



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

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. | \$11.9 |
| Marinated Mixed Olives. GF | \$10.9 |
| Half Dozen Natural Oysters, finger lime mignonette & lemon. GF | \$38 |
| Grilled Pita, taramasalata & smoked eggplant dips. | \$14 |
| Serrano Jamon & Rockmelon w/ thyme, olive oil and lemon juice dressing. GF | \$18 |
| Burrata w/ Oxheart tomato, fig and caramelised apple balsamic dressing. GF, D | \$26.9 |
| Fisherman's Chowder - fish, prawns, mussels, seasonal vegetables, cream & white wine. D | \$24.9 |
| Roasted Pumpkin, freekeh & pomegranate salad w/ a plum vinaigrette. | \$16.5 |
| Hiramasa Kingfish Crudo w/ persimmon, fennel & Verjus dressing. GF | \$28.5 |
| Baked Tasmanian Scallops with roasted tomato & nduja butter and basil. * GF, D | \$22 |

Fish Tacos or Vegan Plant-Based Fish Tacos. \$26
 Beer battered fish fillet, slaw, radish & coriander, in a soft tortilla. W/a jalapeno mayo. (2 per serve)
 Extra Taco \$12

Fish & Chips - fillets deep fried in a light beer batter w/ chips & chilli plum sauce. \$36

Vegan Plant-Based Fish deep fried in a light beer batter w/ chips & chilli plum sauce. \$39.9

Prawn Salad – Peeled prawns, Spanish onion & coriander tossed in fermented chilli dressing with butter lettuce. GF \$25

Doyles Beach Burger. \$28
 Angus beef w/cheddar cheese, pickles, tomato, butter lettuce, tomato chutney & chips. D

Fish Burger - A barramundi fillet Southern fried w/ shredded Iceberg & chilli mayo. Served with chips. D \$28

Chips & aioli \$10.9

Entree Platter- grilled whole prawns, baked scallops w/ roasted tomato & nduja butter and basil, fried calamari tentacles, natural oysters & smoked salmon.* D \$109

KIDS MEALS - (aged 12 & under) \$21.9
includes a soft drink & a scoop of vanilla ice cream.
 Fish & chips, Calamari & chips, Crumbed chicken tenders & chips or Spaghetti w/tomato sauce & parmesan.

DESSERTS

Pear & Rhubarb Crumble - served warm. \$17.5
 Coconut, Macadamia & Almond Crumble topping. W/ a coconut yogurt Quinell & lemon balm. (Vegan, contains tree nuts, GF)
Doyles Cheese Board – Hard & soft cheese, \$24.0
 poppy-seed lavosh, honeycomb and quince paste. D
Tiramisu - A Classic Italian dessert made In-House. (Alc,D) \$16.5
Passionfruit cheesecake - Topped with passionfruit curd, fresh raspberries & lemon balm. D \$17.5
Trio of Gelato – Rocky Road, chocolate & vanilla bean. D, GF \$13.9

COCKTAILS

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| BELLINI Prosecco with fresh fruit puree. Mango, Passionfruit or Peach | \$19 |
| Aperol Spritz or Limoncello Spritz Aperol or Limoncello, Prosecco, soda, ice. | \$22 |
| Mimosa Cointreau, Pol Roger Champagne & OJ. | \$24 |
| Margarita Classic – Tequila, Cointreau & lime juice. Tommy's – Tequila, Lime Juice & Agave syrup. Spiced – Chilli infused tequila, lime juice & Agave syrup. | \$24 |
| Negroni Gin, Campari, Martini Rosso & Ice. | \$24 |
| Passion Star Absolut Vanilla Vodka, passionfruit puree & Pol Roger Champagne. | \$25 |
| Amaretto Sour or Whisky Sour Rittenhouse Rye, Lemon juice, Passionfruit puree & a dash of Angostura bitters. | \$25 |
| Salted Caramel Toblerone Baileys, Kahlua, Sailor Jerry Spiced rum, Southern Comfort & a dash of salted caramel sauce. | \$25 |
| Blood Mary Vodka Absolut, Tomato Juice, Worcestershire Sauce, dash of Tabasco and Salt & Pepper. | \$25 |
| Lazarus Absolut Vodka, Cognac, Kahlua & Coffee. | \$25 |
| MOCKTAILS | |
| Mango Fizz Dry ginger, fresh mint, mango puree & sugar syrup. | \$18 |
| Amarino Spritz Palermo Amarino, Mindful Wines Non-Alcoholic Sparkling Cuvee & a dash of orange bitters. | \$18 |