

EST
2016

B E Y O N D

— T H E P A L E —

FOOD & DRINKS

MENU

EST
2016

BEYOND

— THE PALE —

PALE PICKINGS

(All Day Pickings from 11.30am till Late)

Chunky Fries with Honey Paprika Mayonnaise (v)	\$9
Sweet Potato Fries with Tarragon Mayonnaise (v)	\$12
Truffle Pecorino & Prosciutto Flat Bread	\$10
Mac 'N' Cheese Nuggets with Chilli Jam (v)	\$12
Satay Chicken Skewers & Cumin Labneh (gf)	\$14
Szechuan Peppered Squid , Chilli & Lime Dipping Sauce (gf)	\$16
Salt Bush Lamb Meatballs , Raspberry Vinegar & Turnip (gf)	\$12
Sticky BBQ Pork Ribs with Fresh Shallots (gf)	\$16
Popcorn Chicken with Bacon Mayonnaise	\$14
Roast Baby Carrots with Ginger, Orange & Cumin Yoghurt (v,gf)	\$10
Mt Zero Marinated Olives with Fresh Bread	\$9
Fresh Local Crab Meat Fennel, Hazelnuts & Whey (gf)	\$16

Oysters (each)

1. Natural with Lemon (gf)	\$3
2. Smoked Bacon Kilpatrick (gf)	\$3.5
3. Tempura Oysters, Borage & Shiso	\$4

BTP Share Board

Selection of Meats & Cheese with Accompaniments	\$30
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Chicken Wings

Buffalo with Blue Cheese Mayo | Sweet & Sour | BBQ | Crispy
6 for \$8 | 12 for \$15 | 20 for \$20

Please Order at Waiter Station with Table Number

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— THE PALE —

LUNCH

(11.30AM-3.00PM)

BLAT (Add Chunky Fries +\$2, Sweet Potato Fries +\$4) Bacon, Lettuce, Avocado & Tomato Sandwich	\$10
Crispy Skin Salmon With Warmed Ancient Grains, Whipped Lemon Yoghurt & Baby Beetroot	\$22
Battered Fish & Chips House Lager Battered White Market Fish with Chunky Fries, Slaw, Fresh Lemon & Tartare Sauce	\$24
Philly Steak Sandwich Hanger Steak, Roast Capsicum, Oak Leaf Lettuce, Provolone Cheese with Capsicum Mayo (Add Chunky Fries +\$2, Sweet Potato Fries +\$4)	\$12
Fish Tacos Battered White Market Fish, Slaw, Gherkins, Dill & Tartare Sauce	\$18
BTP Salad (Add Poached Chicken \$3) Thinly sliced Broccoli, Red Cabbage, Cranberry, Fresh Lime & Hazelnuts	\$14
Pesto Chicken Fettuccine Chicken, Pesto Cream Pasta with Parmesan	\$16
Chicken Schnitzel With Garden Salad & Chunky Fries	\$15
Creamy Mushroom Bucatini With Fresh Peas, Tarragon, Wild Mushroom Medley & Italian Mascarpone	\$22
BTP Beef Burger with Chunky Fries Aged Cheddar, Pickles, Caramelised Onion, Smoked Bacon with Tomato Sauce & Mustard served on a Brioche Bun	\$20
Crispy Chicken Burger with Chunky Fries Battered Chicken Fillet, Sesame Slaw & Jalapenos served on a Brioche Bun	\$18
Vegan Burger (vg) with Chunky Fries Vegan Patty of Legumes & Nuts, Vegan Cheese served on a White Bun	\$16

(GF option available for all Burgers)

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Chicken Wings

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DINNER

(5.00pm -8.30pm)

200g MSA Eye Fillet	\$30
Roast Cherry Tomato, Mashed Potato or Chunky Fries, Sautéed Vegetables & Jus	
Crispy Skin Salmon	\$22
With Warmed Ancient Grains, Whipped Lemon Yoghurt & Baby Beetroot	
Fish Tacos	\$18
Battered White Market Fish, Slaw, Gherkins, Dill & Tartare Sauce	
Pork Loin	\$24
Leek, Confit Parsnip, Roast Carrots, Greens, Apple Puree & Honey Mustard Glaze (gf)	
Creamy Mushroom Bucatini	\$22
With Fresh Peas, Tarragon, Wild Mushroom Medley & Italian Mascarpone	
Battered Fish & Chips	\$24
House Lager Battered White Market Fish with Chunky Fries, Slaw, Fresh Lemon & Tartare Sauce	
Vegan Yellow Curry (vg)	\$22
Sweet Potato, Yams, Hawaiian Sweet Potato & Kipflers with Baby Corn, Fresh Lime Leaf & Spiced Coconut	
BTP Beef Burger with Chunky Fries	\$20
Aged Cheddar, Pickles, Caramelised Onion, Smoked Bacon with Tomato Sauce & Mustard served on a Brioche Bun	
Crispy Chicken Burger with Chunky Fries	\$18
Battered Chicken Fillet, Sesame Slaw & Jalapenos served on a Brioche Bun	
Vegan Burger (vg) with Chunky Fries	\$16
Vegan Patty of Legumes & Nuts, Vegan Cheese served on a White Bun	

(GF option available for all Burgers)

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— THE PALE —

KIDS

(Under 12)

Available Lunch & Dinner

Burger & Chips
Fish & Chips
Chicken Nuggets & Chips
\$10

DESSERTS

Lemon & Goat Cheese Parfait	\$14
Apple & Ginger Juice with Honey Comb	
Peanut Butter & White Chocolate Slice	\$12
With Espresso Glass, Berry Gel & hazelnut Soil	
Waffles & Chocolate	\$12
Chocolate Ganache, Chocolate Soil with Vanilla Ice Cream	
Ice Cream	\$6
Vanilla & Chocolate Ice Cream	

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DRINKS MENU

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B E Y O N D

— T H E P A L E —
COCKTAILS

ABOVE AND BEYOND 16

Pampero Rum, Elderflower Liqueur, Passionfruit, Vanilla, Mint & Lime

CENTURY ESPRESSO 16

Ketel One Vodka, Kahlua, Coffee & Choc bitters

FORTY-ONE 51 17

Ketel One Vodka, Chambord & French Liqueur topped with Prosecco

FEET ARE FOR DANCING 16

Ink Gin, Paraiso, Peach Schnapps & Lime Juice

DUTCH MULE 10

Ketel One Vodka, Stones Ginger Beer & Lime

GIN ME 17

Four Pillars Gin, Licor 43, Yuzu Juice & Lemon

PIMMS 8 | 27.5

Pimms, Lemonade, Ginger Ale, Orange, Strawberry, Cucumber & Mint

JACK SPARROW 16

UNTOLD Spiced Rum, Licor 43 & Pineapple Juice

TWO SOPHISTICATED LADIES 17

6100 Vodka, Paraiso, Lychee Juice & Lime

APEROL SPRITZ 11.5

Aperol, Riva Dei Frati Prosecco, Soda Water & Orange Wedge

NO WAY ROSÉ 16

Annabelle's Rosé, Paraiso, Lemon Juice & Berry Puree

RED SANGRIA PITCHER 28

Red Wine, Hennessy, Licor 43, Strawberry, Orange & Apple

WHITE SANGRIA PITCHER 28

White Wine, Hendricks Gin, Soda, Strawberry, Mint & Lime

Cocktail favourites on request

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SPARKLING/CHAMPAGNE

	G	B
VEUVE D'ARGENT CUVÉE BRUT Burgundy France	10	45
RIVA DEI FRATI PROSECCO Italy	11	52
JANSZ PREMIUM CUVÉE NV Tasmania		70
VEUVE CLICQUOT NV France		100
POL ROGER BRUT NV Epernay France	20	125

WHITE

O'LEARY WALKER WATERVALE RIESLING Clare Valley, SA	12	50
TORRES VINA SOL PARELLADA Penedes, Spain	9	35
HAY SHED HILL SEMILLON SAUVIGNON BLANC Margaret River, Western Australia	10	41
HA HA SAUVIGNON BLANC Marlborough, New Zealand		49
NAUTILUS ESTATE SAUVIGNON BLANC Marlborough, New Zealand	12	56
LA MASCHERA PINOT GRIGIO Limestone Coast, SA		50
MT DIFFICULTY PINOT GRIS Central Otago, New Zealand	12	50
WIRRA WIRRA ADELAIDE CHARDONNAY Adelaide Hills, SA	9	35
KOONYONG CLONALE CHARDONNAY Mornington Peninsula, Vic		69
CHRISTOBEL'S MOSCATO Barossa, SA	9	35

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ROSE

	G	B
TRIENNES ROSE IGP MEDITERRANEE	11.5	54
Provence, France		
YALUMBA BLOCK 2 GRENACHE ROSÉ		75
Northern Barossa, SA		
JIM BARRY ANNABELLE'S ROSE	11	45
Clare Valley, SA		

RED

TARRAWARRA ESTATE PINOT NOIR	13	59
Yarra Valley, Victoria		
WIRRA WIRRA ORIGINAL BLEND GRENACHE SHIRAZ	12.5	52
McLaren Vale, SA		
ANTINORI SANTA CRISTINA SANGIOVESE		45
Tuscany, Italy		
RUNNING WITH BULLS TEMPRANILLO	11	50
Barossa, South Australia		
CHAFFEY BROS.SYNONYMOUS: SHIRAZ	12	56
Barossa, South Australia		
REDBANK THE LONG PADDOCK SHIRAZ	10	40
King Valley, Victoria		
YALUMBA PARADOX SHIRAZ		78
Northern Barossa, South Australia		
WEST CAPE HOWE 'HANNA'S HILL' CABERNET MALBEC	11.5	45
Mount Barker, WA		
VASSE FELIX FILIUS CABERNET SAUVIGNON		65
Margaret River, WA		

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SEE TAPS FOR OUR SELECTION OF LOCALLY BREWED CRAFT BEER & CIDER

WHISKY / WHISKEY		BOURBON	
Chivas Regal 12yo	9	Jack Daniel's / Bulleit / Wild	9
Johnnie Walker Blue	22.5	Turkey	
Johnnie Walker Black	9	Jack Daniel's Gentleman Jack	10
Hakushu	14	Eagle Rare 10yo	13
Jameson / Tullamore Dew / Canadian	8		
Club / Dickel No 8		RUM / SPICE RUM	
Black Bush	10	Bundaberg UP / Captain	8
Spicebox / Fireball	9	Morgan	
Glenmorangie 10yo / Black Barrel	12	Pampero Blanco /UnTold	9
Glenkinchie	14	Bundaberg Select	10
Lagavulin	16	Kraken	10
Talisker	14	Ron Zacapa	20
Hibiki	18		
		GIN	
VODKA		Gordon's	8
Smirnoff Red	8	Tanqueray	8.5
Ketel One / Vodka 6100	9.5	Tanqueray No 10	12
Ciroc / Grey Goose / Belvedere	12	Green Ant	14
		Hendrick's / Four Pillars	12
COGNAC		Ink Gin	12
St Remy XO	8	Jinzu	11
Hennessy VSOP	12.5	Dingle	11
Remy Martin XO	29.5	Tanqueray Rangpur / Sevilla	9.5
TEQUILA		LIQUEUR	
Petron XO Cafe	13	Baileys / Jägermeister	8
Don Julio Blanco	12	Limoncello / Frangelico	
Don Julio Anejo	14	Disaronno	8
Jose Cuervo	8	Drambuie	10
Petron Silver	20	Cointreau	9
		Sambuca (Black/White)	9
APERITIF			
Campari/Pernod	8		
Aperol	7.5		

Remedy Kombucha 4.5

Original / Raspberry Lemonade / Apple Crisp / Hibiscus / Ginger Lemon

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The phrase "beyond the pale" dates back to the 14th century, when the part of Ireland that was under English rule was delineated by a boundary made of such stakes or fences and known as the English Pale. To travel outside of that boundary, beyond the pale, was to leave behind all the rules and institutions of English society, which the English modestly considered synonymous with civilization itself.