

THE ROOFTOP

DRINKS

FROM



THE
TAP

SCHOONER / PINT

Coopers Pale Ale - **11.50 / 14.50**

Grifter Pale Ale - **13.50 / 16.50**

Latitude Lager - **11.50 / 14.50**

Mountain Culture Cult IPA - **12.50 / 15**

Coopers Light - **10**

Coopers Mild Ale - **10**

Coopers Original Pale Ale - **11**

Coopers Sparkling Ale - **11**

Coopers Australian Lager - **11**

Coopers Best Extra Stout - **12**

Young Henry's Newtowner Pale Ale - **12**

Lord Nelson Three Sheets Pale Ale - **12**

Mountain Culture Moon Dust Stout - **13**

Mountain Culture IPA - **12**

Guinness Stout - **13**

Grifters Lager - **11**

Grifters Serpents Kiss Watermelon Pilsner - **12**

Brookvale Union Ginger Beer - **13**

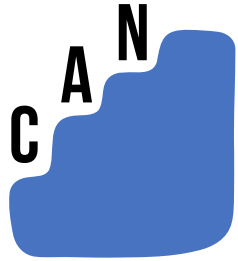
Heaps Normal 0.5% Quiet XPA - **10**

Heaps Normal 0.5% Another Lager - **10**

Willie Smith Alc Apple Cider - **12**

Willie Smith Non-Alc Apple Cider - **10**

IN THE



THE ROOFTOP DRINKS

BY THE
GLASS



& BY THE
BOTTLE



WHITE

SM | LG | BTL

Brokenwood Semillon	12.50 17.50 50
Vasse Felix Chardonnay	12.50 17.50 50
Nautilus Estate Sauv Blanc	12.50 17.50 50
Redbank Pinot Grigio	12.50 17.50 50
Bleasdale Pinot Gris	12.50 17.50 50
Jim Barry Riesling	12.50 17.50 -
Collector Chardonnay	- - 90

ROSÉ

Brokenwood Rosato	- - 50
Arc du Soleil Rosé	12.50 17.50 50

RED

Opawa Pinot Noir	12.50 17.50 -
Yalumba Shiraz	12.50 17.50 -
Brokenwood Shiraz	12.50 17.50 -
Chaffey Bros. GSM	12.50 17.50 -
Dalrymple Pinot Noir	- - 90
Munda Ngadjuri Granche	- - 90

SPARKLING

Jansz Cuvee	12.50 65
Dunes & Green Moscato	14.50 -
Pol Roger Champagne	- 160

THE ROOFTOP DRINKS

COCKTAILS

18



Old Fashioned

Bold, smooth, with a citrus twist

Manhattan

Deep, smooth, subtly spiced classic

Negroni

Bitter, rich, complex & aromatic

Espresso Martini

Smooth, bold, creamy kick

Mimosa - \$12

Crisp, classic & easy-drinking

Frozen Margarita - \$15

Zesty, tangy & icy

Bellini

Light, fruity & softly sparkling

Campari Spritz

Bright, bittersweet & refreshing

Mojito

Fresh, minty, summer sipper

Margarita

Zesty, tangy, with a salty edge

Cosmopolitan

Vibrant, tart, sleek & stylish

Daiquiri

Sweet, sharp, chilled citrus treat

Aperol Spritz

Bubbly, bittersweet, bright & breezy

Gin-Gin Mule

Herbaceous, minty, spicy

MOCKTAILS

11



No-jito

Fresh, minty, citrusy, totally booze free

Marga-no-rita

Zingy, salty, tangy without the kick

Bellini Zero

Peachy bubbles, elegant and alcohol free

Gin-less Mule

Minty, zesty, spiced ginger mocktail delight

FOOD



BREAKFAST

Smashed Avocado Toast - 15

Smashed avocado, cherry tomatoes & crumbled feta on sourdough toast (VG, GF available)

Breakfast BLT - 17

Bacon, lettuce, tomato, a fried egg, & Japanese kewpie mayo on a Turkish roll

Big Breakfast Plate - 22

Sourdough toast, baked beans, roasted mushroom, crispy hashbrown, bacon, & an egg (Scrambled, fried, or poached) (GF - Available)

GF = Gluten Free

VG = Vegetarian

V = Vegan

FOOD

NIBBLES & SNACKS

House Fries - 9

Chipotle mayo (VG)

Sweet Potato Fries - 9

Chipotle mayo (VG)

Edamame - 8

Green soybeans with chili salt flakes (VG, V, GF)

Onion Rings - 9

Sriracha Mayo (VG)

SMALL BITES

Pork Gyoza/Vegetable Gyoza (5pc) - 12

Japanese-styled dumplings with soy vinegar

Mixed Leaf Salad - 16

Mixed Baby Leaf, radish, tomato & cucumber with house balsamic & vinaigrette (VG)

Truffle Mushroom Arancini (4pc) - 14

Chipotle mayo (VG)

Classic Wings - 12

Original or Frank's Red Hot, buffalo blue cheese / smoked chilli dip

Peking Duck Springrolls (4pc) - 14

Sweet chilli sauce

GF = Gluten Free

VG = Vegetarian

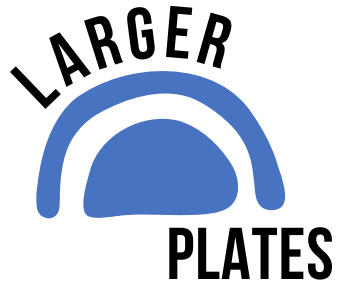
V = Vegan

FOOD

GF = Gluten Free

VG = Vegetarian

V = Vegan



YHA Signature Burger - 22

4oz Grass fed beef patty, lettuce, tomato, mature cheddar, McClure's pickle, truck sauce & house or sweet potato fries
(Add crispy rasher bacon **+2**, add beef patty **+6**) (VG, V available)

Spaghetti & Meatballs - 21

Spaghetti tossed in rich, slow simmered tomato sauce, topped with tender Gourmet Beef meatballs and a sprinkle of fresh Parmesan
(VG available - plant base option)

Grilled Chicken & Avocado Sandwich - 18

Grilled chicken, smashed avocado, rocket and beetroot relish
(VG available - swap out chicken for grilled halloumi)

Chicken Caesar Salad - 21

Grilled chicken, croutons, parmesan, crispy bacon & eggs

Burrito Bowl - 21

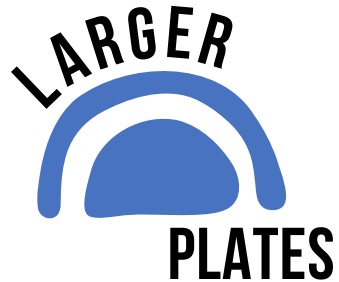
Minced beef, black beans, brown rice, salsa & guacamole

FOOD

GF = *Gluten Free*

VG = *Vegetarian*

V = *Vegan*



IPA Battered Flathead Tails - 23

Thrice cooked chips, authentic "chip shop" mushy peas, mixed leaf salad & tartare sauce

Chicken Katsu with Rice - 22

Crispy chicken with fluffy steamed rice & a side of slaw

Chicken Katsu Curry with Rice - 22

Crispy chicken, Japanese curry with steamed rice & pickled veggies

Italian Focaccia Sandwich - 18

Our fresh pesto spread over fresh focaccia bread, fresh greens, & mozzarella

Chicken Schnitzel - 24

Flattened & fried chicken breast topped with gravy with a side salad & house chips

Chicken Parmigiana - 27

Crispy fried chicken topped with mozzarella cheese & slice of savory ham

FOOD



El Diablo - 24

Hot salami, sweet peppers, mozzarella & chilli flakes (GF available)

The OG Classic Hawaii - 22

Torn double smoked ham, mozzarella & caramelised pineapple (GF available)

il Giardino - 22

Marinated artichoke, capsicum, portobello mushrooms, mozzarella & fresh roma tomato (GF available)



Homestyle Apple Pie - 10

Served warm with vanilla bean ice cream & caramel toffee sauce (VG)

Tiramisu - 10

Old classic, coffee, chocolate & cream (VG)

Raspberry Chocolate Brownie - 10

Served warm with 70% Belgian dark chocolate, sharp raspberry twist & chantilly cream (VG)

GF = Gluten Free

VG = Vegetarian

V = Vegan