



WELCOME TO DOYLES GARDEN BAR

Bar - Open Daily from 11.30AM

Bar food available from midday

PLEASE ORDER - FOOD & DRINKS AT THE BAR OR VIA THE CHEWZIE BEACONS ON THE TABLES.

SORRY NO TABLE SERVICE

GF = Gluten Free N = Contains Nuts

D = Contains Dairy * = Pork Product A = Alcohol

SEAFOOD ORIGIN LEGEND = (A) Australian or Harvested in Australia (I) Imported or Harvested Outside of Australia (M) Mixed Containing Seafood Harvested in Australia and outside of Australia.

Please advise us of any dietary, requirements prior to ordering.
A 10% weekend & public holiday surcharge applies.
Credit card Payments incur a 1.1% processing fee.

MENU

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| Artisan Sourdough Cob w/ olive oil, balsamic vinegar & Pepe Saya butter. | \$12.9 |
| Marinated Mixed Olives. GF | \$13.9 |
| Half Dozen Natural Oysters, finger lime mignonette & lemon. GF (A) | \$43.8 |
| Grilled Pita & Dips. D | \$18.9 |
| Oven Baked Camembert - Glazed with honey and served with caramelized walnuts and toasted Ciabatta drizzled with EVOO. (contains tree nuts), D | \$24.0 |
| Burrata, persimmon, shaved fennel, pepita seeds & extra virgin olive oil. GF, D, A | \$31.9 |
| Southern Blue Fin tuna tartare, w/whipped truffle ricotta, eschalot and EVOO. D, (A) | \$31.9 |
| Japanese scallops mornay. GF, D (I) | \$25.9 |
| Fisherman's Chowder - Fish, prawns, mussels, seasonal vegetables, cream & white wine. D, A (Gluten Free without Bread Roll) (A) | \$28.9 |

Fish Tacos (A) or Vegan Plant-Based Fish Tacos.

\$28

Beer battered fish fillet, slaw, radish & coriander, in a soft tortilla. W/a jalapeno mayo. (2 per serve) Extra Taco \$12

Chips & aioli \$12.9

Steak Sandwich - 120g Steak cooked medium, with garlic aioli, rocket, caramelized onions, EVOO & American mustard on Ciabatta. Served with chips. \$31.5

Smoked Salmon Pâté - Made from our own house smoked salmon, w/ cream cheese, sour cream, dill, chives, salt and a splash of lemon. Served with ciabatta drizzled with EVOO. D (A) \$24.9

Fish & Chips - fillets deep fried in a light beer batter w/ chips & chilli plum sauce. (A) \$38

Vegan Plant-Based Fish deep fried in a light beer batter w/ chips & chilli plum sauce. \$43.9

Prawn Salad – Peeled prawns, Spanish onion & coriander tossed in fermented chilli dressing with butter lettuce. GF (A) \$31.9

Doyles Beach Burger \$31.5
Angus beef w/ tomato relish, Swiss cheese, fresh tomato, Butter lettuce and chips. D

Lamb Skewers – Grilled Pita, Hummus & Tzatziki, mixed herbs, tomatoes, pickled turnip & cucumber, Kalamata olives and Feta. D \$38.0

KIDS MEALS - (aged 12 & under) \$23.9
includes a soft drink & a scoop of vanilla ice cream.
Fish & chips, Calamari & chips, Crumbed chicken tenders & chips, Spaghetti w/tomato sauce & parmesan or Cheeseburger & chips.

DESSERTS

Vanilla Bean Panna Cotta \$16.5
W/mixed berries and a berry coulis. D, GF
White Chocolate & Raspberry Brulee \$16.5
Belgian chocolate & fresh raspberry, with a side of white chocolate gelato. D, GF

Doyles Cheese Board – Hard & soft cheese, poppy-seed lavosh. Honeycomb, quince paste, fresh fruit garnish and caramelized walnuts. D, N \$24.0

Tiramisu - A Classic Italian dessert made In-House. (Contains alcohol, D) \$16.5

Gelato – Vanilla bean. D, GF \$13.9

COCKTAILS

BELLINI \$19.9

Prosecco with fresh fruit puree.

Mango or Passionfruit

Aperol Spritz, Limoncello Spritz or Hugo Spritz \$22.9

Aperol, Limoncello or St Germain, Prosecco, soda, ice.

Mimosa \$24.9

Cointreau, Pol Roger Champagne & OJ.

Margarita \$26.9

Classic – Tequila, Cointreau & lime juice.

Tommy's – Tequila, Lime Juice & Agave syrup.

Spiced – Chilli infused tequila, lime juice & Agave syrup.

Negroni \$24.9

Gin, Campari, Martini Rosso & Ice.

Passion Star \$26.9

Absolut Vanilla Vodka, passionfruit liquor, passionfruit puree & Pol Roger Champagne.

Amaretto Sour or Whisky Sour \$26.9

Amaretto or Bourbon, Lemon juice, Sugar Syrup & a dash of Angostura bitters.

Espresso Martini \$26.9

Absolut Vodka, Kahlua, Espresso and a dash of sugar syrup.

Pimm's Cup \$22.9

Pimm's, sprite, mixed fruit & ice.

MOCKTAILS

Mango Fizz \$18.9

Dry ginger, fresh mint, mango puree & sugar syrup.

Amarino Spritz \$18.9

Palermo Amarino, Mindful Wines Non-Alcoholic Sparkling Cuvee & a dash of orange bitters.