



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

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	\$43.8
Grilled Pita & Dips. D	\$18.9
Oven Baked Camembert - Glazed with honey and served with caramelised walnuts and toasted Ciabatta drizzled with EVOO. (contains tree nuts), D	\$24.0
Burrata, Heirloom tomatoes & basil pesto. GF, D	\$31.9
Southern Blue Fin tuna tartare, w/whipped truffle ricotta, eschalot and EVOO. GF, D,	\$31.9
Baked Tasmanian Scallops with roasted tomato & nduja butter and basil. * GF, D	\$25.9
Fish Tacos or Vegan Plant-Based Fish Tacos. Beer battered fish fillet, slaw, radish & coriander, in a soft tortilla. W/a jalapeno mayo. (2 per serve) Extra Taco \$12	\$28
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 \$24.9

Fish & Chips - fillets deep fried in a light beer batter w/ chips & chilli plum sauce. \$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 \$31.9

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

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

KIDS MEALS - (aged 12 & under) includes a soft drink & a scoop of vanilla ice cream. \$23.9
Fish & chips, Calamari & chips, 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

Belgian Dark Chocolate Brulee With whipped cream and a strawberry garnish. D, GF \$16.5

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

Sticky Date Pudding Toffee caramel sauce & vanilla gelato. D \$17.5

Gelato – Vanilla bean. D, GF \$13.9

COCKTAILS

BELLINI Prosecco with fresh fruit puree. \$19.9

Mango or Passionfruit

Aperol Spritz, Limoncello Spritz or Hugo Spritz Aperol, Limoncello or St Germain, Prosecco, soda, ice. \$22.9

Mimosa Cointreau, Pol Roger Champagne & OJ. \$24.9

Margarita Classic – Tequila, Cointreau & lime juice. \$24.9

Tommy's – Tequila, Lime Juice & Agave syrup. Spiced – Chilli infused tequila, lime juice & Agave syrup. \$24.9

Negroni Gin, Campari, Martini Rosso & Ice. \$24.9

Passion Star Absolut Vanilla Vodka, passionfruit puree & Pol Roger Champagne. \$26.9

Amaretto Sour or Whisky Sour Rittenhouse Rye, Lemon juice, Passionfruit puree & a dash of Angostura bitters. \$26.9

Lychee Caprioska Soho Lychee liqueur, absolute vodka & cranberry juice. \$25.9

Salted Caramel Toblerone Baileys, Kahlua, Sailor Jerry Spiced Rum, Southern Comfort & Salted Caramel Sauce. \$25.9

Moon43 Licor 43, Lemon Juice, crushed ice and Ginger Ale. \$25.9

MOCKTAILS

Mango Fizz Dry ginger, fresh mint, mango puree & sugar syrup. \$18.9

Amarino Spritz Palermo Amarino, Mindful Wines Non-Alcoholic Sparkling Cuvee & a dash of orange bitters. \$18.9

Strawberry & Passionfruit Frozen Margarita \$18.9