

EST
2016

BEYOND

— THE PALE —

FOOD & DRINKS

MENU

BREAKFAST

AVAILABLE FROM 6:45AM – 10:45AM DAILY

Fresh Sourdough Toast (GFO) **\$9.7**
With Preserves, Nutella, Peanut Butter, Jam or Vegemite

Eggs Your Way (GFO) **\$15.2**
Eggs Cooked Your Way, House Relish, Sourdough
| **Add Bacon \$5**

Avo Crush (GFO) (VEG) (VO) **\$19.5**
Smashed Avo, Pickled Red Onion and Black Vinegar
Cherry Tomatoes on Sourdough
| **Add Bacon \$5** | **Add Eggs \$5**

BTP Home-Made Pancake (VEG) **\$18.9**
Homemade Pancakes Served with A Luscious Berry Compote, Topped with
Creamy Mascarpone, Butterscotch Sauce and Pomegranate Molasses

BTP Brekki Burger **\$20.7**
Bacon, Fried Egg, American Cheese, Rocket, Smoked Chipotle BBQ Sauce,
Crispy Hash Brown

The Big Brekki (GFO) **\$28.5**
Two Eggs, Smoked Bacon, Fresh Avo, Black Vinegar Tomatoes,
Mushrooms, Hash Brown, Spinach, Toasted Sourdough

Beyond The Kale **\$19.2**
Shredded Kale Salad with Crispy Sichuan Mushroom, Feta, Sultanas,
Chilli Citrus Dressing
| **Add Egg (1) \$3** | **Add Bacon \$5**

Omelette **\$18.5**
With Mushroom, Cherry Tomatoes, Spinach, Tasty Cheese
| **Add Chorizo \$3**

Chilli Room **\$19.5**
Roast Mushrooms on top of Flat Bread, Scrambled Eggs, Crumbled Feta,
Fresh Chilli and dusted with Smoked Paprika

Eggs Benny (GFO) \$22.7
Crispy Bacon | Smoked Salmon | Grilled Haloumi
Poached Eggs, Hollandaise Sauce, Spinach, Sourdough

Breakfast Tacos (2) \$20
Bacon, Avo Crush, Soft Scrambled Eggs, Chipotle Mayo, BBQ Sauce
on warmed Tortilla

SIDES

Bacon \$5 | Avocado \$5 | Haloumi \$5 | Black Vinegar Cherry Tomatoes \$4
Eggs (ea) \$3 | Mushrooms \$5 | Smoked Salmon \$6 | Hash Brown \$5

KIDS MEALS - \$12.7 UNDER 12

Eggs & Toast

BTP Homemade Pancake

Berry Compote, Whipped Cream, Butterscotch, Honey

Ham & Cheese Toastie

(GF) Gluten Free

(V) Vegan

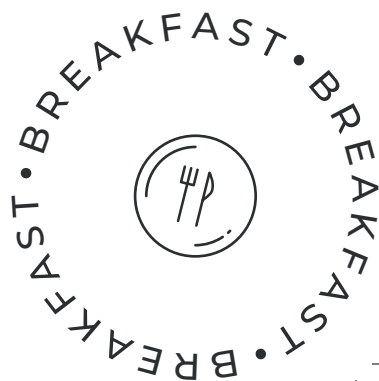
(VEG) Vegetarian

(GFO) Gluten Free Option

(VO) Vegan Option

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 | Long Black (S) \$5.2 (L) \$6
Chai | Matcha | Turmeric Latte | Hot Chocolate

Dirty Chai Latte (S) \$5.7 (L) \$6.4

Piccolo | Espresso | Macchiato \$4.2

Iced Latte | Iced Long Black | Iced Mocha | Iced Chai | Iced Matcha \$5.7

Iced Chocolate | Iced Strawberry | Iced Caramel | Iced Dirty Chai \$6

Babyccino \$2.4

| ADDITIONS

Extra Shot 60c

Flavoured Syrup 60c
Caramel | Vanilla | Hazelnut

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

Loose Leaf Teas \$5

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

COLD DRINKS

Selection of drinks - see café window

Coconut Water \$5.7

Coke | Coke No Sugar (Bottle) \$6

BAR DRINKS

ALCOHOL SERVICE FROM 10:30AM DAILY

Juices (S) \$3.7 (L) \$5.3
Orange | Apple | Pineapple | Cranberry

Soft Drink \$5.2
Pepsi | Pepsi MAX | Lemonade | Lemon, Lime & Bitters
Ginger Ale | Tonic Water | Soda Water

Ginger Beer \$6.5

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PALE PICKINGS MENU

11:30AM – LATE

| | |
|---|--------|
| Chunky Fries (VEG)(VO) with Garlic Aioli | \$12.7 |
| Sweet Potato Fries (GF)(VEG)(VO) with Chipotle Mayo | \$15.2 |
| Skinny Fries (GF)(VEG)(VO) with Garlic Aioli | \$10.7 |
| Vegetable Spring Rolls (3) Sweet Chilli Sauce | \$18.3 |
| Peking Duck Spring Rolls Plum Dipping Sauce, Fried Shallots | \$19.7 |
| Arancini (4)(VEG) Preserved Lemon and Parmesan Cheese, Roja Sauce, Rocket | \$18.7 |
| Cajun Salt Calamari Kewpie Mayo, Lemon | \$19 |
| Taquitos (4) (GF) (VEG) (VO) Rolled Fried Corn Taco, filled with Kidney Beans, Capsicum, Corn, Carrot and Herbs. Topped with Tomato & Roast Capsicum Salsa, Sour Cream & Chives | \$19 |
| 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 | \$17.4 |
| Chicken Karaage Ponzu Citrus Sauce | \$19 |

CHICKEN WINGS

Buffalo with Blue Cheese Mayo | Crispy | Teriyaki with Sesame | Sticky BBQ

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

SALADS 11.30AM – 3PM | 5PM – LATE

Smoked Chicken Salad \$21.7

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) \$19.2

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

Halloumi, Carrot & Orange Salad (GF)(VEG)(VO) \$19.2

Honey Mustard Dressing

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

(GF) Gluten Free

(V) Vegan

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LUNCH & DINNER

11.30 – 3PM | 5PM – LATE

300g Diamantina Angus Striploin MB2+ (GF) \$44

Peppercorn | Red Wine Jus | Porcini Cream

Chunky or Skinny Fries with Garden Salad & Choice of Sauce

| Add Prawns \$7 | Add Sweet Potato Fries \$3 | Add Seasonal Vegetables \$5.5

200g Eye Fillet Duxelle \$50

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 \$26

Battered Flathead, Cabbage Slaw, Enchilada Sauce, Pickled Onion

Smoked Paprika Seasoned Barramundi (GF) \$35

Radish, Tomato, Capers Salsa, Steamed Baby Potato, Lemon & Dill Mayo

Prawn Fettuccine \$28.8

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

Chicken Breast Seasoned with Thyme and Garlic (GF) \$34.5

Sage and Sweet Potato Mash, Mixed Veg, Rosemary Jus

BURGERS

Served with your choice of Chunky or Skinny Fries

| | |
|--|--------|
| BLT (GFO) Bacon, Lettuce, Tomato, Tomato Sauce, Turkish Bread | \$20 |
| Double Beef Burger (GFO) Double Beef Patty, American Cheese, Crispy Bacon, Lettuce, Smoked Tomato Relish, Pickles, Cajun Onion Rings | \$29.5 |
| BTP Beef Burger (GFO) Beef Patty, American Cheese, Bacon, Lettuce, Caramelised Onion, Pickles, BTP Burger Sauce | \$25.7 |
| Grilled Chicken Burger (GFO) Marinated Chicken Breast, Lettuce, Cheddar Cheese, Red Pepper Relish, Aioli | \$24.5 |
| Crispy Chicken Burger (GFO) Southern Fried Chicken, Lettuce, Coleslaw, South Carolina BBQ Sauce | \$24.5 |
| Vegan Falafel Burger (V) (GFO) Lentils Veg & Spice Patty, Beetroot Hummus, Rocket, Guacamole, Vegan Cheese, Gluten Free Vegan Bun | \$24.5 |

| Add Sweet Potato Fries \$3 | Gluten Free Bun on all Burgers \$2

KIDS - \$12.7 UNDER 12

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

'Busy Nippers' Kids Activities Pack \$2.5

(GF) Gluten Free

(GFO) Gluten Free Option

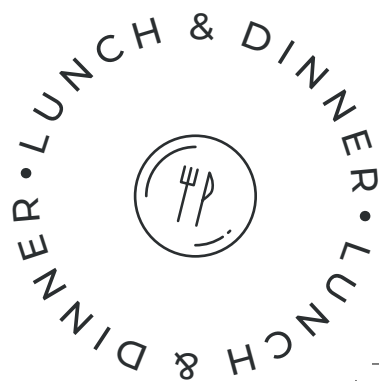
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SIGNATURE COCKTAILS

| | |
|--|--------|
| Above & Beyond Pampero White Rum, Elderflower Liqueur, Passionfruit Pulp, Mint & Lime Juice | \$20.5 |
| Pink Dragon Gordon's Pink Gin, Sweet Vermouth, Dragon Fruit Syrup, Lemon Juice, Egg White & Aromatic Bitters | \$19.5 |
| Alice Roku Gin, Soju, Elderflower Liqueur & Blackcurrant | \$21.9 |
| Feet Are For Dancing Limoncello & Lemon Juice with an Ink Gin Float | \$20 |
| 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 |
| Tattletale Chivas Regal Whiskey, Talisker Whiskey, Honey & Aromatic Bitters | \$22.8 |

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CLASSIC COCKTAILS

| | |
|---|-------------|
| Espresso Martini Ketel One Vodka, Kahlua & Dramanti Espresso | \$20 |
| French Martini Ketel One Vodka, Chambord & Pineapple Juice | \$20 |
| Lychee Martini Ketel One Vodka, Paraiso Liqueur, Lychee Juice, Lime Juice & Fresh Lychee | \$20 |
| Lemondrop Martini Gordon's Gin, Limoncello, Lemon Juice | \$18.5 |
| Margarita José Cuervo, Tequila, Cointreau & Lime Juice | \$20.5 |
| Dutch Mule Ketel One Vodka, Stone's Ginger Beer, Fresh Mint, Lime Juice & Aromatic Bitters | \$19 |
| Long Island Iced Tea Ketel One Vodka, Gordon's Gin, José Cuervo Tequila, Pampero White Rum, Cointreau, Fresh Lemon & Cola | \$23 |
| Aperol Spritz Aperol, Prosecco, Soda Water & Fresh Orange | \$19 |
| Limoncello Spritz Limoncello, Prosecco, Soda Water & Cucumber | \$19 |
| Hugo Spritz Elderflower Liqueur, Prosecco, Soda Water, Fresh Mint & Lime | \$19 |
| Amaretto Sour Disaronno, Egg White, Lemon Juice & Aromatic Bitters | \$20 |
| Bloody Mary Smirnoff Vodka, Chilli, Worcestershire Sauce, Tomato Juice & Lemon | \$17.5 |
| Pimm's Pimm's, Lemonade, Ginger Ale, Lime Juice, Fresh Cucumber, Strawberry & Orange | \$14 / \$45 |

WINE LIST

SPARKLING/CHAMPAGNE

| | | 150ml | BTL |
|--|--------------------|-------------|------------|
| Veuve d'Argent Cuvée Brut | Burgundy, France | 10.7 | 47 |
| Riva Dei Frati Prosecco | Treviso, Italy | 14.5 | 62 |
| Deviation Road Altair Brut Rosé | Adelaide Hills, SA | 17.5 | 78 |
| Veuve Clicquot NV | Reims, France | | 145 |
| Pierre Gimmonnet Cuvée Cuis 1er Cru Blanc de Blanc NV (375ml) | Épernay, France | 28.5 | 74 |
| Pol Roger Brut NV | Épernay, France | | 150 |

WHITE

| | | SML | LGE | BTL |
|---|--------------------|-------------|-------------|-------------|
| Chaffey Bros. Not Your Grandma's Riesling | Eden Valley, SA | 11.7 | 18.3 | 52.5 |
| Jim Barry Assyrtiko | Clare Valley, SA | 14.5 | 22.5 | 62 |
| Hay Shed Hill Sauvignon Blanc Semillon | Margaret River, WA | 10.7 | 17.8 | 46.5 |
| Domaine William Fèvre Saint-Bris Sauvignon Blanc | Chablis, France | | | 97 |
| Nautilus Estate Sauvignon Blanc | Marlborough, NZ | 12.8 | 21 | 60 |
| Smith & Hooper Pinot Grigio | Wrattonbully, SA | 10.7 | 17.8 | 47 |
| Mt Difficulty Roaring Meg Pinot Gris | Central Otago, NZ | 12.7 | 19.8 | 54 |
| Pitchfork Chardonnay | Margaret River, WA | 10.7 | 17.8 | 47 |
| Forest Hill Estate Chardonnay | Great Southern, WA | 13.7 | 21.8 | 60 |
| Domaine Xavier Monnot Bourgogne Blanc | Burgundy, France | | | 147 |
| Christobel's Moscato | Barossa, SA | 9.7 | 14.8 | 39 |

ROSÉ

| | | SML | LGE | BTL |
|--------------------------------|--------------------|------|------|-----|
| Triennes Rosé IGP Mediterranee | Provence, France | 13.2 | 20.5 | 62 |
| Vasse Felix Classic Dry Rosé | Margaret River, WA | 11.7 | 17.2 | 47 |

RED

| | | SML | LGE | BTL |
|--|--------------------|------|------|------|
| Palliser Estate Pencarrow Pinot Noir | Martinborough, NZ | 13.7 | 21.8 | 62 |
| Chaffey Bros La Résistance GSM | Barossa Valley, SA | 12.5 | 19.8 | 55 |
| Antinori Santa Cristina Sangiovese | Tuscany, Italy | 12.3 | 19.5 | 54 |
| Alamos Malbec | Argentina | 13.7 | 21.8 | 60.5 |
| Yalumba Samuel's Collection Shiraz | Barossa, SA | 12.8 | 20.3 | 59 |
| Redbank Victorian Shiraz | Central Victoria | 10.7 | 16.8 | 42 |
| Jim Barry McRae Wood Shiraz | Clare Valley, SA | | | 130 |
| Vasse Felix Cabernet Merlot | Margaret River, WA | 13.5 | 21.8 | 61 |
| Langmeil Wild Child Cabernet Sauvignon | Barossa Valley, SA | 12.8 | 20.2 | 59 |

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SPIRITS

VODKA

| | |
|--------------|------|
| Belvedere | 12.7 |
| Ciroc | 12.7 |
| Grey Goose | 13 |
| Ketel One | 10 |
| Smirnoff Red | 8.8 |

GIN

| | |
|---------------------|------|
| Aviation | 10.3 |
| Brookie's Slow | 12.7 |
| Four Pillars Shiraz | 11.6 |
| Four Pillars | 10.6 |
| Gordon's | 8.7 |
| Gordon's Pink | 9 |
| Bombay Presse | 9.1 |
| Hendrick's | 12.7 |
| Ink | 12.7 |
| Roku | 11.7 |
| Tanqueray No.10 | 12.7 |
| Tanqueray Rangpur | 10.1 |
| Tanqueray | 9.7 |

TEQUILA

| | |
|--------------------|------|
| Casamigos Reposado | 11.5 |
| Don Julio Añejo | 14.3 |
| Don Julio Blanco | 12.8 |
| Jose Cuervo | 9.2 |
| Patrón Silver | 16 |

RUM

| | |
|-------------------------|------|
| Appleton Estate | 9.2 |
| Bacardi | 8.7 |
| Bundaberg | 8.5 |
| Bundaberg Select | 9.2 |
| Bundaberg Spiced | 10 |
| Captain Morgan Spiced | 8.7 |
| Captain Morgan Tropical | 8.7 |
| Kraken Spiced | 10.7 |
| Sailor Jerry Spiced | 9.5 |
| Ron Zacapa | 28 |

BOURBON

| | |
|-------------------|------|
| Buffalo Trace | 10.2 |
| Jim Beam | 9.5 |
| Maker's Mark | 9.5 |
| Maker's Mark 46 | 13.4 |
| Wild Turkey | 11.2 |
| Eagle Rare 10 y.o | 14 |

WHISKEY

| | |
|------------------------------|------|
| Black Barrel | 12.7 |
| Black Bush | 10.2 |
| Bushmills | 12 |
| Canadian Club | 8.7 |
| Chivas Regal 12 y.o | 10.3 |
| Fireball | 9.5 |
| Glenkinchie | 14.3 |
| Glenmorangie 10 y.o | 12.7 |
| Jack Daniel's Gentleman Jack | 10.7 |
| Jack Daniel's No.7 | 9.5 |
| Jameson | 9.7 |
| Johnnie Walker Black | 9.9 |
| Johnnie Walker Blue | 27.5 |
| Lagavulin 16 y.o | 25.5 |
| Redbreast | 19 |
| Talisker | 14.7 |
| Tullamore Dew | 9.5 |

COGNAC

| | |
|---------------------|------|
| Hennessy V.S.O.P | 14.5 |
| Rémy Martin V.S.O.P | 30.5 |
| St Rémy V.S.O.P | 8.7 |

APERITIF

| | |
|---------|---|
| Campari | 8 |
| Pernod | 8 |

LIQUEUR

| | |
|------------------|-----|
| Baileys | 8.2 |
| Chambord | 9.2 |
| Cointreau | 9.7 |
| Disaronno | 8.2 |
| Frangelico | 8.4 |
| Galliano (Black) | 9.7 |
| Galliano (White) | 9.7 |
| Jagermeister | 8.7 |
| Kahlua | 8.2 |
| Limoncello | 8.7 |
| Malibu | 8.5 |
| Midori | 8.2 |
| Southern Comfort | 9.3 |

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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.