

EST
2016

B E Y O N D

— T H E P A L E —

FOOD & DRINKS

MENU

DRAMANTI ARTISAN ROASTER

REG \$4 LG \$4.8

CAPPUCCINO | FLAT WHITE | LATTE | LONG BLACK | MOCHA
WHITE CHOCOLATE MOCHA
HOT CHOCOLATE | WHITE HOT CHOCOLATE
CHAI LATTE | TURMERIC LATTE | MATCHA GREEN TEA LATTE

ESPRESSO | PICCOLO | MACCHIATO \$3.5

DRINKS ON ICE \$4.5

LATTE | LONG BLACK | MOCHA | CHAI | DIRTY CHAI | CHOCOLATE

EXTRAS \$0.5

EXTRA SHOT | DECAF
SOY | ALMOND | COCONUT | ZYMIL MILK
CARAMEL | VANILLA | HAZELNUT | BUTTERSCOTCH | IRISH CREAM | MINT

TEA \$4.5

ENGLISH BREAKFAST | IRISH BREAKFAST | EARL GREY
LEMONGRASS & GINGER | PEPPERMINT
JASMINE GREEN | CHAI

JUICES \$3.5

ORANGE | APPLE | PINEAPPLE | CRANBERRY

KOMBUCHA \$5

ORIGINAL | RASPBERRY LEMONADE | APPLE CRISP
HIBISCUS KISS | GINGER LEMON | CHERRY PLUM

SOFT DRINK \$4

COKE | COKE NO SUGAR
SPRITE | GINGER ALE | LEMON LIME & BITTERS | GINGER BEER

Please Order at Waiter Station with Table Number

BREAKFAST

<u>THE SMASHED PALE **</u>	\$14
Avocado on Toast, Pomegranate Two Ways, Feta & Dukkah (Add Eggs \$4)	
<u>EGGS YOUR WAY **</u>	\$12
Eggs Cooked How You Like on Sourdough (Add Bacon \$4)	
<u>THE BIG PALE</u>	\$22
Two Eggs, Sourdough, Smoked Bacon, Roasted Tomato, Beef Chipolatas, Mushrooms, Hash, Chipotle & Spinach	
<u>BREAKFAST PIZZA (Option **)</u>	\$18
Bacon & Fried Egg Pizza, Bocconcini with Tomato Base, Pesto & Caramelised Onions	
<u>STRAWBERRY & CREAM WAFFLE **</u>	\$16
Fresh Waffle with Champagne Macerated Strawberries, Strawberry Gel, Chantilly Cream & Raspberry Powder	
<u>BREKKI RAGOUT</u>	\$17
24 Hour Braised Brisket Served with Potato Purée, Poached Egg & Grana Parmigiano On Sourdough	
<u>HAM HOCK BEANS (Option ***)</u>	\$16
Braised Smoked Hocks with 5 Bean Kasundi on Sourdough with Poached Egg	
<u>ISRAELI MUSHROOMS & POACHED EGGS** (Option ***)</u>	\$15
Warm Hummus, Sautéed Mushroom in Garlic & Thyme with Truffle Oil & Caramelised Onion Served On Rye Bread	
<u>WARM BRUSCHETTA BREKKI ** (Option ***)</u>	\$16
Confit Cherry Tomatoes with Red Onion, Garlic, Basil & Feta Served on Turkish Bread with Poached Eggs & Basil Oil	
<u>EGGS BENNY (Option **)</u>	\$17
Bacon Salmon Haloumi with Kale, Poached Egg & Hollandaise	

SIDES

Bacon \$4 | Avocado \$3 | Haloumi \$3 | Tomato \$3 | Eggs (2) \$4 |
Mushrooms \$4 | Salmon \$4 | Chipolatas \$4 | Hash Brown (ea) \$3 | Spinach \$4 |
5 Bean Kasundi \$5

<u>Kids Meals</u>	\$7
Egg & Dippers Waffles, Maple Syrup & Ice Cream Jam on Toast	

*Gluten Free Available Upon Request * Vegetarian ** Vegan ****

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PALE PICKINGS

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

Chunky Fries with Honey Paprika Mayonnaise	\$9
Sweet Potato Fries with Tarragon Mayo	\$12
Rosemary, Potato & Blue Cheese Pizza **	\$16
Chicken Spring Rolls Tender Chicken, Coconut, Cabbage with Coriander Yoghurt (x3)	\$14
Fried Chicken Bao (Option *) Hoisin & Sriracha Mayo with Slaw & Fresh Onion	\$5ea
Seared Charcoal Wagyu Sirloin with Wasabi & Avocado, Bonito, Citrus Dressing & Charcoal	\$12
Chicken Skewers * with Curried Yoghurt, Cashew & Fresh Pomegranate (x5)	\$14
Szechuan Peppered Squid with Freshly Picked Herbs & Lime Chilli Dipping Sauce	\$16
Salt Bush Lamb Meatballs * with Sumac & Labneh (x4)	\$14
Popcorn Chicken * Crispy Fried Chicken with Bacon Mayo	\$14
Hot Charred Cherry Tomatoes ** with Yoghurt, Basil Oil & Caramelised Apple Balsamic Glaze Served with Crusty Bread	\$14
Tender Stem Broccoli ** in Soy Sauce, Garlic & Peanut	\$12
3 Cheese & Truffle Arancini ** with House Smoked Sugo	\$14
Fried Zucchini Chips ** with Shaved Grana Parmigiano	\$14
Margherita Pizza ** with Bocconcini, House Sugo & Fresh Basil	\$17
Garlic & Thyme Flat Bread ** Fresh Garlic & Fresh Thyme with Parmigiano (Add Prosciutto \$4)	\$15

BTP Grazing Board

Sliced Prosciutto & Salami with Triple Cream Brie, Section 28 Monforte Cheese
served with Baby Potato Salad, House Made Pickles, Fig Jam, Muscatels
& a Selection of Breads
\$20

Chicken Wings

Buffalo w Blue Cheese Mayo | Crispy BTP Seasoning | BBQ | Chipotle & Adobo
6 for \$8 | 12 for \$15 | 20 for \$20

KIDS

(Under 12)

Burger & Chips | **Napoli Pasta & Cheese** | **Chicken Nuggets & Chips**
\$10

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LUNCH & DINNER

11.30AM - 3.00PM | 5PM - 8.30PM

200g Black Angus Eye Fillet	\$32
Served with your Choice of Mash or Chunky Fries & Salad or Steamed Greens with Peppercorn Sauce Red Wine Jus Mushroom	
Tasmanian Salmon *	\$25
180g Salmon with Quinoa, Wild Rice, Baby Carrots, Pesto Yoghurt Hand Picked Foliage, Forum Vinaigrette & Fresh Peas	
Slow Cooked Clare Valley Lamb Shank *	\$28
300g Lamb Shank with Smoked Jerusalem Artichoke Purée, Garden Pea, Monforte Cheese & Dauphinoise Potato with Rosemary Jus	
Salmon & Scallop Tagliatelle	\$24
Served with Saffron Cream, Scallops & Tasmanian Salmon	
Fish Tacos	\$19
Served with Pico De Gallo, Shredded Mixed Cabbage with Yoghurt & Jalapeño Dressing	
Beer Battered Market Fish	\$22
With Chunky Fries, House Made Slaw, Fresh Citrus & Tartare Aioli	
Wild Mushroom & Black Garlic Tagliatelle **	\$22
Wild Mushroom Medley, Black Garlic & Cream Tagliatelle	

BURGERS / SANDWICHES

BTP Beef Burger with Chunky Fries	\$20
Aged Cheddar, Pickles, Caramelised Onion, Smoked Bacon Served on a Sweet Bun	
Crispy Chicken Burger with Chunky Fries	\$19
Battered Chicken Fillet, Sesame Slaw & Jalapeños served on a Sweet Bun	
Vegan Burger with Chunky Fries ***	\$18
Vegan Patty, Vegan Cheese, Vegan Mayo Beetroot, Onion & Tomato Served on a White Bun	
Open Chicken Avo & Bacon Sandwich with Chunky Fries	\$18
With Aged Cheddar, Mayo & Oak Leaf Lettuce on Sourdough	
Philly Cheese Steak Sandwich with Chunky Fries	\$17
Sliced Skirt Steak, Provolone Cheese, Roasted Capsicum & Mayo on Sourdough	

SALADS

Thai Beef	\$14
Sliced Skirt Steak with Glass noodles, Thai Dressing, Fresh Chilli & Mint	
Gado Gado Salad ***	\$9 \$12
Cauliflower, Broccoli, Cabbage, Cucumber, Preserved Lemon Dressing & Peanuts (Add Chicken \$4)	
Rocket & Lentils * ** (Option ***)	\$9 \$12
Fresh Rocket, Warm Lentils, Fresh Grapes and Persian Fetta	

*Gluten Free * Vegetarian ** Vegan ****
Burgers/Sandwiches can be Gluten Free Upon request

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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	
GIMME A SEC	16
Jameson Whiskey, Cinzano Bianco, Apple & Lemon Juice, Dash of Orange Bitters	
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	
TEQUILA MOCKINGBIRD	16
Don Julio Blanco Tequila, Cointreau, Pineapple, Cranberry & Lime	
TWO SOPHISTICATED LADIES	17
6100 Vodka, Paraiso, Lychee Juice & Lime	
APEROL SPRITZ	11.5
Aperol, Riva Dei Frati Prosecco, Soda Water & Orange Wedge	
BEE'S KNEES	16
Tanqueray Gin, Lemon Juice & Honey Syrup	
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
HAY SHED HILL SEMILLON SAUVIGNON BLANC Margaret River, WA	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	11	48
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		
JIM BARRY ANNABELLE'S ROSE	11	45
Clare Valley, SA		

RED

TARRAWARRA ESTATE PINOT NOIR	13	59
Yarra Valley, VIC		
WIRRA WIRRA ORIGINAL BLEND GRENACHE SHIRAZ	12.5	52
McLaren Vale, SA		
LANGMEIL GSM		55
Barossa, SA		
RUNNING WITH BULLS TEMPRANILLO	11	50
Barossa, SA		
CHAFFEY BROS.SYNONYMOUS: SHIRAZ	12	56
Barossa, SA		
REDBANK THE LONG PADDOCK SHIRAZ	10	40
King Valley, VIC		
JIM BARRY MCRAE WOOD SHIRAZ		75
Clare Valley, SA		
WEST CAPE HOWE 'HANNA'S HILL' CABERNET MALBEC	11.5	45
Mount Barker, WA		
FOREST HILL CABERNET SAUVIGNON	13	59
Great Southern, WA		

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

BEERS

On Tap (subject to change)

Beyond The Pale House *Lager* 4.6%

Stone & Wood *Pacific Ale* 4.4%

Green Beacon 3 Bolt *Pale Ale* 4.5%

XXXX Gold *Lager* 3.5%

Green Beacon Windjammer *IPA* 6%

Burleigh Big Head *Lager* 4.2%

Beyond The Pale *Session Ale* 3.5

Australian Made Cider

Other Seasonal Taps on Rotation, please see bar staff

Packaged Beer & Cider Available

Asahi Super Dry | Boags Premium | Balter XPA | Balter IPA

Brookvale Ginger Beer | Corona | Fortitude Pacer | Hahn 3.5 & 4.6

Heineken | Peroni Nastro | Pure Blonde | Tooheys New

James Squire 150 Lashes | Guinness | Coors | XXXX Summer

Becks | Punk IPA

Somersby Apple | Pear | Watermelon

Hills Apple | Pear

Rekorderlig Pear | Cocktail | Strawberry & Lime | Mango

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.