

EST  
2016

# BEYOND

— THE PALE —

FOOD & DRINKS

MENU

# BREAKFAST

AVAILABLE FROM 6:45AM – 10:45AM DAILY

<b>Fresh Sourdough Toast (GFO)</b> With Preserves, Nutella, Peanut Butter, Jam or Vegemite	<b>\$9.5</b>
<b>Eggs Your Way (GFO)</b> Eggs Cooked Your Way, House Relish, Sourdough   <b>Add Bacon - \$5</b>	<b>\$15</b>
<b>Mushroom Tartlet (VEG)</b> 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	<b>\$19.5</b>
<b>Smashed Avo (GFO) (VEG) (VO)</b> 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   <b>Add Bacon \$5   Add Eggs \$5</b>	<b>\$19.2</b>
<b>BTP Home-Made Pancake (VEG)</b> Homemade Pancakes Served with A Luscious Berry Compote, Topped with Creamy Mascarpone, Butterscotch Sauce and Pomegranate Molasses	<b>\$18.7</b>
<b>BTP Brekki Burger</b> Bacon, Fried Egg, American Cheese, Rocket, Smoked Chipotle BBQ Sauce, Crispy Hash Brown	<b>\$20.5</b>
<b>The Big Brekki (GFO)</b> Two Eggs, Smoked Bacon, Roasted Tomato, Beef Chipolatas, Mushrooms, Hash Brown, Spinach, Toasted Sourdough	<b>\$28</b>
<b>Spanish Omelete</b> A Classic Spanish Omelette with Tomatoes, Melted Cheese, Spicy Chorizo, Spinach, and Crispy Potato	<b>\$19.5</b>
<b>Eggs Benny (GFO)</b> Crispy Bacon   Smoked Salmon   Grilled Haloumi Poached Eggs, Hollandaise Sauce, Spinach, Toasted Sourdough	<b>\$22.5</b>

**Breakfast Crepe (GF)**

**\$19.5**

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

**SIDES**

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

**KIDS MEALS - \$12.5 UNDER 12**

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**Eggs & Toast**

**BTP Home-Made Pancake**

Berry Compote, Whipped Cream, Butterscotch, Honey

**Ham & Cheese Toastie**

**(GF) Gluten Free**

**(GFO) Gluten Free Option**

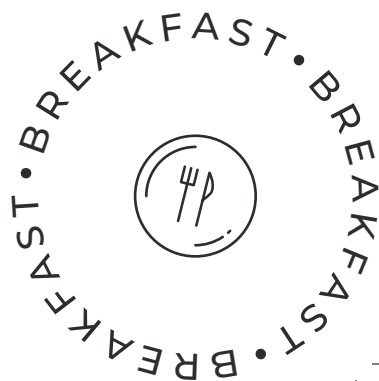
**(V) Vegan**

**(VO) Vegan Option**

**(VEG) Vegetarian**

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# DINE IN CAFE DRINKS

AVAILABLE FROM 6:30AM – 3:00PM DAILY

## COFFEE

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Flat White | Latte | Cappuccino | Mocha (S) \$5.0 (L) \$5.9

Long Black | Chai | Matcha | Turmeric Latte  
Dirty Chai Latte (S) \$5.5 (L) \$6.2

Piccolo | Espresso | Macchiato \$4.0

Iced Latte | Iced Long Black | Iced Mocha | Iced Chai | Iced Matcha \$5.5

Iced Chocolate | Iced Strawberry | Iced Caramel

Iced Dirty Chai \$5.9

Babyccino \$2.2

### | ADDITIONS

Extra Shot 60c

Flavoured Syrup 60c  
Caramel | Vanilla | Hazelnut

Alternative Milks 60c  
Zymil | Soy | Almond | Oat | Coconut

Loose-Leaf Teas \$5.00

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

## COLD DRINKS

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Selection of drinks - see café window

**Coconut Water** \$5.5

**Coke | Coke No Sugar (Bottle)** \$5.8

## BAR DRINKS

ALCOHOL SERVICE FROM 10:30AM DAILY

**Juices** (S) \$3.5 (L) \$5.0  
Orange | Apple | Pineapple | Cranberry

**Soft Drink** \$5.0  
Pepsi | Pepsi MAX | Lemonade | Lemon, Lime & Bitters  
Ginger Ale | Tonic Water | Soda Water

**Ginger Beer** \$6.0

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# PALE PICKINGS MENU

11:30AM – LATE

<b>Chunky Fries (VEG)(VO)</b> with Garlic Aioli	<b>\$12.5</b>
<b>Sweet Potato Fries (GF)(VEG)(VO)</b> with Chipotle Mayo	<b>\$15</b>
<b>Skinny Fries (GF)(VEG)(VO)</b> with Garlic Aioli	<b>\$10.5</b>
<b>Vegetable Spring Rolls (3)</b> Spicy Plum Sauce, Fried Shallots	<b>\$18</b>
<b>Wagyu Beef Spring Rolls (3)</b> House Made Smokey BBQ Sauce	<b>\$19.5</b>
<b>3 Cheese &amp; Chive Arancini (4)(VEG)</b> Red Pepper Relish, Rocket	<b>\$18.5</b>
<b>Cajun Salt Calamari</b> Kewpie Mayo, Lemon	<b>\$18.5</b>
<b>Coconut Soy Prawn Skewers (6)</b> Succulent Prawns Marinated in a Fragrant Coconut Soy Glaze, with a Crunchy Bean Sprout and Bok Choy Salad, Chilli Thread, Drizzled with a Savory Oyster Sauce	<b>\$20.2</b>
<b>Steamed Pork Dumplings (6)</b> Xiao Long Bao, Asian Greens, Bean Sprouts, Light Soy	<b>\$18.4</b>
<b>Satay Chicken Skewers (GF)</b> BTP Peanut Satay Sauce, Jasmine Rice, Oak Lettuce	<b>\$18.5</b>
<b>Kung Pao Cauliflower (GF) (VEG) (VO)</b> Cashews, Shallots, Fried Onions, Soy Glaze, Coriander	<b>\$17.4</b>
<b>Bruschetta</b> Toasted Warmed Ciabatta Drizzled with Fragrant Garlic Olive Oil, Topped with Tomatoes and Kalamata Olives. Finished with Creamy Brie Cheese and Fresh Oregano	<b>\$18.5</b>

## CHICKEN WINGS

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

6 for \$12 | 12 for \$20 | 20 for \$27

## SALADS 11.30AM – 3PM | 5PM – LATE

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### Smoked Chicken Salad

\$21.5

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)

\$18.9

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

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

\$18.9

Rocket, Pine Nuts, Red Wine Vinaigrette

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

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**(GFO) Gluten Free Option**

**(V) Vegan**

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**(VEG) Vegetarian**

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# LUNCH & DINNER

11.30 – 3PM | 5PM – LATE

<b>300g Diamantina Angus Striploin MB2+ (GF)</b> Peppercorn   Red Wine Jus   Porcini Cream Chunky or Skinny Fries with Garden Salad & Choice of Sauce   <b>Add Prawns \$7   Add Sweet Potato Fries \$3</b>	<b>\$42</b>
<b>200g Eye Fillet Duxelle</b> 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	<b>\$49.7</b>
<b>Fish Tacos</b> Battered Flathead, Cabbage Slaw, Grilled Corn Salsa, Coriander, Chipotle	<b>\$25.5</b>
<b>Barramundi</b> Crispy Skinned Barramundi, Spiced Bombay Potatoes, Tangy Chorizo Sauce, Served with a Crisp Salad Tossed in a Zesty Chilli Citrus Dressing	<b>\$34.5</b>
<b>Prawn Fettuccini</b> Sautéed Shallots, Ripe Cherry Tomatoes, Creamy Avocado and Crunchy Broccoli. Drizzled with Fragrant Citrus Oil and Finished with Cracked Black Pepper	<b>\$28.5</b>
<b>Fish &amp; Chips</b> Beer Battered Market Fish, Chunky or Skinny Fries, Garden Salad, Tartare Sauce, Lemon	<b>\$26.8</b>
<b>BBQ Pork Spare Ribs (GF)</b> Oak Lettuce, Coleslaw, Choice of Chunky or Skinny Fries   <b>Add Sweet Potato Fries \$3</b>	<b>\$29</b>



## BURGERS

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Served with your choice of Chunky or Skinny Fries.

<b>BLT (GFO)</b> Bacon, Lettuce, Tomato, Tomato Sauce, Turkish Bread	\$18.9
<b>BTP Beef Burger (GFO)</b> Beef Patty, American Cheese, Bacon, Lettuce, Caramelised Onion, Pickles, BTP Burger Sauce	\$25.5
<b>Grilled Chicken Burger (GFO)</b> Marinated Chicken Breast, Lettuce, Cheddar Cheese, Red Pepper Relish, Aioli, Milk Bun	\$24
<b>Crispy Chicken Burger (GFO)</b> Southern Fried Chicken, Lettuce, Coleslaw, South Carolina BBQ Sauce, Milk Bun	\$24
<b>Vegan Falafel Burger (V) (GFO)</b> Chickpea Patty, Beetroot Hummus, Rocket, Guacamole, Vegan Cheese, White Bun	\$24

| Add Sweet Potato Fries \$3

| Gluten Free Bun on all Burgers \$2

## KIDS - \$12.5 UNDER 12

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

'Busy Nippers' Kids Activities Pack \$2

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**(V) Vegan**

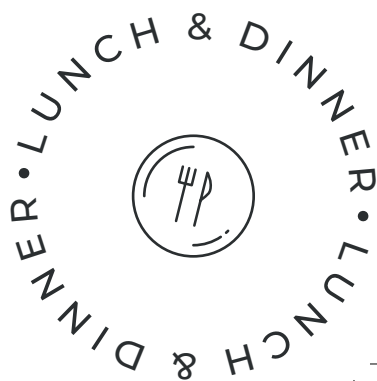
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# SIGNATURE COCKTAILS

<b>Fisherman's Prayer</b> Pampero White Rum, Lemon Juice & Raspberry	\$19.5
<b>Above &amp; Beyond</b> Pampero White Rum, Elderflower Liqueur, Passionfruit Pulp, Mint & Lime Juice	\$19.5
<b>Pink Dragon</b> Gordon's Pink Gin, Sweet Vermouth, Dragon Fruit Syrup, Lemon Juice, Egg White & Aromatic Bitters	\$19
<b>Richie Nick's</b> Gordon's Gin, Cointreau, Lemon Juice, Chilli & Olive Brine	\$19
<b>Alice</b> Roku Gin, Soju, Elderflower Liqueur & Blackcurrant	\$21.5
<b>Feet Are For Dancing</b> Limoncello & Lemon Juice with an Ink Gin Float	\$19.5
<b>Silver Fox</b> Gordon's Gin, Orgeat Syrup, Amaretto, Lemon Juice & Egg White (Contains Nuts)	\$21.5
<b>Dillusion</b> Hendrick's Gin, Elderflower Liqueur, Lemon Juice, Fresh Cucumber & Dill	\$23.5
<b>Tequila Mockingbird</b> Don Julio Blanco Tequila, Chambord, Pineapple, Cranberry & Lime Juice	\$23
<b>Red Grasshopper</b> Don Julio Blanco Tequila, Lime Juice, Chilli & Local Honey	\$25
<b>Tattletale</b> Chivas Regal Whiskey, Talisker Whiskey, Honey & Aromatic Bitters	\$22.5
<b>Rome With A View</b> Campari, Dry Vermouth & Lime Juice	\$18.5

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# CLASSIC COCKTAILS

<b>Espresso Martini</b> Ketel One Vodka, Kahlua & Dramanti Espresso	\$19
<b>Margarita</b> José Cuervo, Tequila, Cointreau & Lime Juice	\$20
<b>Dutch Mule</b> Ketel One Vodka, Stone's Ginger Beer, Fresh Mint, Lime Juice & Aromatic Bitters	\$18
<b>Long Island Iced Tea</b> Ketel One Vodka, Gordon's Gin, José Cuervo Tequila, Pampero White Rum, Cointreau, Fresh Lemon & Cola	\$22
<b>Aperol Spritz</b> Aperol, Prosecco, Soda Water & Fresh Orange	\$18
<b>French Martini</b> Ketel One Vodka, Chambord & Pineapple Juice	\$19
<b>Lychee Martini</b> Ketel One Vodka, Paraiso Liqueur, Lychee Juice, Lime Juice & Fresh Lychee	\$19
<b>Lemondrop Martini</b> Gordon's Gin, Limoncello, Lemon Juice	\$18
<b>Amaretto Sour</b> Disaronno, Egg White, Lemon Juice & Aromatic Bitters	\$19.5
<b>Whiskey Sour</b> Choice of Whiskey, Egg White, Lemon Juice & Aromatic Bitters	TBC
<b>Bloody Mary</b> Smirnoff Vodka, Chilli, Worcestershire Sauce, Tomato Juice & Lemon	\$17
<b>Pimm's</b> Pimm's, Lemonade, Ginger Ale, Lime Juice, Fresh Cucumber, Strawberry & Orange	\$13 / \$42
<b>Red Sangría Pitcher</b> Red Wine, Cointreau, Licor 43, Pineapple Juice, Ginger Ale, Fresh Strawberry & Orange	\$40
<b>White Sangría Pitcher</b> White Wine, Gordon's Gin, Lemonade, Fresh Strawberry, Mint & Cucumber	\$40

# WINE LIST

## SPARKLING/CHAMPAGNE

		150ml	BTL
<b>Veuve d'Argent Cuvée Brut</b>	Burgundy, France	<b>10.5</b>	<b>46</b>
<b>Riva Dei Frati Prosecco</b>	Treviso, Italy	<b>14</b>	<b>59</b>
<b>Deviation Road Altair Brut Rosé</b>	Adelaide Hills, SA	<b>17</b>	<b>77</b>
<b>Veuve Clicquot NV</b>	Reims, France		<b>135</b>
<b>Pierre Gimmonnet Cuvée Cuis 1er Cru Blanc de Blanc NV (375ml)</b>	Épernay, France	<b>27.5</b>	<b>68</b>
<b>Pol Roger Brut NV</b>	Épernay, France		<b>140</b>

## WHITE

		SML	LGE	BTL
<b>Chaffey Bros. Not Your Grandma's Riesling</b>	Eden Valley, SA	<b>11.5</b>	<b>18</b>	<b>52</b>
<b>Jim Barry Assyrtiko</b>	Clare Valley, SA	<b>14</b>	<b>22</b>	<b>60</b>
<b>Hay Shed Hill Sauvignon Blanc Semillon</b>	Margaret River, WA	<b>10.5</b>	<b>17.5</b>	<b>46</b>
<b>Domaine William Fèvre Saint-Bris Sauvignon Blanc</b>	Chablis, France			<b>95</b>
<b>Nautilus Estate Sauvignon Blanc</b>	Marlborough, NZ	<b>12.5</b>	<b>20</b>	<b>58</b>
<b>Smith &amp; Hooper Pinot Grigio</b>	Wrattonbully, SA	<b>10.5</b>	<b>17.5</b>	<b>46</b>
<b>Mt Difficulty Roaring Meg Pinot Gris</b>	Central Otago, NZ	<b>12.5</b>	<b>19.5</b>	<b>53</b>
<b>Pitchfork Chardonnay</b>	Margaret River, WA	<b>10.5</b>	<b>17.5</b>	<b>46</b>
<b>Forest Hill Estate Chardonnay</b>	Great Southern, WA	<b>13.5</b>	<b>21.5</b>	<b>58</b>
<b>Domaine Xavier Monnot Bourgogne Blanc</b>	Burgundy, France			<b>145</b>
<b>Christobel's Moscato</b>	Barossa, SA	<b>9.5</b>	<b>14.5</b>	<b>38</b>

## ROSÉ

		SML	LGE	BTL
Triennes Rosé IGP Mediterranee	Provence, France	12.9	20	59.5
Vasse Felix Classic Dry Rosé	Margaret River, WA	11.5	16.9	46

## RED

		SML	LGE	BTL
Palliser Estate Pencarrow Pinot Noir	Martinborough, NZ	13.5	21.5	60
Barringwood Estate Pinot Noir	Devonport, TAS			82.5
Chaffey Bros La Résistance GSM	Barossa Valley, SA	12.2	19.5	53
Antinori Santa Cristina Sangiovese	Tuscany, Italy	12	19	52
Alamos Malbec	Argentina	13.5	21.5	59.5
Yalumba Samuel's Collection Shiraz	Barossa, SA	12.5	19.9	57
Redbank Victorian Shiraz	Central Victoria	10.5	16.5	41
Jim Barry McRae Wood Shiraz	Clare Valley, SA			125
Vasse Felix Cabernet Merlot	Margaret River, WA	13.3	21.5	59.8
Langmeil Wild Child Cabernet Sauvignon	Barossa Valley, SA	12.5	19.9	56.7

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# SPIRITS

## VODKA

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Belvedere	12.5
Ciroc	12.5
Grey Goose	12.5
Ketel One	9.8
Smirnoff Red	8.5

## GIN

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Aviation	10
Brookie's Slow	12.5
Four Pillars Shiraz	11.4
Four Pillars	10.4
Gordon's	8.5
Gordon's Pink	8.7
Bombay Presse	8.9
Hendrick's	12.5
Ink	12.5
Roku	11.5
Tanqueray No.10	12.5
Tanqueray Rangpur	9.9
Tanqueray Sevilla	9.9
Tanqueray	9.5

## TEQUILA

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Casamigos Reposado	11
Don Julio Añejo	14
Don Julio Blanco	12.5
Jose Cuervo	9
Patrón Silver	20

## RUM

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Appleton Estate	9
Bacardi	8.5
Bundaberg	8.3
Bundaberg Select	10
Bundaberg Spiced	9.8
Captain Morgan Spiced	8.5
Captain Morgan Tropical	8.5
Kraken Spiced	10.5
Sailor Jerry Spiced	9.3
Ron Zacapa	26

## BOURBON

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Buffalo Trace	10
Jim Beam	9.3
Maker's Mark	9.3
Maker's Mark 46	13.2
Wild Turkey	11

## WHISKEY

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Black Barrel	12.5
Black Bush	10
Bushmills	12
Canadian Club	8.5
Chivas Regal 12 y.o	10
Fireball	9.3
Glenkinchie	14.2
Glenmorangie 10 y.o	12.5
Hibiki	26
Jack Daniel's Gentleman Jack	10.5
Jack Daniel's No.7	9.3
Jameson	9.5
Johnnie Walker Black	9.8
Johnnie Walker Blue	27
Lagavulin 16 y.o	25
Redbreast	18
Talisker	14.5
Tullamore Dew	9.2

## COGNAC

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Hennessy V.S.O.P	14
Rémy Martin V.S.O.P	30
St Rémy V.S.O.P	8.5

## APERTIF

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Campari	8
Pernod	8

## LIQUEUR

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Baileys	8
Chambord	9
Cointreau	9.5
Disaronno	8.3
Frangelico	8.3
Galliano (Black)	9.5
Galliano (White)	9.5
Jagermeister	8.5
Kahlua	8
Limoncello	8.5
Malibu	8.2
Midori	8
Southern Comfort	9.2

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# BEYOND THE PALE

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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.*