

EST
2016

BEYOND

— THE PALE —

FOOD & DRINKS

MENU

BREAKFAST

AVAILABLE FROM 6:45AM – 10:45AM DAILY

Fresh Sourdough Toast (GFO) With Preserves, Nutella, Peanut Butter, Jam or Vegemite	\$9
Eggs Your Way (GFO) Eggs Cooked Your Way, House Relish, Sourdough Add Bacon - \$5	\$14.5
Mushroom Tartlet (VEG) A Savory Blend of Sautéed Mushrooms and Sweet Caramelized Onions. On A Bed of Spinach, Topped with Crumbled Feta, Slow-Roasted Tomato and Pumpkin, Drizzled with Velvety Hollandaise Sauce	\$19
Smashed Avo (GFO) (VEG) (VO) Smashed Avocado on Freshly Toasted Ciabatta, Topped with Creamy Crumbled Feta and Nut-Free Dukkah. Finished with A Hint of Smoked Paprika and A Drizzle of Pomegranate Molasses Add Bacon \$5 Add Eggs \$5	\$19
BTP Home-Made Pancake (VEG) Homemade Pancakes Served with A Luscious Berry Compote, Topped with Creamy Mascarpone, Butterscotch Sauce and Pomegranate Molasses	\$18.5
BTP Brekki Burger Bacon, Fried Egg, American Cheese, Rocket, Smoked Chipotle BBQ Sauce, Crispy Hash Brown	\$20
The Big Brekki (GFO) Two Eggs, Smoked Bacon, Roasted Tomato, Beef Chipolatas, Mushrooms, Hash Brown, Spinach, Toasted Sourdough	\$27
Spanish Omelete A Classic Spanish Omelette with Tomatoes, Melted Cheese, Spicy Chorizo, Spinach, and Crispy Potato	\$19
Eggs Benny (GFO) Crispy Bacon Smoked Salmon Grilled Haloumi Poached Eggs, Hollandaise Sauce, Spinach, Toasted Sourdough	\$21.5

Breakfast Crepe (GF)

\$19

A Crepe Filled with Fluffy Scrambled Eggs and Spinach, Layered with Melted Cheddar Cheese, Savory Ham, Tomatoes and Tangy Relish

SIDES

Bacon \$5 | Avocado \$5 | Haloumi \$5 | Tomato \$4 | Eggs \$5 |
Mushrooms \$5 | Smoked Salmon \$6 | Hash Brown \$5 | BTP Beans \$5

KIDS MEALS - \$12 UNDER 12

Eggs & Toast

BTP Home-Made Pancake

Berry Compote, Whipped Cream, Butterscotch, Honey

Ham & Cheese Toastie

(GF) Gluten Free

(GFO) Gluten Free Option

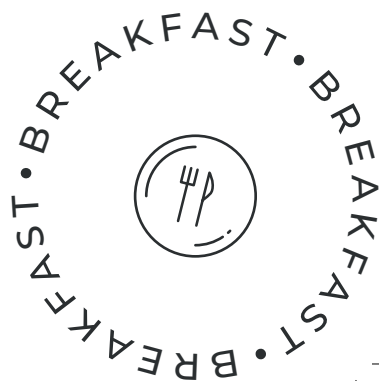
(V) Vegan

(VO) Vegan Option

(VEG) Vegetarian

Please confirm all dietary requirements with staff when ordering, we will do our best to accommodate you. All our fried food is cooked in the same oil which may contain gluten.

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DINE IN CAFE DRINKS

AVAILABLE FROM 6:30AM – 3:00PM DAILY

COFFEE

Flat White | Latte | Cappuccino | Mocha (S) \$4.50 (L) \$5.20

Long Black | Chai

Dirty Chai Latte (S) \$5.00 (L) \$5.50

Piccolo | Espresso | Macchiato \$3.70

Iced Latte | Iced Long Black | Iced Mocha | Iced Chai \$5.00

Iced Chocolate | Iced Strawberry

Iced Dirty Chai \$5.50

Babyccino \$2.00

| ADDITIONS

Extra Shot 50c

Flavoured Syrup 50c

Caramel | Vanilla | Hazelnut

Alternative Milks 50c

Zymil | Soy | Almond | Oat | Coconut

Loose-Leaf Teas \$4.90

English Breakfast | Earl Grey | Irish Breakfast | Chai
Green | Peppermint | Lemongrass & Ginger

COLD DRINKS

Selection of drinks - see café window

Coconut Water \$4.50

Coke | Coke No Sugar (Bottle) \$5.50

BAR DRINKS

ALCOHOL SERVICE FROM 10:30AM DAILY

Juices (S) \$3.00 (L) \$4.50
Orange | Apple | Pineapple | Cranberry

Soft Drink \$4.50
Pepsi | Pepsi MAX | Lemonade | Lemon, Lime & Bitters
Ginger Ale | Tonic Water | Soda Water

Ginger Beer \$5.50

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PALE PICKINGS MENU

11:30AM – LATE

Chunky Fries (VEG)(VO) with Garlic Aioli	\$12
Sweet Potato Fries (GF)(VEG)(VO) with Chipotle Sour Cream	\$14
Skinny Fries (GF)(VEG)(VO) with Garlic Aioli	\$10
Vegetable Spring Rolls (3) Spicy Plum Sauce, Fried Shallots	\$17
Wagyu Beef Spring Rolls (3) House Made Smokey BBQ Sauce	\$19
3 Cheese & Chive Arancini (4)(VEG) Red Pepper Relish, Rocket	\$18
Cajun Salt Calamari Kewpie Mayo, Lemon	\$18
Coconut Soy Prawn Skewers (6) Succulent Prawns Marinated in A Fragrant Coconut Soy Glaze, with A Crunchy Bean Sprouts and Bok Choi Salad, Chili Thread, Drizzled with A Savory Oyster Sauce	\$20
Steamed Pork Dumplings (6) Xiao Long Bao Bun, Asian Greens, Bean Sprouts, Light Soy	\$18
Satay Chicken Skewers (GF) BTP Peanut Satay Sauce, Jasmine Rice, Oak Lettuce	\$18
Kung Pao Cauliflower (GF) (VEG) (VO) Cashews, Shallots, Fried Onions, Soy Glaze, Coriander	\$17
Chorizo Empanada A South American Savory Pastry Filled with Spiced Chorizo, Served with A Vibrant Salsa Roja	\$18
Bruschetta Toasted Warmed Ciabatta Drizzled with Fragrant Garlic Olive Oil, Topped with Tomatoes and Kalamata Olives. Finished With Creamy Brie Cheese and Fresh Oregano	\$18

CHICKEN WINGS

Buffalo with Blue Cheese Mayo | Crispy | Teriyaki with Sesame | Memphis Dry Rub

6 for \$10 | 12 for \$18 | 20 for \$25

SALADS 11.30AM – 3PM | 5PM – LATE

Smoked Chicken Salad

\$21

Tender Smoked Chicken, Bean Sprouts, Snow Peas, Cucumber, Cherry Tomatoes, Spanish Onion. All Tossed Together with A Zesty Citrus Chilli Dressing, Served on A Bed of Mixed Mesclun Greens

Warmed Thai Beef Salad (GF)

\$18.5

Mesclun, Bean Sprouts, Tomato, Red Onion, Asian Dressing

Roast Beetroot & Goat Cheese Salad (GF)(VEG)(VO)

\$18.5

Rocket, Pine Nuts, Red Wine Vinaigrette

| Add Chicken \$5 | Add Prawns \$7 | Add Tofu \$4

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LUNCH & DINNER

11.30 – 3PM | 5PM – LATE

300g Riverine Angus Striploin MB2+ (GF) Peppercorn Red Wine Jus Porcini Cream Chunky or Skinny Fries with Garden Salad & Choice of Sauce Add Prawns \$7 Add Squid \$6 Add Sweet Potato Fries \$2	\$40
200g Eye Fillet Diamantina Grass Fed Eye Fillet, Rich Mushroom Duxelles, Creamy Paris Mash, Steamed Broccoli, Drizzled with A Luscious Red Wine Jus and Served with A Classic Béarnaise Sauce	\$48.5
Fish Tacos Battered Sea Perch, Cabbage Slaw, Grilled Corn Salsa, Coriander, Chipotle	\$25
Barramundi Crispy Skinned Barramundi, Spiced Bombay Potatoes, Tangy Choron Sauce, Served with A Crisp Salad Tossed in A Zesty Chilli Citrus Dressing	\$34
Prawn Fettuccini Sautéed Shallots, Ripe Cherry Tomatoes, Creamy Avocado and Crunchy Broccoli. Drizzled with Fragrant Citrus Oil and Finished with Cracked Black Pepper	\$28
Fish & Chips Beer Battered Market Fish, Chunky or Skinny Fries, Garden Salad, Tartare Sauce, Lemon	\$26.5
BBQ Pork Spare Ribs (GF) Oak Lettuce, Coleslaw, Choice of Chunky or Skinny Fries Add Sweet Potato Fries \$2	\$25

BURGERS

Served with your choice of Chunky or Skinny Fries.

BLT (GFO) Bacon, Lettuce, Tomato, Tomato Sauce, Turkish Bread	\$18.5
BTP Beef Burger (GFO) American Cheese, Bacon, Caramelised Onion, Pickles, Mustard, Ketchup, Milk Bun	\$25
Grilled Chicken Burger (GFO) Chicken Breast, Lettuce, Tomato, Cheddar, Aioli, Milk Bun	\$23
Crispy Chicken Burger (GFO) Crispy Fried Chicken, Cabbage Slaw, Habanero Mustard, Milk Bun	\$23
Vegan Falafel Burger (V) (GFO) Chickpea Patty, Beetroot Hummus, Rocket, Guacamole, Vegan Cheese, White Bun	\$23

| Add Sweet Potato Fries \$2

| Gluten Free Bun on all Burgers \$2

KIDS - \$12 UNDER 12

Burger & Chips | Creamy Cheese Pasta | Fish & Chips | Chicken Nuggets & Chips

'Busy Nippers' Kids Activities Pack \$2

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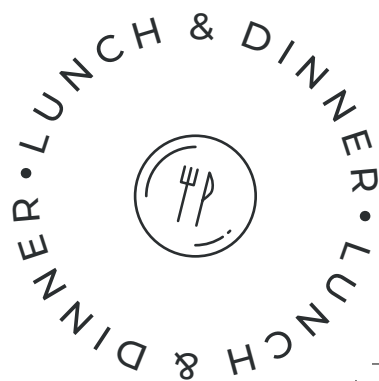
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SIGNATURE COCKTAILS

Fisherman's Prayer Pampero White Rum, Lemon Juice & Raspberry	\$19
Above & Beyond Pampero White Rum, Elderflower Liqueur, Passionfruit Pulp, Mint & Lime Juice	\$19
Pink Dragon Gordon's Pink Gin, Sweet Vermouth, Dragon Fruit Syrup, Lemon Juice, Egg White & Aromatic Bitters	\$18.5
Richie Nick's Gordon's Gin, Cointreau, Lemon Juice, Chilli & Olive Brine	\$18.5
Alice Jinzu Gin, Soju, Elderflower Liqueur & Blackcurrant	\$20
Feet Are For Dancing Limoncello & Lemon Juice with an Ink Gin Float	\$19
Silver Fox Gordon's Gin, Orgeat Syrup, Amaretto, Lemon Juice & Egg White (Contains Nuts)	\$20
Dillusion Hendrick's Gin, Elderflower Liqueur, Lemon Juice, Fresh Cucumber & Dill	\$22
Tequila Mockingbird Don Julio Blanco Tequila, Chambord, Pineapple, Cranberry & Lime Juice	\$20
Red Grasshopper Don Julio Blanco Tequila, Lime Juice, Chilli & Local Honey	\$20
Tattletale Chivas Regal Whiskey, Talisker Whiskey, Honey & Aromatic Bitters	\$22
Rome With A View Campari, Dry Vermouth & Lime Juice	\$17.5

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CLASSIC COCKTAILS

Espresso Martini Ketel One Vodka, Kahlua & Dramanti Espresso	\$18
Margarita José Cuervo, Tequila, Cointreau & Lime Juice	\$19
Dutch Mule Ketel One Vodka, Stone's Ginger Beer, Fresh Mint, Lime Juice & Aromatic Bitters	\$17
Long Island Iced Tea Ketel One Vodka, Gordon's Gin, José Cuervo Tequila, Pampero White Rum, Cointreau, Fresh Lemon & Cola	\$21
Aperol Spritz Aperol, Prosecco, Soda Water & Fresh Orange	\$16
French Martini Ketel One Vodka, Chambord & Pineapple Juice	\$18
Lychee Martini Ketel One Vodka, Paraiso Liqueur, Lychee Juice, Lime Juice & Fresh Lychee	\$17.5
Lemondrop Martini Gordon's Gin, Limoncello, Lemon Juice	\$17
Amaretto Sour Disaronno, Egg White, Lemon Juice & Aromatic Bitters	\$16.5
Whiskey Sour Choice of Whiskey, Egg White, Lemon Juice & Aromatic Bitters	TBC
Bloody Mary Smirnoff Vodka, Chilli, Worcestershire Sauce, Tomato Juice & Lemon	\$13.5
Pimm's Pimm's, Lemonade, Ginger Ale, Lime Juice, Fresh Cucumber, Strawberry & Orange	\$12.5 / \$40
Red Sangría Pitcher Red Wine, Cointreau, Licor 43, Pineapple Juice, Ginger Ale, Fresh Strawberry & Orange	\$35
White Sangría Pitcher White Wine, Gordon's Gin, Lemonade, Fresh Strawberry, Mint & Cucumber	\$35

WINE LIST

SPARKLING/CHAMPAGNE

		150ml	BTL
Veuve d'Argent Cuvée Brut	Burgundy, France	10	45
Riva Dei Frati Prosecco	Treviso, Italy	13	56
Deviation Road Altair Brut Rosé	Adelaide Hills, SA	16	75
Veuve Clicquot NV	Reims, France		130
Pierre Gimmonnet Cuvée Cuis 1er Cru Blanc de Blanc NV (375ml)	Épernay, France	25	65
Pol Roger Brut NV	Épernay, France		135

WHITE

		SML	LGE	BTL
Chaffey Bros. Not Your Grandma's Riesling	Eden Valley, SA	11	17.5	50
Jim Barry Assyrtiko	Clare Valley, SA	13	21	59
Hay Shed Hill Sauvignon Blanc Semillon	Margaret River, WA	10	17	45
Domaine William Fèvre Saint-Bris Sauvignon Blanc	Chablis, France			90
Nautilus Estate Sauvignon Blanc	Marlborough, NZ	12	19.5	56
Smith & Hooper Pinot Grigio	Wrattonbully, SA	10	17	45
Mt Difficulty Roaring Meg Pinot Gris	Central Otago, NZ	12	19	52
Pitchfork Chardonnay	Margaret River, WA	10	17	45
Forest Hill Estate Chardonnay	Great Southern, WA	13	21	56
Domaine Xavier Monnot Bourgogne Blanc	Burgundy, France			140
Christobel's Moscato	Barossa, SA	9	14	36

ROSÉ

		SML	LGE	BTL
Triennes Rosé IGP Mediterranee	Provence, France	12.5	19.5	58
Vasse Felix Classic Dry Rosé	Margaret River, WA	11	16.5	45

RED

		SML	LGE	BTL
Palliser Estate Pencarrow Pinot Noir	Martinborough, NZ	13	21	59
Barringwood Estate Pinot Noir	Devonport, TAS			80
Chaffey Bros La Résistance GSM	Barossa Valley, SA	12	19	52
Antinori Santa Cristina Sangiovese	Tuscany, Italy	11	17	48
Alamos Malbec	Argentina	13	21	59
Yalumba Samuel's Collection Shiraz	Barossa, SA	12	19.5	56
Redbank Victorian Shiraz	Central Victoria	10	16	40
Jim Barry McRae Wood Shiraz	Clare Valley, SA			120
Vasse Felix Cabernet Merlot	Margaret River, WA	13	21	59
Langmeil Wild Child Cabernet Sauvignon	Barossa Valley, SA	12	19.5	56

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SPIRITS

VODKA

Belvedere	12
Ciroc	12
Grey Goose	12
Ketel One	9.5
Smirnoff Red	8

GIN

Aviation	9.5
Brookie's Slow	12
Four Pillars Shiraz	11
Four Pillars	10
Gordon's	8
Gordon's Pink	8.5
Bombay Presse	8.5
Green Ant	14
Hendrick's	12
Ink	12
Jinzu	11
Tanqueray No.10	12
Tanqueray Rangpur	9.5
Tanqueray Sevilla	9.5
Tanqueray	9.5

TEQUILA

Casamigos Reposado	10.5
Don Julio Añejo	14
Don Julio Blanco	12
Jose Cuervo	8
Patrón Silver	20

RUM

Appleton Estate	8.5
Bacardi	8
Bundaberg	8
Bundaberg Select	10
Bundaberg Spiced	9
Captain Morgan Spiced	8
Captain Morgan Tropical	8
Kraken Spiced	10
Pampero Blanco	9
Sailor Jerry Spiced	9
Ron Zacapa	25

BOURBON

Buffalo Trace	10
Eagle Rare 10 y.o	13
Jim Beam	9
Maker's Mark	9
Maker's Mark 46	13
Wild Turkey	9

WHISKEY

Black Barrel	12
Black Bush	10
Bushmills	12
Canadian Club	8
Chivas Regal 12 y.o	9
Fireball	9
Glenkinchie	14
Glenmorangie 10 y.o	12
Hibiki	25
Jack Daniel's Gentleman Jack	10
Jack Daniel's No.7	9
Jameson	9
Johnnie Walker Black	9.5
Johnnie Walker Blue	25
Lagavulin	16
Redbreast	17
Talisker	14
Tullamore Dew	9

COGNAC

Hennessy V.S.O.P	14
Rémy Martin V.S.O.P	30
St Rémy V.S.O.P	8

APERTIF

Aperol	7.5
Campari	8
Pernod	8

LIQUEUR

Baileys	8
Chambord	9
Cointreau	9
Disaronno	8
Frangelico	8
Galliano (Black)	9
Galliano (White)	9
Jagermeister	8
Kahlua	7.5
Limoncello	8
Malibu	8
Midori	7.5
Southern Comfort	9

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BEYOND THE PALE

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.