Doyles EST 1885 GARDEN BAR

Available from 12pm until late

MENU

Rocket, pear & parmesan salad w/caramelised walnuts & balsamic dressing. N, GF, D *$20.8*

Marinated Mixed Olives. GF *$15.3*

Half Dozen Natural Oysters, finger lime mignonette & lemon. GF (A) *$48.2*

Grilled Pita & Dips. *$20.7*
Feta & garlic, taramasalata & Hommus. D

Oven Baked Camembert - Glazed with honey and served with caramelised walnuts and toasted Ciabatta drizzled with EVOO. (contains tree nuts), D *$26.4*

Burrata, Heirloom tomatoes, Basil Pesto & EVOO. GF, D *$35.1*

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) *$27.4*

Southern Blue Fin Tuna tartare, w/whipped truffle Ricotta, eschalot and EVOO. D (A) *$35.1*

Japanese scallops mornay. GF, D (I) *$28.5*

Fish Tacos (A) or Vegan Plant-Based Tacos. *$30.8*
Beer battered fish fillet, slaw, radish & coriander, in a soft tortilla. W/a jalapeno mayo. (2 per serve)
Extra Taco $13.2

Fish & Chips fillets deep fried in a light beer batter w/ chips & chilli plum sauce. (A) *$41.8*

Vegan Plant-Based Fish deep fried in a light beer batter w/ chips & chilli plum sauce. *$48.3*

Prawn Salad – Peeled prawns, Spanish onion, Cucumber, cherry tomatoes & coriander tossed in fermented chilli dressing with Butter lettuce. GF (A) *$35.1*

Doyles Beach Burger *$34.6*
Angus beef w/ tomato relish, Swiss cheese, pickles, butter lettuce, burger sauce and chips. D

Calamari Bahn Mi *$34.6*
Southern Coated Calamari, cucumber, pickled carrot & daikon, coriander, mayo and crispy chilli oil in a roll. Served with chips. (A)

Steak Sandwich - 120g Steak cooked medium, with garlic aioli, rocket, caramelized onions, EVOO & American mustard on Ciabatta. Served with chips. *$34.6*

Chips & aioli *$14.2*

KIDS MEALS - (aged 12 & under) *$26.3*
includes a soft drink & a scoop of vanilla ice cream.
Fish & chips (A), Calamari & chips (A), Crumbed chicken tenders & chips, Spaghetti w/tomato sauce & parmesan or Cheeseburger & chips.

DESSERTS

Vanilla Bean Panna Cotta w/mixed berries and a berry coulis. D, GF *$16.5*

White Chocolate & Raspberry Brulee. D, GF *$16.5*
A simple but elegant Belgian chocolate & fresh raspberry, with a side of white chocolate gelato.

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*

Baileys Cheesecake - A set cheesecake with Baileys Liqueur, Bailey's caramel sauce and fresh cream. (Contains alcohol, D) *$16.5*

Apple & Rhubarb Crumble – Served warm with Vanilla Bean ice cream. D *$16.5*

Gelato – Vanilla bean. D, GF *$13.9*

COCKTAILS

Bellini – Mango or Passionfruit *$21.9*
Prosecco with fruit puree.

Aperol Spritz, Limoncello Spritz *$25.2*
Aperol or Limoncello, Prosecco, soda, ice.

Mimosa *$27.4*
Cointreau, Pol Roger Champagne & OJ.

Margarita *$29.6*
Classic, Tommy's or Spiced.

Negroni *$27.4*
Gin, Campari, Martini Rosso & Ice.

Passion Star *$29.6*
Absolut Vanilla Vodka, passionfruit puree, passionfruit liquor & Pol Roger Champagne.

Amaretto Sour or Whisky Sour *$29.6*
Amaretto or Bourbon, Lemon juice, Sugar Syrup & a dash of Angostura bitters.

Tequila Sunrise *$25.2*
Jose Cuervo Tequila, OJ & Grenadine.

Frozen Baileys Espresso Martini *$29.6*
House made Coffee Ice Cubes, Baileys, Absolut Vodka, Kahlua and Sugar Syrup garnished with chocolate flakes and coffee beans.

Pimm's Cup *$24.9*
Pimm's, sprite, mixed fruit & ice.

Mojito Parisien $26.9
Bacardi, St. Germain, fresh mint & lime, Sugar Syrup and a dash of Sprite.

MOCKTAILS

Mango Fizz *$20.8*
Dry ginger, fresh mint, mango puree & sugar syrup.

Amarino Spritz *$20.8*
Palermo Amarino, Mindful Wines Non-Alcoholic Sparkling Cuvee.