

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* | CHOCOLATE

EXTRAS \$0.5

EXTRA SHOT | DECAF | DIRTY CHAI*
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
LEMONADE | GINGER ALE | LEMON LIME & BITTERS | GINGER BEER

Please Order at Waiter Station with Table Number

BREAKFAST

<u>FRESH SOURDOUGH TOAST</u>	\$8
With Preserves	
<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 Brown, Chipotle & Spinach	
<u>BTP MUFFIN</u>	\$10
Served with Bacon, Fried Egg, Spinach, Aged Cheddar & BBQ Sauce (Add Hash Brown \$3)	
<u>BANANA BREAD</u>	\$14
Served with Coconut Ice Cream, Seasonal Berries & Candied Walnut & Cocoa	
<u>BREKKI RAGOUT</u>	\$17
24 Hour Braised Brisket Served with Potato Purée, Poached Eggs & Grana Parmigiano On Sourdough	
<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>BRUSCHETTA BREKKI ** (Option ***)</u>	\$16
Cherry Tomatoes with Red Onion, Garlic, Basil & Feta Served on Sourdough with Poached Eggs & Basil Oil	
<u>EGGS BENNY (Option **)</u>	\$17
Bacon Salmon Haloumi with Kale, Poached Egg & Hollandaise	
<u>BIRCHER MUESLI & COCONUT YOGHURT * ***</u>	\$15
Rolled Oats, Green Apple, Dried Fruit Served with Coconut Yoghurt & Berries	

SIDES

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

Kids Meals \$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 Mayo	\$10
Sweet Potato Fries with Tarragon Mayo	\$12
Fresh Oysters with Yuzu Caviar (*) or Smoked Kilpatrick	\$5 \$6
Chicken Spring Rolls Tender Chicken, Coconut, Cabbage with Coriander Yoghurt (x3)	\$14
Sticky Pork Belly Bao Fresh Cucumber, Carrot & Mint	\$5ea
Chicken Skewers * with Hazelnut, Zhoug & Labneh	
Szechuan Peppered Squid * with Freshly Picked Herbs & Lime Chilli Dipping Sauce	\$16
Fragrant Lime & Chilli Prawn Skewers * With Coriander, Chilli Glaze & Fresh Lime (x5)	\$14
Salt Bush Lamb Meatballs * with Tzatziki & Pickled Beetroot (x4)	\$14
Popcorn Chicken * Crispy Fried Chicken with Bacon Mayo	\$14
Steamed Broccoli & Fresh Garden Peas * *** With Lemon Garlic & Mint	\$12
3 Cheese & Truffle Arancini ** with House Smoked Sugo (x4)	\$14
Fried Zucchini Chips ** with Shaved Grana Parmigiano & Buttermilk Ranch Dressing	\$14
Pepperoni Pizza with Napoli & Mozzarella	\$18
Margherita Pizza ** with Bocconcini, House Sugo & Fresh Basil	\$17

BTP Grazing Board

Sliced Prosciutto & Salami with Triple Cream Brie, Semi Firm Cheese served
with Baby Potato Salad, House Made Pickles, Fig Jam, Muscatels
& 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

SALADS

Roast Chicken Salad *	\$9 \$12
Chicken served with Beans, Green Olives, Potato, Tomato & Basil	
Gado Gado Salad ***	\$9 \$12
Cauliflower, Broccoli, Cabbage, Cucumber, Preserved Lemon Dressing & Peanuts (Add Chicken \$4)	
Rocket & Pear Salad * ** (Option ***)	\$9 \$12
Rocket with Fresh Pear, Parmesan & Blackberry Vinaigrette	

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LUNCH & DINNER

11.30AM - 3.00PM | 5PM - 8.30PM

200g Black Angus Eye Fillet	\$30
Your Choice of Side & Sauce	
Mash Chunky Fries Salad Greens	
Peppercorn Sauce Red Wine Jus Mushroom	
Extras: Mash \$4 Chunky Fries \$4 Salad \$3 Greens \$4	
Tasmanian Salmon *	\$25
200g Salmon with Quinoa, Wild Rice, Baby Carrots, Pesto Yoghurt Dill & Tarragon Salad, Forum Vinaigrette & Fresh Peas	
250g Lamb Rump	\$26
Medium - Rare Lamb Rump with Zucchini Puree, Crushed Kipfler Potato, Lamb Fat Vinaigrette, Baby Carrot, Radish & Fresh Herb Salad with Zhoug Dressing	
Salmon & Scallop Linguine	\$24
Served with Saffron Cream, Scallops & Tasmanian Salmon	
Fish Tacos	\$21
Served with Pico De Gallo, Shredded Mixed Cabbage with Yoghurt & Jalapeño Dressing (x3)	
Beer Battered Market Fish	\$22
With Chunky Fries, House Made Slaw, Fresh Citrus & Tartare Aioli	
Potato Gnocchi (Option **)	\$22
Fresh Potato Gnocchi with Pancetta or Pumpkin Crispy Sage & Shaved Parmesan	

BURGERS / SANDWICHES

BTP Beef Burger with Chunky Fries (Option *)	\$20
Aged Cheddar, Pickles, Caramelised Onion, Smoked Bacon Served on a Sweet Bun	
Crispy Chicken Burger with Chunky Fries (Option *)	\$19
Battered Chicken Fillet, Sesame Slaw & Jalapeños served on a Sweet Bun	
Vegan Burger with Chunky Fries *** (Option *)	\$18
Vegan Patty, Vegan Cheese, Vegan Mayo, Beetroot, Onion & Tomato Served on a White Bun	
Open Chicken, Avo & Bacon Sandwich with Chunky Fries (Option *)	\$18
With Aged Cheddar, Mayo & Oak Leaf Lettuce on Sourdough	
Steak Sandwich with Chunky Fries (Option *)	\$17
Wagyu Steak, Caramelised Onion, Garlic Aioli & Rocket on Sourdough	

KIDS \$10

(Under 12)

Burger & Chips | Napoli Pasta & Cheese | Chicken Nuggets & Chips

*Gluten Free ** *Vegetarian *** *Vegan ****

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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

PINK DRAGON 17

Gordon's Pink Gin, Sweet Vermouth, Dragon Fruit Syrup, Lemon Juice,

Egg White & Orange 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	12	50
Clare Valley, SA		
HAY SHED HILL SEMILLON SAUVIGNON BLANC	10	41
Margaret River, WA		
HA HA SAUVIGNON BLANC		49
Marlborough, New Zealand		
NAUTILUS ESTATE SAUVIGNON BLANC	12	56
Marlborough, New Zealand		
LA MASCHERA PINOT GRIGIO	11	48
Limestone Coast, SA		
MT DIFFICULTY PINOT GRIS	12	50
Central Otago, New Zealand		
WIRRA WIRRA ADELAIDE CHARDONNAY	9	35
Adelaide Hills, SA		
KOOYONG CLONALE CHARDONNAY		69
Mornington Peninsula, VIC		
CHRISTOBEL'S MOSCATO	9	35
Barossa, SA		

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		
YALUMBA BAROSSA 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.