

THE ROOFTOP

DRINKS

FROM



THE
TAP

SCHOONER / PINT / JUG

Coopers Pale Ale - 9 / 11 / 23

Latitude Lager - 9 / 11 / 23

Coopers 3.5 Low Carb - \$8

XXXX Gold - \$8

Carlsberg Pilsner - \$10

Sapporo - \$16

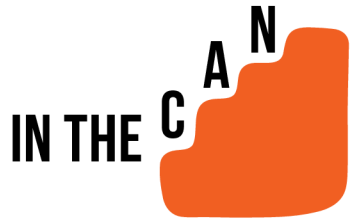
Brookvale Union Ginger Beer - \$13

Jack Daniels & Cola - \$14

Bundaberg Rum & Cola - \$14

Thatchers Gold Cider - \$10

Coopers Zero Alcohol Beer - \$7.50



IN THE



BY THE GLASS



WHITE

Brokenwood Semillion

Redbank Pinot Grigio

RED

Yalumba Shiraz

Opawa Pinot Noir

ROSE

Arc Du Soleil Rose

SPARKLING

Dunes & Green Moscato

Jansz

ML / BOTTLE

12 / 50

12 / 50

12 / 50

12 / 50

12 / 50

- / 14

12 / 65

THE ROOFTOP

DRINKS

COCKTAILS

Margarita

Tequila & Lime Juice

18.00



Tequila Sunrise

Tequila, Orange Juice, Grenadine

Sex On The Beach

Vodka, Peach Schnapps, Cranberry Juice & Pineapple Juice

Aperol Spritz

Aperol, Prosecco, Soda Water

Cuba Libre

White Cane, Lime Juice & Sugar Syrup

French Martini

Vodka, Chambord, Pineapple Juice

Frozen Margarita

Zesty, tangy & icy

Monthly Frozen Flavour

Staff Choice of Monthly Frozen Flavour

**Please talk to the bar for
special cocktail requests**



BAR FOOD

LARGER



PLATES

GF = Gluten Free
VG = Vegetarian
V = Vegan

Chicken Parmigiana

\$19

Golden crumbed chicken breast topped with rich Napoli sauce, smoked ham and melted mozzarella, served with fresh garden salad and seasoned chips.

Beef Burger

\$19

Beef patty with melted cheese, lettuce, caramelized onion and secret sauce, all in a toasted potato bun with seasoned chips.

Chicken Burger

\$19

Golden crumbed chicken breast with cheese, lettuce, tomato and secret sauce, all in a toasted potato bun with seasoned chips.

Chicken & Chips

\$16

Three pieces of crispy golden chicken tenders with seasoned chips and tomato sauce.

Pulled Pork Tacos

\$15

Two soft tortillas with seasoned BBQ pulled pork, fresh greens, tomato, pickled red onion and cheese, served with seasoned chips.

Cauliflower Popcorn Tacos (VG)

\$15

Two soft tortillas with cauliflower popcorn, fresh greens, tomato, pickled red onion and cheese, served with seasoned chips.

BAR

FOOD

SMALL



BITES

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Signature Cauliflower Popcorn (VG)

\$12

Flash-fried crispy cauliflower florets coated in our secret spiced tempura and a side of crispy chips. Served with chipotle aioli.

Loaded Chips

\$16

Crispy chips in melted cheese, seasoned BBQ pulled pork and aioli, perfect for sharing.

Bowl of Chips (VG)

\$7

Crispy chips and tomato sauce.

DESSERTS

Waffles (VG)

\$17

Waffles served with seasonal fruit, vanilla ice cream, maple syrup, nutella and house-made mixed berry coulis.

CAFE

DRINKS

COFFEE



COFFEE S 4.5 / M 5.5 / L 7

- Espresso
- Long Black
- Flat White
- Cappuccino
- Latte
- Mocha
- Dirty Chai

ICED \$7

- Iced Latte
- Iced Long Black
- Iced Mocha
- Iced Chocolate
- Iced Chai
- Iced Dirty Chai

NON-COFFEE

- Hot Chocolate **\$6**
- Chai **\$6**
- Milkshakes **\$9**
Chocolate, Strawberry, Vanilla & Caramel
- Soft Drinks **\$3.5**
- Juice **\$6**

SMOOTHIES \$9

- Acai
- Vitality
Mango, Strawberry & Raspberry

CAFE

FOOD



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Big Breakfast	\$24
Two poached eggs, two strips of bacon, two chipolata sausages, grilled tomato, two hash browns, baked beans and sourdough toast.	
BLT - Bacon Lettuce Tomato Toastie	\$15
Bacon, lettuce, tomato, tasty cheese and aioli served on sourdough toast.	
Eggs Benny	\$17
Poached eggs, ham and toasted sourdough, topped with rich hollandaise sauce.	
Avocado on Toast (VG)	\$17
Smashed avocado on sourdough toast with two poached eggs, baby greens, tomato, feta and dukkha.	
Waffles (VG)	\$17
Waffles served with seasonal fruit, vanilla ice cream, maple syrup, nutella and house-made mixed berry coulis.	
Eggs Your Way (VG)	\$9
Two eggs as you please: scrambled, fried or poached, with toasted sourdough.	
Bacon Egg Roll	\$9
Bacon & Egg in a soft roll with tomato chutney	
Add Extras:	\$3
1 Bacon, 1 Sausage, 1 Hashbrown, 1 Egg, Half Avocado	