

EST
2016

BEYOND

— THE PALE —

FOOD & DRINKS

M E N U

BREAKFAST

AVAILABLE FROM 6:45AM – 10:45AM DAILY

Fresh Sourdough Toast (GFO) \$9.5

With Preserves, Nutella, Peanut Butter, Jam or Vegemite

Eggs Your Way (GFO) \$15

Eggs Cooked Your Way, House Relish, Sourdough

| **Add Bacon - \$5**

BTP Traditional Porridge (VEG) \$19

Spiced Dates, Banana, Honey & Macadamia Nut

Smashed Avo (GFO) (VEG) (VO) \$19.2

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**

BTP Home-Made Pancake (VEG) \$18.7

Homemade Pancakes Served with A Luscious Berry Compote, Topped with Creamy Mascarpone, Butterscotch Sauce and Pomegranate Molasses

BTP Brekki Burger \$20.5

Bacon, Fried Egg, American Cheese, Rocket, Smoked Chipotle BBQ Sauce, Crispy Hash Brown

The Big Brekki (GFO) \$28

Two Eggs, Smoked Bacon, Roasted Tomato, Beef Chipolatas, Mushrooms, Hash Brown, Spinach, Toasted Sourdough

Spanish Omelette \$19.5

A Classic Spanish Omelette with Tomatoes, Melted Cheese, Spicy Chorizo, Spinach, and Crispy Potato

Vegetarian Omelette \$18

Roast Pumpkin, Mushrooms, Spinach & Fetta

Eggs Benny (GFO)

\$22.5

Crispy Bacon | Smoked Salmon | Grilled Haloumi
Poached Eggs, Hollandaise Sauce, Spinach, English Muffins

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

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

Eggs & Toast

BTP Home-Made Pancake

Berry Compote, Whipped Cream, Butterscotch, Honey

Ham & Cheese Toastie

(GF) Gluten Free

(GFO) Gluten Free Option

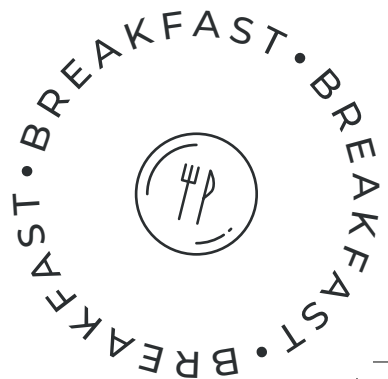
(V) Vegan

(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) \$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

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

Chunky Fries (VEG)(VO) with Garlic Aioli	\$12.5
Sweet Potato Fries (GF)(VEG)(VO) with Chipotle Mayo	\$15
Skinny Fries (GF)(VEG)(VO) with Garlic Aioli	\$10.5
Vegetable Spring Rolls (3) Spicy Plum Sauce, Fried Shallots	\$18
Tom Yum Prawn Spring Rolls (3) Sriracha Aioli	\$19.5
Arancini (4)(VEG) Preserved Lemon and Parmesan Cheese, Roja Sauce, Rocket	\$18.5
Cajun Salt Calamari Kewpie Mayo, Lemon	\$18.5
Coconut Soy Prawn Skewers (6) 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	\$20.2
Steamed Pork Dumplings (6) Xiao Long Bao, Asian Greens, Bean Sprouts, Light Soy	\$18.4
Satay Chicken Skewers (GF) BTP Peanut Satay Sauce, Jasmine Rice, Oak Lettuce	\$18.5
Kung Pao Cauliflower (GF) (VEG) (VO) Cashews, Shallots, Fried Onions, Soy Glaze, Coriander	\$17.4
Bruschetta Toasted Warmed Ciabatta Drizzled with Fragrant Garlic Olive Oil, Topped with Tomatoes and Kalamata Olives. Finished with Creamy Brie Cheese and Fresh Oregano	\$18.5

CHICKEN WINGS

Buffalo with Blue Cheese Mayo | Crispy | Teriyaki with Sesame | Irish Curry

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

SALADS 11.30AM – 3PM | 5PM – LATE

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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LUNCH & DINNER

11.30 – 3PM | 5PM – LATE

300g Diamantina Angus Striploin MB2+ (GF) **\$42**
Peppercorn | Red Wine Jus | Porcini Cream
Chunky or Skinny Fries with Garden Salad & Choice of Sauce
| **Add Prawns \$7 | Add Sweet Potato Fries \$3**

200g Eye Fillet Duxelle **\$49.7**
Diamantina Grass Fed Eye Fillet, Rich Mushroom Duxelles, Creamy Paris Mash, Steamed Broccolini, Drizzled with a Luscious Red Wine Jus and served with a Classic Béarnaise Sauce

Fish Tacos **\$25.5**
Battered Flathead, Cabbage Slaw, Enchilada Sauce, Pickled Onion, Coriander

Barramundi **\$34.5**
Crispy Skinned Barramundi, Spiced Bombay Potatoes, Tangy Choron Sauce, Served with a Crisp Salad Tossed in a Zesty Chilli Citrus Dressing

Prawn Fettuccini **\$28.5**
Sautéed Shallots, Ripe Cherry Tomatoes, Creamy Avocado and Crunchy Broccolini. Drizzled with Fragrant Citrus Oil and Finished with Cracked Black Pepper

Fish & Chips **\$26.8**
Beer Battered Market Fish, Chunky or Skinny Fries, Garden Salad, Tartare Sauce, Lemon

King Rib Pork Cutlet **\$35.5**
Tender 300g Pork Cutlet from the Darling Downs.
Served with Bombay Potatoes, Ratatouille & Red Wine Jus

BURGERS

Served with your choice of Chunky or Skinny Fries.

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

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

‘Busy Nippers’ Kids Activities Pack \$2

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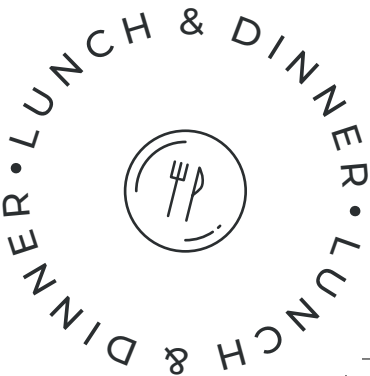
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SIGNATURE COCKTAILS

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

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CLASSIC COCKTAILS

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

WINE LIST

SPARKLING/CHAMPAGNE

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

WHITE

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

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

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

GIN

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

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

RUM

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

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

WHISKEY

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

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

APERTIF

Campari	8
Pernod	8

LIQUEUR

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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BYOND 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.