

EST
2016

B E Y O N D

— T H E P A L E —

FOOD & DRINKS

MENU

PALE PICKINGS

All Day Pickings from 11.30am to 9.30pm Sun-Thurs
10.30pm Fri/Sat

Chunky Fries with Honey Paprika Mayonnaise (v)	\$9
Sweet Potato Fries with Sweet Chilli & Sour Cream (v, gf)	\$12
Toasted Flat Bread with Labneh, Hummus, Pomegranate & Dukkah (Add Prosciutto \$4) (v option)	\$10
Nacho Mac 'N' Cheese Nuggets with Mustard Crème Fraiche (v)	\$12
Chicken Spring Rolls Tender Chicken, Coconut, Cabbage with Coriander Yoghurt (x3)	\$14
Pork Belly Bao Sticky Northern NSW Pork Belly with Slaw & Mayo	\$4 ea
Seared Charcoal Wagyu Sirloin Thinly Sliced Wagyu Sirloin with Avocado Purée, Bonito & Citrus Dressing	\$12
Satay Chicken Skewers with Cumin Labneh & Roasted Sesame (gf)	\$14
Cured Salmon Open Wonton Soy Dressing, Cucumber Avocado Puree & Fried Shallots (x2) (gf)	\$8
Szechuan Peppered Squid with Freshly Picked Herbs & Lime Chilli Dipping Sauce (gf)	\$16
Salt Bush Lamb Meatballs with Raspberry Jus, Turnip & Dehydrated Raspberry (gf)	\$12
Popcorn Chicken Crispy Fried Chicken with Bacon Mayo (gf)	\$14
Charcoal Rubbed Greens Broccolini, Kai Lan & Broccoli With Soy Glaze & Fresh Chilli (vg)	\$10
Tomato Medley Fresh Heirloom Tomato, Bocconcini with Ponzu Dressing (v, gf)	\$10
Mt Zero Marinated Olives with Turkish Bread (vg)	\$9
House Made Pickled Bowls Pickled Baby Veg with Crackers (v, gf)	\$6

Oysters (each)

1. Natural with Lemon (gf)	\$3
2. Smoked Bacon Kilpatrick (gf)	\$3.5
3. Verjuice with Tomato & Dill	\$3.5

BTP Share Board

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

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

Please Order at Waiter Station with Table Number

LUNCH

11.30AM - 3.00PM

BTP Club Sandwich (Add Chunky Fries +\$2, Sweet Potato Fries +\$4)	\$14
Poached Chicken, Bacon, Avocado, Mayo, Fresh Tomato & Lettuce	
Thai Beef Salad	\$12
Vermicelli Noodles, Freshly Picked Garden Mint with Onion & Lime (gf)	
Battered Fish & Chips	\$24
House Lager Battered White Market Fish with Chunky Fries, Slaw, Fresh Lemon & Tartare Sauce	
Philly Steak Sandwich	\$12
Sliced Beef, Roast Capsicum, Oak Leaf Lettuce, Provolone Cheese with Capsicum Mayo (Add Chunky Fries +\$2, Sweet Potato Fries +\$4)	
Fish Tacos	\$18
Battered White Market Fish, Slaw, Lilliput Capers, Fresh Herbs & Tartare Sauce	
BTP Salad (Add Poached Chicken \$3)	\$14
Thinly sliced Broccoli, Red Cabbage, Cranberry, Fresh Lime & Hazelnuts	
Chicken Cous Cous (v option)	\$14
Pearl Cous Cous, Sun-dried Tomato, Spring Onion, Fetta & Coriander	
Spanner Crab Linguini	\$22
Sunshine Coast Spanner Crab, Chilli, Garlic, Crispy Capers & Spinach	
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, Vegan Cheese, Beetroot, Onion & Tomato served on a White Bun	
(GF option available for all Burgers)	

KIDS

(Under 12)

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

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Oysters (each)

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Chicken Wings

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DINNER

5.00pm - 8.30pm

200g Eye Fillet	\$30
MSA Grade Eye Fillet with Choice of Mash or Chunky Fries, Greens or Salad, Mushroom Cream Sauce or Jus	
Crispy Skin Salmon	\$22
With Warmed Ancient Grains, Whipped Lemon Yoghurt & Baby Beetroot	
Fish Tacos	\$18
Battered White Market Fish, Slaw, Lilliput Capers, Fresh Herbs & Tartare Sauce	
Lamb Rump	\$26
Locally Sourced Saltbush Lamb, Parsnip Puree, Orange Roasted Baby Heirloom Carrots, Pistachio & Persian Feta	
Spanner Crab Linguini	\$22
Sunshine Coast Spanner Crab, Chilli, Garlic, Crispy Capers & Spinach	
Battered Fish & Chips	\$24
House Lager Battered White Market Fish with Chunky Fries, Slaw, Fresh Lemon & Tartare Sauce	
Fish Green Curry (Vegan Option Available)	\$22
Green Curry, White Asparagus, White Fish or Yams (VG), Served with Aromatic Jasmine rice	
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, Vegan Cheese, Beetroot, Onion & Tomato served on a White Bun	

(GF option available for all Burgers)

Sides \$6

- Cous Cous with Sun-dried Tomato, Spring Onion, Feta & Coriander Salad
 - Charcoal Rubbed Steamed Asian Greens with Soy Glaze
 - Fresh Heirloom Tomato, Bocconcini & Ponzu Dressing
 - BTP Signature Chunky Fries with Honey Paprika Mayo

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(Under 12)

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\$10

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DESSERTS

Espresso Martini Dessert	\$14
Coffee Syrup, Frangelico Cream, Vanilla Ice Cream & Kahlua	
Cookies & Cream Panna Cotta	\$12
Panna Cotta with Crushed Oreos, Powdered Nutella & White Chocolate Ganache	
Ice Cream	\$6
Vanilla & Chocolate Ice Cream	

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DRINKS MENU

COCKTAILS

ABOVE AND BEYOND	16
Pampero Rum, Elderflower Liqueur, Passionfruit, Vanilla, Mint & Lime	
ESPRESSO MARTINI	16
Ketel One Vodka, Kahlua, Coffee & Choc bitters	
DILLUSION	17
Hendrick's Gin, Elderflower, Lemon Juice & Dill	
IRISH MAID	17
Jameson Whiskey, Elderflower Liqueur, Lemon Juice & Cucumber	
DUTCH MULE	12
Ketel One Vodka, Stones Ginger Beer & Lime	
SOUTHSIDE	16
Tanqueray Gin, Freshly Squeezed Lime Juice & Mint	
PIMMS	8 27.5
Pimms, Lemonade, Ginger Ale, Orange, Strawberry, Cucumber & Mint	
JOE CROW	16
Jose Cuervo Tequila, Paraiso, Lime & Grapes	
TWO SOPHISTICATED LADIES	17
6100 Vodka, Paraiso, Lychee Juice & Lime	
APEROL SPRITZ	11.5
Aperol, Riva Dei Frati Prosecco, Soda Water & Orange Wedge	
BOURBON RENEWAL	18
Maker's Mark Bourbon, Crème De Cassis, Lemon Juice & Bitters	
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

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
KOOYONG CLONALE CHARDONNAY Mornington Peninsula, Vic		69
CHRISTOBEL'S MOSCATO Barossa, SA	9	35

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		

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

WHISKY / WHISKEY

Chivas Regal 12yo	9
Johnnie Walker Blue	22.5
Johnnie Walker Black	9
Hakushu	14
Jameson / Tullamore Dew / Canadian Club / Dickel No 8	8
Black Bush	10
Spicebox / Fireball	9
Glenmorangie 10yo / Black Barrel	12
Glenkinchie	14
Lagavulin	16
Talisker	14
Hibiki	18

VODKA

Smirnoff Red	8
Ketel One / Vodka 6100	9.5
Ciroc / Grey Goose / Belvedere	12

COGNAC

St Remy XO	8
Hennessy VSOP	12.5
Remy Martin XO	29.5

TEQUILA

Petron XO Cafe	13
Don Julio Blanco	12
Don Julio Anejo	14
Jose Cuervo	8
Petron Silver	20

APERITIF

Campari/Pernod	8
Aperol	7.5

BOURBON

Jack Daniel's / Bulleit / Wild Turkey	9
Jack Daniel's Gentleman Jack	10
Eagle Rare 10yo	13

RUM / SPICE RUM

Bundaberg UP / Captain Morgan	8
Pampero Blanco /UnTold	9
Bundaberg Select	10
Kraken	10
Ron Zacapa	20

GIN

Gordon's	8
Tanqueray	8.5
Tanqueray No 10	12
Green Ant	14
Hendrick's / Four Pillars	12
Ink Gin	12
Jinzu	11
Dingle	11
Tanqueray Rangpur / Sevilla	9.5

LIQUEUR

Baileys / Jägermeister	8
Limoncello / Frangelico	
Disaronno	8
Drambuie	10
Cointreau	9
Sambuca (Black/White)	9

Remedy Kombucha 4.5

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

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.