



# Giorgios

Restaurant & Cafe Bar

Catering, Functions &  
Event Management

Corner High Street & Glenferrie Road  
Armadale Victoria Australia 3143

p - (03) 9822 4664  
f - (03) 9822 4558

[www.giorgiosrestaurant.com.au](http://www.giorgiosrestaurant.com.au)

## BREAKFAST

<b>EGGS</b> Your choice of free range eggs on toast, scrambled, fried or poached	<b>9.9</b>
<b>EGGS BENEDICT</b> Poached eggs on English muffins with Virginian ham & sautéed spinach, topped with Hollandaise sauce	<b>17.9</b>
<b>SMOKED SALMON BENEDICT</b> Poached eggs on English muffins with Tasmanian smoked salmon & sautéed spinach, topped with Hollandaise sauce	<b>19.9</b>
<b>CONTINENTAL BREAKFAST</b> Poached eggs, button mushrooms, bacon, sausages, hash browns, sautéed onion & grilled tomato on your choice of toast	<b>20.9</b>
<b>AVOCADO TOAST</b> Avocado, Roma tomatoes, marinated feta & cracked pepper served on honey & sunflower bread Add poached egg extra \$2. Add bacon extra \$3	<b>16.9</b>
<b>BREAKFAST TORTILLA</b> Fried eggs, tomato, avocado puree, mixed cress & aioli wrapped in a flour tortilla Add bacon \$3	<b>17.9</b>
<b>TRUFFLED EGGS</b> Scrambled free range eggs, drizzled with truffle oil, served on roasted field mushrooms, asparagus & toasted ciabatta bread	<b>18.9</b>
<b>SWEET CORN FRITTERS</b> A stack of corn fritters served with sides of avocado, smoked salmon, sour cream, tomato salsa, spinach, lemon & a poached egg	<b>15.9</b>
<b>BREAKFAST BRUSCHETTA</b> Fried eggs, avocado, feta, parsley, mint & lime paste on toasted french stick with tomato confit	<b>18.9</b>

BREAKFAST SERVED ALL DAY

## BREAKFAST

<b>PRAWN OMELETTE</b> Tiger prawns, snowpeas, Spanish onions & tomato served on white toast	19.9
<b>OMELETTE OR EGG WHITE OMELETTE</b> Your choice of 4 fillings  Cheese, bacon, ham, salami, tomato, onion, olives, spinach, sun dried tomato, feta cheese, parsley, sausage, chorizo, potato, anchovies, capsicum, mushrooms, avocado  Smoked salmon extra \$5 Cevapi sausage extra \$5	15.9
<b>BREAKFAST EXTRAS</b> Bacon, sausages, ham, baked beans, avocado, hash browns, spinach, onions, mushrooms, Hollandaise sauce, capers Smoked salmon \$5 Cevapi sausage \$5	\$3 each
<b>BERRY BIRCHER MUESLI</b> Bircher muesli of fresh berries, grated apple & passionfruit yoghurt	13.9
<b>PINEAPPLE &amp; MANGO BIRCHER MUESLI</b> Bircher muesli of poached pineapple & mango pieces topped with cinnamon yoghurt	13.9
<b>FRESH FRUIT SALAD*</b> Mixed seasonal fruit, topped with passionfruit Extra yoghurt, ice cream or cream \$0.5	9.9
<b>FRUIT TOAST</b>	5.9
<b>MUFFINS-</b> ask your waiter for today's selection	5.9
<b>CROISSANTS &amp; TOAST</b> Your choice of fillings or spreads  Raspberry jam, honey, marmalade, Vegemite	5.9
Cheese & tomato	7.9
Ham & cheese	8.9

\* DENOTES GLUTEN FREE OPTION

## SANDWICH AND BAGEL BAR

### Fantastic fillings on any of the following breads

Foccacia, bagel, multi-grain or white baguette, light rye, honey & sunflower, roti, turkish bun, multi-grain, gluten free or white bread

- |   |  |      |
|---|--|------|
| 1 | Virginian ham, Swiss cheese, tomato, Dijon mustard, capsicum, onion & mixed lettuce                              | 14.9 |
| 2 | Poached organic chicken marinated in mayonnaise & walnuts with avocado & cos lettuce                             | 16.9 |
| 3 | Eggplant, zucchini, pumpkin, feta, capsicum, pesto & spinach   | 14.9 |
| 4 | Roast lamb loin in cumin, seeded mustard & fresh herbs, spinach, tomato & onion, wrapped in fresh baked tortilla | 16.9 |
| 5 | Tandoori chicken, yoghurt, cucumber, baby spinach leaves wrapped in roti served with fries                       | 16.9 |
| 6 | Tuna, Spanish onion, capsicum, avocado, mayonnaise, coriander, beetroot & roquette                               | 15.9 |
| 7 | Smoked salmon, cream cheese, spanish onion, roquette, capers, lemon juice & dill pickle                          | 17.9 |
| 8 | Roast turkey, pineapple, cranberry relish, Swiss cheese & cos lettuce  | 16.9 |

## GIORGIOS HOUSE SPECIALS

- |  |      |
|--|------|
| <b>GOURMET BEEF BURGER</b><br>Char grilled beef pattie on Turkish bun with roquette, tomato, caramelised onion, tomato relish & tasty cheese served with fries<br>Add bacon \$3<br>Add fried egg \$2 | 20.9 |
| <b>ORGANIC CHICKEN BURGER</b><br>Grilled organic chicken breast on Turkish bun with cos lettuce, tomato, Swiss cheese, avocado & aioli served with fries<br>Add bacon \$3                            | 20.9 |
| <b>CLUB SANDWICH</b><br>Bacon, eggs, lettuce, tomato & mayonnaise served with fries  | 20.9 |
| <b>LOX ANGELES</b><br>Tasmanian smoked salmon, cream cheese, Spanish onion, capers, spinach & dill pickle on an open bagel   | 21.9 |

EXTRAS CHARGED ACCORDINGLY

## STARTERS

<b>CEVAPI SAUSAGES</b> Skinless beef sausages served with Dijon mustard & cabbage salad	12.9	21.9
<b>FRIES</b> Served with tomato sauce		6.9
<b>POTATO WEDGES</b> Served with sweet chilli & sour cream		8.9
<b>NACHOS</b> Hot crispy corn chips topped with melted cheese & sides of guacamole, salsa & sour cream		14.9
<b>SHUNKLEESH</b> Middle Eastern cheese dip served with sesame bread		11.9
<b>SOUP OF THE DAY</b> Served with crusty bread		10.9
<b>BRUSCHETTA ALLA GENOVESE</b> Pesto, tomato, Spanish onion & basil drizzled with olive oil		12.9
<b>TRIO OF DIPS</b> Served with wood fired sesame bread, carrot & celery sticks		17.9
<b>VEGETARIAN THAI ROLLS</b> Rice paper filled with julienne vegetables, rice noodles, Thai spices, fried in cottonseed oil, served with lettuce leaves & sweet chilli soy		15.9
<b>OYSTERS NATURAL *</b>	18.9	35.9
<b>OYSTERS KILPATRICK</b> With hot crispy bacon & worcestershire sauce	20.9	37.9
<b>OYSTERS A LA GRECQUE *</b> Garlic, chilli, saffron, vinegar & honey	20.9	37.9
<b>CHEF'S PLATTER</b> Salt & pepper squid, vegetarian Thai rolls, lamb mezza, vegetable gyoza, cevapi sausage, dipping sauces & pita bread		26.9
<b>CHEF'S PLATTER FOR TWO</b>		47.9
<b>SOUVLAKI</b> Lamb pieces marinated with fresh herbs, garlic & spring onion served with feta, diced tomato, black olives & cos lettuce with pita bread	20.9	30.9
<b>VEGETABLE GYOZA</b> Steamed dumplings filled with mixed vegetables served with sesame & soy dipping sauce	11.9	21.9
<b>SOFT SHELL CRAB</b> Whole crab fried in cottonseed oil served with celeriac coleslaw & sweet miso dressing	20.9	30.9
<b>TERIYAKI CHICKEN</b> Organic chicken thigh pieces marinated in teriyaki sauce served with steamed rice & cabbage		19.9

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## SALADS

<b>CAESAR SALAD</b> Cos lettuce, crispy bacon, shaved parmesan, croutons, Giorgio's Caesar dressing topped with a poached egg & anchovies Add chicken \$5	16.9
<b>SALMON CAESAR SALAD</b> Cos lettuce, shaved parmesan, croutons, Giorgio's Caesar dressing & poached egg topped with Tasmanian smoked salmon & baby capers	21.9
<b>GREEK SALAD *</b> Cos lettuce, feta cheese, olives, red onion, cucumber & tomato tossed with lemon, oregano & thyme dressing	16.9
<b>THAI BEEF SALAD</b> Thinly sliced beef cooked medium rare with mixed Asian cress, tomato, cucumber, bean shoots, roasted nuts, finished with palm sugar & lemongrass dressing	20.9
<b>THAI CHICKEN SALAD</b> Thinly sliced marinated organic chicken breast with mixed Asian cress, tomato, cucumber, bean shoots, roasted nuts, finished with palm sugar & lemongrass dressing	20.9
<b>OCTOPUS SALAD *</b> Octopus marinated in olive oil & lemon juice tossed with celery, olives, red capsicum, parsley & mixed cress	19.9
<b>SQUID SALAD</b> Lightly fried squid, marinated in lemon pepper & coriander seeds, served on roquette, iceberg & snowpea salad with mustard, lime & sesame dressing & a side of Japanese mayonnaise	19.9 29.9
<b>ROQUETTE &amp; ARTICHOKE SALAD *</b> Wild roquette, grilled marinated artichokes, roasted butternut pumpkin, cherry tomatoes, crumbled feta cheese, pine nuts & mustard vinaigrette	13.9
<b>NICOISE SALAD *</b> Tuna, roasted potato, Spanish onion, spinach, green beans, cherry tomatoes, olives, boiled egg & anchovies with extra virgin olive oil & seeded mustard dressing	20.9
<b>GARDEN SALAD *</b> Mixed lettuce, tomato, cucumber, olives & Spanish onion topped with carrot & Italian dressing	11.5

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## PASTA

<b>LINGUINE MARINARA</b> Tiger prawns, local mussels, scallops, calamari & scampi, flamed in extra virgin olive oil, shallots, parsley, garlic & white wine	<b>32.9</b>
<b>BLUE SWIMMER CRAB LINGUINE</b> Fresh crab meat tossed with garlic, chilli, shallots, olive oil, cherry tomatoes & a touch of Napoli topped with roquette leaves	<b>25.9</b>
<b>PENNE FORESTIERE</b> Penne pasta, organic chicken, tossed with mushrooms & avocado, in a light white wine & cream sauce	<b>21.9</b>
<b>LASAGNE</b> Layers of fresh pasta & ground beef, mozzarella cheese, bechamel & Napoli sauce	<b>18.9</b>
<b>LINGUINE CHORIZO &amp; GREEN OLIVE</b> Chorizo sausage, green olives, mountain vegetables, garlic & chilli topped with goats cheese & roquette	<b>22.9</b>
<b>PAPPARDELLE ALLA GENOVESE</b> Wide ribbon pasta tossed with smoked salmon, pesto, spinach, soya bean, dill & lemon	<b>23.9</b>
<b>CARBONARA OR BOLOGNESE</b> Served with your choice of pasta; linguine, penne or pappardelle	<b>18.9</b>
<b>LINGUINE AMATRICIANA</b> Sautéed bacon, onions & cherry tomatoes, in home made Napoli sauce with garlic & chilli	<b>20.9</b>

## VEGETARIAN

<b>AGNOLOTTI ALLA CAPRESE</b> Giant pasta pillows, filled with spinach & ricotta cheese, tossed with fresh tomato, garlic, Spanish onion, basil & mozzarella	<b>22.9</b>
<b>PAPPARDELLE FUNGI</b> Wide ribbon pasta served with shitake, portobello, enoki & porcini mushrooms sauteed in garlic & chilli drizzled with truffle oil & parmesan	<b>18.9</b>

## MAINS

<b>FISH OF THE DAY</b> Ask your waiter for today's catch	<b>31.9</b>
<b>WILD BARRAMUNDI</b> Grilled fillet served with chat potatoes & crisp Asian salad with peanut, lemon, chilli & lime dressing	<b>34.9</b>
<b>CHICKEN PARMIGIANA</b> Organic chicken breast crumbed & topped with homemade Napoli sauce, mozzarella cheese served with chips & Chef's Salad	<b>24.9</b>
<b>TWIN EYE FILLETS</b> Premium grain fed Black Angus tender loin served on potato puree, with watercress, truffle oil & citrus salad, with bordelaise jus	<b>36.9</b>
<b>PORTERHOUSE</b> Black Angus sirloin served with garlic & parsley fat chips & your choice of pepper or bordelaise jus	<b>35.9</b>
<b>HOISIN DUCK</b> Oven roasted duck breast with bok choy, sweet & sour red cabbage served with a sherry, orange & quince sauce	<b>36.9</b>
<b>KANGAROO</b> Loin fillet char-grilled medium rare served with rosemary chat potatoes, horseradish cream & red wine jus	<b>30.9</b>
<b>LAMB CUTLETS</b> Char grilled lamb cutlets medium rare, served with parsnip & soya bean puree, roasted cherry tomatoes & rosemary jus	<b>34.9</b>
<b>VITELLO AL PORCINI</b> Baby veal medalions, panfried with porcini mushrooms served with rice pilaf & broccolini	<b>35.9</b>
<b>SEAFOOD RISOTTO *</b> Arborio rice combined with tiger prawns, local mussels, scallops, calamari & scampi, flamed in olive oil, garlic, fish stock, parsley, white wine & a touch of Napoli	<b>32.9</b>
<b>OCTOPUS RISOTTO *</b> Arborio rice combined with marinated octopus pieces, julienne vegetables & a touch of Napoli sauce	<b>29.9</b>
<b>SPINACH &amp; PUMPKIN RISOTTO *</b> Arborio rice combined with pureed spinach & roasted pumpkin topped with fresh Italian ricotta cheese	<b>27.9</b>
<b>SOBA NOODLE STIR FRY</b> Soba noodles, stir fried Asian vegetables, tofu, ginger, garlic & chilli topped with fried egg, crispy shallots & bean shoots	<b>24.9</b>
Add Beef \$5	
Add Chicken \$5	
Add Prawns \$7	

## SIDES

<b>ROSEMARY CHAT POTATOES *</b>	<b>4.9</b>
<b>STEAMED ASIAN VEGETABLES *</b>	<b>4.9</b>
<b>FRIES</b>	<b>4.9</b>
<b>MASHED POTATOES *</b>	<b>4.9</b>
<b>SAUTEED SPINACH *</b>	<b>4.9</b>
<b>STEAMED BROCCOLINI WITH ROASTED GARLIC *</b>	<b>4.9</b>
<b>SAUTEED GREEN BEANS WITH GARLIC &amp; TOASTED ALMONDS *</b>	<b>4.9</b>

\* DENOTES GLUTEN FREE OPTION

## PIZZA

<b>1</b>	<b>ROSEMARY PIZZA</b> Mozzarella, fresh rosemary, feta & olives topped with cherry tomatoes	<b>16.9</b>
<b>2</b>	<b>SOUJOK PIZZA</b> Tomato, mozzarella cheese, Turkish sausage, capsicum, onion, haloumi cheese & topped with sliced tomato	<b>18.9</b>
<b>3</b>	<b>TANDOORI PIZZA</b> Tomato, mozzarella cheese, tandoori chicken breast, spring onion, capsicum & yoghurt	<b>19.9</b>
<b>4</b>	<b>SEAFOOD PIZZA</b> Tomato, mozzarella cheese, spinach, marinated tiger prawns, squid, scallops, fresh mussels, garlic, parsley & lemon	<b>24.9</b>
<b>5</b>	<b>GIORGIO'S SPECIAL PIZZA</b> Tomato, mozzarella cheese, feta cheese, artichokes, sun-dried tomatoes, black olives topped with roquette, parmesan & olive oil	<b>19.9</b>
<b>6</b>	<b>VOLCANO PIZZA</b> Tomato, mozzarella cheese, capsicum, spinach, hot salami, sun dried tomato, olives & chilli	<b>19.9</b>
<b>7</b>	<b>TROPICAL DELIGHT</b> Tomato, mozzarella cheese, Virginian ham & pineapple	<b>18.9</b>
<b>8</b>	<b>CAPRICCIOSA</b> Tomato, mozzarella cheese, Virginian ham, hot salami, olives, mushrooms & mixed herbs	<b>19.9</b>
<b>9</b>	<b>SMOKED SALMON PIZZA</b> Tomato, mozzarella cheese, spinach, onion, pesto & capers topped with Tasmanian smoked salmon	<b>22.9</b>
<b>10</b>	<b>VEGETARIAN PIZZA</b> Tomato, mozzarella cheese, spinach, mushrooms, Spanish onions, capsicum, olives, pineapple & mixed herbs, garlic & olive oil	<b>18.9</b>
<b>11</b>	<b>MARGHERITA PIZZA</b> Tomato, mozzarella cheese & herbs	<b>15.9</b>
<b>12</b>	<b>ORGANIC CHICKEN PIZZA</b> Tomato, mozzarella cheese, grilled organic chicken, mushrooms, zucchini, cherry tomatoes & garlic	<b>19.9</b>
<b>13</b>	<b>MEAT LOVERS</b> Tomato, mozzarella cheese, onion, beef, bacon, ham & salami topped with BBQ sauce	<b>21.9</b>
<b>14</b>	<b>TOMATO &amp; BASIL PIZZA</b> Chopped fresh tomato & basil topped with olive oil & feta	<b>17.9</b>
<b>15</b>	<b>GARLIC PIZZA</b> Mozzarella cheese, parsley & lots of garlic	<b>11.9</b>
	<b>GARLIC OR HERB FOCACIA</b>	<b>9.9</b>
	<b>GARLIC OR HERB CHEESE FOCACIA</b>	<b>10.9</b>
	<b>GARLIC OR HERB BREAD</b>	<b>4.5</b>

PIZZA NOT AVAILABLE BEFORE 11AM EXTRAS CHARGED ACCORDINGLY

## DESSERTS

<b>STICKY DATE PUDDING</b> Steamed pudding with butterscotch sauce & double whipped cream	<b>12.9</b>
<b>TIRAMISU</b> Layers of coffee liqueur soaked savoiardi biscuits with mascarpone cheese & mocha cream	<b>11.9</b>
<b>SPANISH CHURROS</b> Lightly sugared long cinnamon doughnuts served with hot chocolate ganache	<b>12.9</b>
<b>VANILLA ORANGE &amp; CARDAMON CHURROS</b> Lightly dusted in vanilla, orange & cardamon long doughnuts served with hot chocolate ganache	<b>12.9</b>
<b>VANILLA &amp; RASPBERRY CREME BRÛLÉE*</b> French dessert infused with raspberry & vanilla bean, topped with caramelised demerara sugar served with berry ice cream	<b>12.9</b>
<b>CHOCOLATE &amp; BANANA CALZONE</b> Dark chocolate & fresh banana filled calzone baked in our wood fired oven served with vanilla bean ice cream	<b>12.9</b>
<b>MIXED GELATI*</b> Trio of fine Italian gelati	<b>8.9</b>
<b>CAMPARI SEMIFREDDO</b> Delicately flavoured ice cream served with orange jelly & almond tuile with passionfruit sauce	<b>12.9</b>
<b>HOME MADE CAKES</b>	<b>8.9</b>
<b>MINI CAKES</b>	<b>6.9</b>
<b>CUP CAKES</b>	<b>5.5</b>
<b>COOKIES</b>	<b>3.5</b>

\* DENOTES GLUTEN FREE OPTION

## DRINKS

### CHAMPAGNE

	BOTTLE
<b>BILLECART SALMON NV CHAMPAGNE</b> <i>FRANCE</i>	115
<b>BOLLINGER NV CHAMPAGNE</b> <i>FRANCE</i>	120
<b>MUMM CORDON ROUGE NV CHAMPAGNE</b> <i>FRANCE</i>	110
<b>MOET &amp; CHANDON NV CHAMPAGNE</b> <i>FRANCE</i>	125
<b>MOET &amp; CHANDON VINTAGE CHAMPAGNE</b> <i>FRANCE</i>	150
<b>VEUVE CLICQUOT NV CHAMPAGNE</b> <i>FRANCE</i>	110

### SPARKLING WHITE & RED

	BOTTLE	GLASS
<b>CLOUDY BAY 'PELORUS' VINTAGE</b> <i>NZ</i>	62	
<b>DEUTZ MARLBOROUGH BRUT CUVÉE</b> <i>NZ</i>	42	
<b>THE LANE 'LOIS' BLANC DE BLANCS</b> <i>SA</i>	35.9	
<b>TRILOGY CUVÉE BRUT</b> <i>SA</i>	28	7.9
<b>TRILOGY SPARKLING ROSE</b> <i>SA</i>	28	7.9
<b>LES PETITES VIGNETTES</b> <i>FRANCE</i>	49.9	14.9
<b>MORRIS SPARKLING SHIRAZ DURIF</b> <i>VIC</i>	34.9	

### DESSERT WINE

<b>GRAMP'S BOTRYTIS SEMILLON (375ML)</b> <i>SA</i>	33.9	8.9
<b>RIVERBY ESTATE NOBLE RIESLING (375ML)</b> <i>NZ</i>	36.9	9.9

## DRINKS

### CHARDONNAY

	BOTTLE	GLASS
HOUSE CHARDONNAY	24	7.9
FISHCAGE CHARDONNAY <i>NSW</i>	29.9	
CHURCH ROAD CHARDONNAY <i>NZ</i>	38.9	
ELEVEN PADDOCKS CHARDONNAY <i>VIC</i>	39.9	9.5
T'GALLANT MORNINGTON PENINSULA CHARDONNAY <i>VIC</i>	42	

### SAUVIGNON BLANC

HAY MAKER SAUVIGNON BLANC <i>MARLBOROUGH NZ</i>	27.9	
TYLER'S STREAM SAUVIGNON BLANC <i>MARLBOROUGH NZ</i>	29.9	8.5
BRANCOTT ESTATE LETTER SERIES 'B' SAUVIGNON BLANC <i>MARLBOROUGH NZ</i>	39.9	9.5
CLOUDY BAY SAUVIGNON BLANC <i>NZ</i>	54.9	12.9
CAPE MENTELLE GEORGIANA SAUVIGNON BLANC <i>WA</i>	34.9	
BALGOWNIE 'BLACK LABEL' SAUVIGNON BLANC <i>VIC</i>	34.9	

### RIESLING

ST HELGA EDEN VALLEY RIESLING <i>SA</i>	38.9	
RICHMOND GROVE LIMITED RELEASE WATERVALE RIESLING <i>SA</i>	39.9	9.5

### VARIETALS & BLENDS

CANTINA TOLLO PINOT GRIGIO <i>ITALY</i>	31.9	8.5
JIM BARRY LAVENDER HILL SWEET RIESLING <i>SA</i>	35	8.9
STONELEIGH RAPAURA PINOT GRIS <i>NZ</i>	36.9	8.9
EVANS & TATE SEMILLON SAUVIGNON BLANC <i>WA</i>	39.9	
FONTY'S POOL SAUVIGNON BLANC SEMILLON <i>WA</i>	29.9	

## DRINKS

### CABERNET SAUVIGNON

	BOTTLE	GLASS
RICHMOND GROVE LIMITED RELEASE COONAWARRA CABERNET SAUVIGNON SA	38.9	8.9
MR RIGGS 'OUTPOST' CABERNET SAUVIGNON SA	36.9	8.9
PETER LEHMANN MENTOR CABERNET SAUVIGNON SA	59.9	
ST HUGO CABERNET SAUVIGNON SA	64.9	15.9
JACARANDA RIDGE CABERNET SAUVIGNON SA	79.9	

### PINOT NOIR

COLDSTREAM HILLS PINOT NOIR VIC	44.9	
BRANCOTT ESTATE LETTER SERIES 'T' PINOT NOIR NZ	39.9	9.5
STONELEIGH PINOT NOIR NZ	36.9	8.9

### SHIRAZ

HOUSE SHIRAZ	24	7.9
MR RIGGS 'THE GAFFER' SHIRAZ SA	36.9	
RICHMOND GROVE LIMITED RELEASE BAROSSA SHIRAZ SA	38.9	8.9
ST HALLET BLACKWELL SHIRAZ SA	49.9	
TATIARRA CAMBRIAN HEATHCOTE SHIRAZ VIC	69.9	
WOLF BLASS 'PLATINUM LABEL' SHIRAZ SA	175	

### BLENDS

GRAMP'S CABERNET MERLOT SA	34.9	8.5
WOODSTOCK SHIRAZ CABERNET SA	36.9	
EVANS & TATE MARGARET RIVER CABERNET MERLOT WA	39.9	
HAAN CLASSIC MERLOT CABERNET FRANC SA	39.9	9.5
HAAN SHIRAZ CABERNET SAUVIGNON SA	39.9	9.5
JOHANN SHIRAZ CABERNET SA	79.9	

## DRINKS

### BEERS

CARLTON COLD	6.5
CARLTON DRAUGHT	6.5
CASCADE PREMIUM	6.9
CASCADE PREMIUM LIGHT	5.9
COOPERS PALE ALE	6.9
COOPERS SPARKLING	6.9
CROWN LAGER	6.9
JAMES BOAG'S LIGHT	5.9
JAMES BOAG'S PREMIUM	6.9
PURE BLONDE	6.9
VICTORIA BITTER	6.5
ASAHI PREMIUM	7.9
BECKS	7.9
CORONA	7.9
HEINEKEN	7.9
HOEGAARDEN	8.9
PERONI NASTRO AZZURO	7.9
STELLA ARTOIS	7.9

### CIDERS

PIPSQUEAK APPLE CIDER	8.9
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### RTD

LEMON RUSKI	8.9
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## DRINKS

### HOUSE SPIRITS

ABSOLUT VODKA	7.9
BOMBAY SAPPHIRE GIN	7.9
BUNDABERG RUM	7.9
CHIVAS REGAL SCOTCH	7.9
BLACK BOTTLE BRANDY	7.9
HAVANA CLUB WHITE RUM	7.9
HAVANA CLUB DARK RUM	7.9
OLMECA TEQUILA	7.9
OUZO # 12	7.9
SOUTHERN COMFORT	7.9
WILD TURKEY BOURBON	7.9

### TOP SHELF SPIRITS

CANADIAN CLUB WHISKEY	8.9
BELVEDERE VODKA	9.9
GREY GOOSE VODKA	10.9
GLENFIDDICH	9.5
JACK DANIELS BOURBON	8.9
JAMESON IRISH WHISKEY	9.9
JOHNNIE WALKER BLACK	9.5
MAKERS MARK BOURBON	9.5
TANQUERAY # 10 GIN	14.9
BACARDI RUM	8.9
BUNDABERG RUM	8.9

### COGNAC

DELAMAIN	14.9
HARDYS XO	14.9
MARTELL VS	8.9
MARTELL VSOP	10.5
HENNESSY XO	19.5
HENNESSY VSOP	10.5

## DRINKS

### LIQUEURS

AMARETTO	8.9
BAILEYS IRISH CREAM	8.9
BLACK SAMBUCA	8.9
COINTREAU	8.9
CHAMBORD	8.9
DOM BENEDICTINE	8.9
DRAMBUIE	8.9
FRANGELICO	8.9
GALLIANO LIQUEUR	8.9
KAHLUA	8.9
MALIBU CARIBBEAN RUM	8.9
MIDORI MELON	8.9
MOZART CHOCOLATE	8.9
LENA BANANA	8.9
RUBIS STRAWBERRY	8.9
PEACH SCHNAPPS	8.9
TIA MARIA	8.9
WHITE SAMBUCA	8.9

### APERITIFS

CAMPARI	8.9
AVERNA	9.5
CHARTREUSE	10.9
CINZANO VERMOUTH	8.9
PERNOD	8.9
PIMMS	8.9

### FORTIFIEDS

MORRIS TAWNY PORT	8.9
MORRIS MUSCAT	8.9
PENFOLDS CLUB PORT	7.9
PENFOLDS GRANDFATHER PORT	19.9
MORRIS TOKAY	8.9
SEPPELTS PARA LIQUEUR	9.9

## DRINKS

### COCKTAILS

<b>CAIPIROSCA</b> Absolut vodka, lime, brown sugar, muddled with fresh mint	15.9
<b>CHOCOLATE SOUFLETINI</b> Absolut vanilla vodka, Mozart chocolate liqueur, Frangelico & ice cream	16.5
<b>TROPICAL DELIGHT</b> Midori melon, Havana white rum, Malibu, fresh banana, orange & pineapple juice & a scoop of vanilla ice cream	16.9
<b>ROSE MOJITO</b> Havana Club rum, Absolut vodka, fresh strawberries, lime & mint muddled with brown sugar & rose syrup	15.9
<b>LONG ISLAND ICED TEA</b> Olmeca tequila, Cointreau, Bombay gin, Havana white rum, Absolut vodka, crushed lemon & topped with coke	18.9
<b>STRAWBERRY KISS</b> Absolut vanilla vodka, strawberry liqueur, cranberry & pineapple juice topped with champagne	15.9
<b>FRUIT TINGLE</b> Absolut vodka & blue curacao topped with lemonade & a dash of raspberry	13.5
<b>COSMOPOLITAN</b> Absolut vodka, Cointreau, fresh lime juice, cranberry juice shaken with ice	14.9
<b>PIÑA COLADA</b> Havana Club rum, Malibu rum, pineapple juice & cream	15.9
<b>HAVANA SUNRISE</b> Havana Club dark rum, Havana Club white rum, pineapple juice, orange juice, fresh lime & raspberry cordial	15.9
<b>ESPRESSO MARTINI</b> Absolut vodka, white crème de cacao, Kahlua liqueur with double shot of espresso	15.9
<b>MANGO DAIQUIRI</b> Havana Club rum, mango liqueur, mango juice & crushed ice	14.5
<b>CHAMBORD DELIGHT</b> Absolut vodka, Chambord liqueur, cranberry juice, fresh lime & passion fruit pulp	16.9

### SHOOTERS

<b>YOUR CHOICE - JUST ASK</b>	9.9
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## DRINKS

### COLD DRINKS (NON ALCOHOLIC)

<b>JUICES; ORANGE, MANGO, GUAVA, APPLE, PINEAPPLE, GRAPEFRUIT, TOMATO, CRANBERRY</b>	<b>4.5</b>
<b>CHINOTTO</b>	<b>3.9</b>
<b>MINERAL WATERS; SPARKLING, STILL, ORANGE, LEMON, PASSION FRUIT, BLOOD ORANGE, MEXICAN LIME, RASPBERRY &amp; CRANBERRY</b>	<b>3.9</b>
<b>DIET COKE</b>	<b>3.9</b>
<b>COKE ZERO</b>	<b>3.9</b>
<b>MILK SHAKES CHOCOLATE, CARAMEL, STRAWBERRY, LIME, BLUE HEAVEN, COFFEE, VANILLA, BANANA</b>	<b>4.9</b>
<b>THICK SHAKES</b>	<b>5.9</b>
<b>SMOOTHIES BANANA, MANGO, STRAWBERRY</b>	<b>8.5</b>
<b>FRESH FRUIT COCKTAIL</b>	<b>5.5</b>
<b>ICED COFFEE, CHOCOLATE, MOCCA</b>	<b>5.9</b>
<b>PEACH ICED TEA</b>	<b>4.9</b>
<b>LEMON ICED TEA</b>	<b>4.9</b>
<b>SPIDERS COLA, LIME, RASPBERRY, LEMONADE, BLUE HEAVEN</b>	<b>5.5</b>
<b>SOFT DRINKS</b>	<b>3.5</b>

### ORGANIC TEAS

<b>WELLBEING</b> A light & delicate naturally sweet mint tea that refreshes the palate & enhances your sense of well being – The perfect after dinner mint!	<b>3.9</b>
<b>WARM SPICY</b> An exotic blend with a depth & abundance of fruit, spices & cornflower blossoms giving a warm comforting aromatic flavour of clove, anise & cinnamon – Spice & delight	<b>3.9</b>
<b>FRUITY TUTTI</b> A gentle basket of natural fruit pieces & lemongrass with a rich sweet taste & fruity bouquet gives a lively flavour – Stimulate & invigorate	<b>3.9</b>
<b>APPLE TREE</b> A full bodied smooth apple tea with delicate clean & long refreshing finish – A fresh & crisp sensation	<b>3.9</b>
<b>BERRY GREEN</b> A fragrant blend of green teas (double antioxidant) giving a subtle palate of strawberry, raspberry & red currants balanced with the soft tanins of green tea – A berry green delight	<b>3.9</b>
<b>RELAXATION TEA</b> This aromatic tea of lemongrass, lavender & passionflower delivers a smooth calming scent to the whole body & soul	<b>3.9</b>

## DRINKS

### HOT DRINKS

AFFOGATO	4.9
CAFE LATTE	3.7
CAPPUCINO	3.7
CARO COFFEE	3.9
CHAI LATTE	3.9
ESPRESSO	3.7
HOT CHOCOLATE	3.7
FRANGELICO AFFOGATO	11.9
LIQUEUR COFFEE	11.9
VIENNA COFFEE OR CHOCOLATE	4.9

### EXTRAS

LARGE GLASS	0.7
DECAFFEINATED	
SOY MILK	0.5
HONEY	0.2

