



## 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, \$31.5  
with garlic aioli, rocket, caramelized onions, EVOO &  
American mustard on Ciabatta. Served with chips.

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

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

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

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

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, \$38.0  
mixed herbs, tomatoes, pickled turnip & cucumber,  
Kalamata olives and Feta. D

**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** w/mixed berries \$16.5  
and a berry coulis. D,GF

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

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

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

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

**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** \$24.9

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 puree &  
Pol Roger Champagne.

**Amaretto Sour or Whisky Sour** \$26.9

Rittenhouse Rye, Lemon juice, Passionfruit  
puree & a dash of Angostura bitters.

**Lychee Caprioska** \$25.9

Soho Lychee liqueur, absolute vodka & cranberry juice.

**Salted Caramel Toblerone** \$25.9

Baileys, Kahlua, Sailor Jerry Spiced Rum, Southern  
Comfort & Salted Caramel Sauce.

**Moon43** \$25.9

Licor 43, Lemon Juice, crushed ice and Ginger Ale.

## **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.

**Strawberry & Passionfruit Frozen Margarita** \$18.9