELLINI 15
joseph cartron strawberry & peach liqueurs topped with sparkling brut, garnished with strawberry

TEQUILA SUNRISE 15
jose cuervo reposado tequila, freshly squeezed orange juice & pomegranate float

ESPRESSO MARTINI 16
stoli vanil vodka and kahlua with a shot of fresh espresso and sugar syrup

ADRIA WHITE SANGRIA 16
nick's semillon sauvignon blanc, joseph cartron elderflower liqueur and cinzano bianco, topped with lemonade. served in a wine glass with seasonal fruit

APEROL SPRITZ 15
aperol, de bortoli 'king valley' prosecco and soda. served in a wine glass with an orange wheel

WILD OLD FASHIONED 16
wild turkey bourbon with angostura bitters, brown sugar and an orange twist

CLASSIC COCKTAILS 15

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

MOCKTAILS

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

FINLANDIA FROZEN STRAWBERRY & LIME CRUSH 8.5

FINLANDIA FROZEN MANGO CRUSH 8.5



BEER



..... TAP BEER

CARLTON DRAUGHT 4.6%	glass 8 pint 12
PURE BLONDE 4.2%	glass 8 pint 12
COOPERS PALE ALE 4.5%	glass 8.5 pint 13

..... BOTTLED BEER

LOCAL BEER

PACIFIC RADLER LEMON 2%	6.5
CASCADE PREMIUM LIGHT 2.6%	7
GREAT NORTHERN SUPER CRISP LAGER 3.5%	8
CROWN LAGER 4.9%	8.5

CRAFT BEER

CRICKETERS ARMS SCORCHER SUMMER ALE 4.6%	8.5
GOOSE ISLAND SESSION IPA 4.1%	9
WILD YAK PACIFIC ALE 4.2%	9
FAT YAK PALE ALE 4.7%	9
LORD NELSON THREE SHEETS PALE ALE 4.9%	9
COOPERS CELEBRATION ALE 5.2%	9

INTERNATIONAL BEER

STELLA ARTOIS 5.0%	9
CORONA EXTRA 4.5%	9
PACIFICO CLARA 4.4%	9
PERONI NASTRO AZZURRO 5.1%	9
ASAHI SUPER DRY 5.0%	9
ASAHI SUPER DRY BLACK 5.5%	9.5
SAPPORO 650ML 5.2%	13

..... BOTTLED CIDER

PURE BLONDE CRISP APPLE CIDER 4.2%	8.5
SOMERSBY APPLE CIDER 4.5%	8.5
SOMERSBY PEAR CIDER 4.5%	8.5

SOFT DRINKS, JUICES & WATERS

SOFT DRINKS	4	JUICES	4.5
<i>pepsi cola, pepsi max, lemonade, lemon squash, ginger ale</i>		<i>cloudy apple, orange, pineapple, cranberry, tomato, ruby red grapefruit</i>	
SCHWEPES GINGER BEER	5	WATER	
RED BULL	6	<i>S. Pellegrino Natural Sparkling Mineral Water 1lt</i>	10.5
FRESHLY SQUEEZED ORANGE JUICE	6	<i>Acqua Panna Natural Still Mineral Water 1lt</i>	10.5

WINE LIST

		<i>glass (150ml)</i>	<i>bottle</i>
PRIVATE Label Wine			
Nick's Semillon Sauvignon Blanc	<i>South East Australia</i>	\$ 8.50	\$ 38.00
Nick's Chardonnay	<i>South East Australia</i>	\$ 8.50	\$ 38.00
Nick's Pinot Gris	<i>Riverina, NSW</i>	\$ 8.50	\$ 38.00
Nick's Cabernet Merlot	<i>South East Australia</i>	\$ 8.50	\$ 38.00
Nick's Shiraz	<i>Riverina, NSW</i>	\$ 8.50	\$ 38.00
SPARKLING & Champagne			
Cockle Bay Cuvee Brut	<i>South East Australia</i>	\$ 8.50	\$ 39.00
Chandon Brut NV	<i>Yarra Valley, Vic</i>	\$ 11.50	\$ 56.00
Chandon Brut NV Rose	<i>Yarra Valley, Vic</i>	\$ 11.50	\$ 56.00
Moet & Chandon Imperial Brut NV	<i>Epernay, France</i>		\$ 98.00
PROSECCO			
De Bortoli 'King Valley' Prosecco	<i>King Valley, VIC</i>	\$ 9.50	\$ 46.00
MOSCATO			
Yalumba 'Christobels' Moscato	<i>Barossa Valley, SA</i>	\$ 9.50	\$ 46.00
Tempus Two 'Copper Series' Moscato	<i>Riverland, SA</i>	\$ 11.00	\$ 53.00
RIESLING			
Pewsey Vale Vineyard Riesling	<i>Eden Valley, SA</i>	\$ 11.00	\$ 53.00
Jim Barry 'The Lodge Hill' Riesling	<i>Clare Valley, SA</i>	\$ 11.50	\$ 56.00
SAUVIGNON Blanc			
Little Pebble Sauvignon Blanc	<i>Marlborough, NZ</i>	\$ 9.50	\$ 46.00
Houghton 'Margaret River' Sauvignon Blanc	<i>Margaret River, WA</i>	\$ 10.50	\$ 50.00
821 South Sauvignon Blanc	<i>Marlborough, NZ</i>	\$ 11.00	\$ 53.00
Nepenthe 'Altitude' Sauvignon Blanc	<i>Adelaide Hills, SA</i>	\$ 11.50	\$ 56.00
Nautilus Estate Sauvignon Blanc	<i>Marlborough, NZ</i>		\$ 59.00
Cloudy Bay Sauvignon Blanc	<i>Marlborough, NZ</i>	\$ 15.00	\$ 73.00
CHARDONNAY			
Tempus Two 'Wilde' Chardonnay	<i>Hunter Valley, NSW</i>	\$ 11.00	\$ 53.00
McGuigan 'The Shortlist' Chardonnay	<i>Adelaide Hills, SA</i>	\$ 11.50	\$ 56.00
Domaine Chandon Chardonnay	<i>Yarra Valley, VIC</i>		\$ 58.00
Hay Shed Hill 'Vineyard Series' Chardonnay	<i>Margaret River, WA</i>		\$ 62.00

PINOT GRIS & Pinot Grigio

		<i>glass (150ml)</i>	<i>bottle</i>
Evans & Tate 'Breathing Space' Pinot Gris	<i>Margaret River, WA</i>	\$ 11.00	\$ 53.00
Nepenthe 'Altitude' Pinot Gris	<i>Adelaide Hills, SA</i>	\$ 11.50	\$ 56.00
Redbank 'King Valley' Pinot Grigio	<i>King Valley, VIC</i>	\$ 11.50	\$ 56.00

BLENDS & Other Whites

Vasse Felix Classic Dry White	<i>Margaret River, WA</i>	\$ 10.00	\$ 48.00
Cape Mentelle Sauvignon Blanc Sem	<i>Margaret River, WA</i>	\$ 11.50	\$ 56.00
Brokenwood Semillon	<i>Hunter Valley, NSW</i>	\$ 12.00	\$ 58.00

ROSE

La Vieille Ferme Rose	<i>Rhone, FRANCE</i>	\$ 9.50	\$ 46.00
La Boheme Act 2 Rose	<i>Yarra Valley, VIC</i>	\$ 11.00	\$ 53.00

SHIRAZ

Grant Burge 'Benchmark' Shiraz	<i>Barossa Valley, SA</i>	\$ 9.50	\$ 46.00
McWilliams 'High Altitude 480' Shiraz	<i>Hilltops, NSW</i>	\$ 11.00	\$ 53.00
Pepperjack 'Scotch Fillet Graded' Shiraz	<i>McLaren Vale, SA</i>	\$ 14.00	\$ 65.00
Wynns Coonawarra Estate Black Label Shiraz	<i>Coonawarra, SA</i>		\$ 69.00

PINOT Noir

Opawa Pinot Noir	<i>Marlborough, NZ</i>	\$ 11.50	\$ 56.00
Mud House Pinot Noir	<i>Central Otago, NZ</i>	\$ 13.00	\$ 62.00

CABERNET Sauvignon

McGuigan 'The Shortlist' Cabernet Sauvignon	<i>Coonawarra, SA</i>	\$ 11.00	\$ 53.00
Devils Lair 'Dances with the Devil' Cabernet Sauvignon	<i>Margaret River, WA</i>	\$ 12.00	\$ 58.00
Vasse Felix 'Filius' Cabernet Sauvignon	<i>Margaret River, WA</i>		\$ 62.00

BLENDS & Other Reds

Smith and Hooper Merlot	<i>Limestone Coast, SA</i>	\$ 11.00	\$ 53.00
Cape Mentelle 'Trinders' Cabernet Merlot	<i>Margaret River, WA</i>		\$ 63.00
Penfolds Bin 389 Cabernet Shiraz	<i>Barossa Valley, SA</i>		\$ 98.00

DESSERT Wine

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

BREADS & DIPS

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

ENTREE

SEAFOOD TASTING PLATE TO SHARE	28
<i>sydney rock oysters, baby crab salad with avocado, fresh king prawns & tasmanian smoked salmon</i>	
SALT & PEPPER CALAMARI	23
<i>served with lemon & aioli</i>	
GRILLED BABY OCTOPUS	22
<i>with rocket and mango salsa</i>	
OVEN BAKED SCALLOPS	24
<i>with cauliflower puree and bacon</i>	
WARM HALOUMI SALAD	19.5
<i>with spiced eggplant, tomato salad & honey balsamic dressing</i>	
TASMANIAN MUSSEL POT	21
<i>served with spicy tomato sauce or white wine cream sauce</i>	
SPANAKOPITA TRIANGLES	18
<i>cheese & spinach wrapped in filo pastry</i>	
LAMB SOUVLAKI	21
<i>marinated in rosemary, garlic, olive oil served with tzatziki</i>	
CHICKEN SOUVLAKI	21
<i>marinated with greek herbs, garlic, olive oil served with tzatziki</i>	
TASMANIAN SMOKED SALMON	21
<i>with creme fraiche, spanish onion & wholemeal bread fingers</i>	

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

PASTA

KING PRAWN LINGUINE <i>in spicy napolitana sauce</i>	28
BEEF LASAGNA <i>layers of pasta with eggplant, bolognese & bechamel</i>	24
FETTUCINE CARBONARA <i>with bacon, garlic, cream & parmigiano reggiano</i>	24
MUSHROOM RISOTTO ^{GF} <i>with rocket, white wine, garlic & truffle oil</i>	25
SEAFOOD RISOTTO OR PASTA ^{GF} <i>prawns, scallops mussels & calamari with napolitana sauce, fresh tomatoes, garlic & chilli</i>	33

SEAFOOD

CHARGRILLED KING PRAWNS ^{GF} <i>served with a lemon & dill beurre blanc</i>	32
WHOLE BABY SNAPPER ^{GF} <i>gremolata, lemon & roasted garlic potatoes</i>	36
ATLANTIC SALMON FILLET ^{GF} <i>asparagus & artichoke salad topped with tzatziki</i>	34
FRESH BARRAMUNDI FILLET <i>served with chips or salad</i>	34
LOCAL FRIED CATCH OF THE DAY <i>served with chips & tartare sauce</i>	28
TASMANIAN SPRING BAY MUSSEL POT <i>served with spicy tomato sauce or white wine cream sauce</i>	21

RIBS

- SERVED WITH CHIPS -



GIANT PORK RIBS ^{GF} <i>basted with Adria's rib sauce & served with chips</i>	FULL RACK 44 ½ RACK 26
GIANT BEEF RIBS ^{GF} <i>basted with Adria's rib sauce & served with chips</i>	FULL RACK 42

CHARGRILL

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 -

I'M ANGUS GRAINGE RUMP ^{GF}	26
<i>more flavoursome than sirloin & slightly more marbling make for the tastiest steak. this muscle works hard so is slightly chewier than other cuts</i>	
I'M ANGUS GRAINGE SCOTCH ^{GF}	38
<i>also known as the 'rib eye' it is the rib steak without the bone. a very succulent & flavoursome steak</i>	
I'M ANGUS GRAINGE RIB EYE ^{GF}	38
<i>this cut is very tender with its high degree of marbling it is full of flavour</i>	
I'M ANGUS GRAINGE T-BONE ^{GF}	36
I'M ANGUS GRAINGE TENDERLOIN ^{GF}	38
I'M ANGUS GRAINGE PETITE TENDERLOIN ^{GF}	32
<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>	
I'M ANGUS GRAINGE SIRLOIN ^{GF}	28
<i>a flavourful, melt in the mouth cut</i>	
CHICKEN BREAST ^{GF}	28
<i>stuffed with fetta & spinach with light gorgonzola sauce</i>	

SAUCES - \$4.00 EXTRA ^{GF}

BORDELAISE, MUSHROOM, THREE PEPPERCORN, BEARNAISE, CHIMICHURRI ^{DF}

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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 -

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

GYROS & SOUVLAKIA

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

\$25

- CHICKEN GYROS / LAMB GYROS -

SIDES & SALADS

FATTOUSH SALAD	12
<i>crusty bread pieces, cherry tomato, parsley, spanish onion with red radish & herbed vinaigrette</i>	
CAESAR SALAD	14
<i>cos lettuce, croutons, poached egg, bacon, anchovies & parmesan with a traditional caesar dressing</i>	
CHICKEN CAESAR	19
SMOKED SALMON CAESAR	19
GREEK SALAD <i>(add chicken or smoked salmon \$5 extra)</i>	13
MARKET SEASONAL VEGETABLES	12
CHIPS	10
POTATO WEDGES WITH SWEET CHILLI & SOUR CREAM	12
GARDEN SALAD	10.5

KIDS MENU

CALAMARI & CHIPS	13.5
STEAK & CHIPS	13.5
CHICKEN TENDERS & CHIPS	13.5
PASTA NAPOLITANA	13.5
FRIED FISH & CHIPS	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 —



RESIDENT DJ

FRIDAY & SATURDAY

OPEN
TILL LATE

CELEBRATE
your next
FUNCTION/EVENT

— AT ADRIA & ASK ABOUT OUR SET MENUS! —



