

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	\$10.3
Eggs Your Way (GFO) Eggs Cooked Your Way, House Relish, Sourdough Add Bacon \$5.5	\$15.9
Avo Crush (GFO) (VEG) (VO) Smashed Avo, Soy Toasted Seeds, Feta, Sichuan Shallot Oil, Lemon Add Bacon \$5 Add Egg \$3	\$19.7
BTP Hotcake (VEG) Served with Berry Compote, Maple Mascarpone, Hotcake Sauce & Salted Macadamia Praline Add Bacon \$5.5	\$19.1
BTP Brekki Burger Bacon, Fried Egg, American Cheese, Rocket, Smoked Chipotle BBQ Sauce, Crispy Hash Brown Make it Mega - Add Beef Patty \$5.5	\$21.7
The Big Brekki (GFO) Two Eggs, Smoked Bacon, Fresh Avo, Tomato, Mushrooms, Hash Brown, Spinach, Toasted Sourdough	\$29
Omelette With Mushroom, Cherry Tomatoes, Spinach, Tasty Cheese Add Chorizo \$3	\$20.5
Miso Mushroom Benny Miso Mixed Mushroom, Spinach, Wakame, Soft Poached Eggs & Wasabi Hollandaise	\$22.7
Crepe (VEG) Spinach, Mushroom, Feta, Shallot, Scrambled Egg Add Ham \$3	\$22.9

Eggs Benny (GFO) \$22.9
Crispy Bacon | Smoked Salmon | Grilled Haloumi | Ham
Poached Eggs, Hollandaise Sauce, Spinach, Sourdough

Corn Zucchini Fritters (3) (GF) \$22.70
Served with Capsicum Relish, Labneh, Two Poached Eggs
& Herb Salad

Winter Porridge \$19.5
Steel Cut Porridge with Spiced Date, Banana & Honey Toasted Macadamia

Breakfast Ragù \$26.5
Slow Cooked Brisket Ragù Served on Sourdough with Poached Eggs & Parmesan

Sides

Bacon \$5.5 | Avocado \$5.5 | Haloumi \$5.5 | Tomato \$4.5
Eggs (ea) \$3 | Mushrooms \$5.5 | Smoked Salmon \$6 | Hash Brown \$5.5

KIDS MEALS - \$12.9 UNDER 12

Eggs & Toast

BTP Hotcake With Banana, Whipped Cream & Hotcake Sauce

Cheese Toastie

Ham & Cheese Croissant

Porridge Served Warm with Banana & Honey

(GF) Gluten Free

(V) Vegan

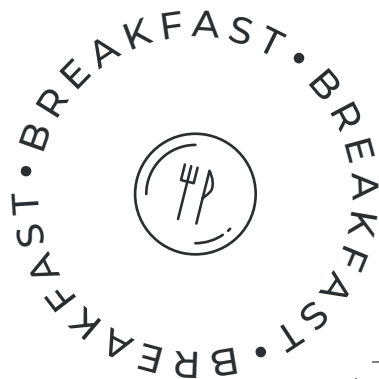
(VEG) Vegetarian

(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) \$5.4 (L) \$6.2
Chai | Matcha | Turmeric Latte | Hot Chocolate

Dirty Chai Latte (S) \$5.8 (L) \$6.5

Piccolo | Espresso | Macchiato \$4.3

Iced Latte | Iced Long Black | Iced Mocha | Iced Chai | Iced Matcha \$5.9

Iced Chocolate | Iced Strawberry | Iced Caramel | Iced Dirty Chai \$6.1

Babyccino \$2.5

| ADDITIONS

Extra Shot 70c

Flavoured Syrup 70c
Caramel | Vanilla | Hazelnut

Alternative Milks 70c
Zymil | Soy | Almond | Oat | Coconut

Loose Leaf Teas \$5.2

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

COLD DRINKS

Selection of drinks - see café window

Coconut Water \$5.9

Coke | Coke No Sugar (Bottle) \$6.2

BAR DRINKS

ALCOHOL SERVICE FROM 10:30AM DAILY

Juices (S) \$3.8 (L) \$5.4
Orange | Apple | Pineapple | Cranberry

Soft Drink \$5.4
Pepsi | Pepsi MAX | Lemonade | Lemon, Lime & Bitters
Ginger Ale | Tonic Water | Soda Water

Ginger Beer \$6.7

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PALE PICKINGS MENU

11:30AM – LATE

Chunky Fries (VEG)(VO) with Garlic Aioli	\$12.9
Sweet Potato Fries (GF)(VEG)(VO) with Chipotle Mayo	\$15.3
Skinny Fries (GF)(VEG)(VO) with Garlic Aioli	\$10.9
Flamed Bush Spice Goat's Cheese (VEG) (GFO) Pickled Vegetables, Smoked Honey, Crostini	\$19.5
Grilled Turkish Bread (V)(GFO) Beetroot Hummus, Salsa Verde, Toasted Almonds	\$15
Peking Duck Spring Rolls (3) Smoked Plum Hoisin, Shallots Extra Spring Roll \$6.5	\$19.8
Arancini (4)(VEG) Sun Dried Tomato & Feta, with Rocket, Black Pepper Aioli, Parmesan Extra Arancini \$4.8	\$18.9
Lemon Pepper Calamari (GF) Herb Mayo, Lemon	\$19.2
Spiced Vegetable Pakora (3)(V)(GF) Capsicum Relish, Lime, Coriander Extra Pakora \$6.1	\$18.5
Chicken Skewers (3)(GF) Miso Orange Glaze, Crispy Chilli Extra Skewer \$6.3	\$18.7
Kung Pao Cauliflower (GF) (VEG) (VO) Cashews, Shallots, Fried Onions, Soy Glaze	\$17.5
Herb & Garlic Lamb Meatballs (4) Roast Cauliflower Puree, Chimmichurri Extra Meatball \$5.25	\$21
Green Pea Falafel (4)(VEG)(GF)(VO) Spiced Cucumber Labneh, Pickled Radish Extra Falafel \$4.75	\$19

CHICKEN WINGS

Buffalo with Blue Cheese Mayo | Crispy | Teriyaki with Sesame | Smoked Honey

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

SALADS 11.30AM – 3PM | 5PM – LATE

Roast Pumpkin Salad (V)(GF) \$19.2

Beetroot Hummus, Cherry Tomatoes, Cucumber, Red Onion,
Snow Pea Tendrils, Balsamic Vinaigrette, Crispy Chickpeas

Warmed Thai Beef Salad (GF) \$19.2

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

Miso Mushroom Salad (V)(GFO) \$19.2

Wakame Seaweed, Mesclun, Cucumber, Capsicum, Cashews,
Orange Dressing

| Add Chicken \$5 | Add Prawns \$7 | Add Tofu \$4 | Add Beef \$8

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LUNCH & DINNER

11.30 – 3PM | 5PM – LATE

300g Diamantina Angus Striploin MB2+ (GFO) \$45
Peppercorn | Red Wine Jus | Creamy Mushroom
Chunky or Skinny Fries with Garden Salad & Choice of Sauce
| **Add Prawns \$7** | **Add Sweet Potato Fries \$3** | **Add Cajun Onion Rings \$5.5**

200g Diamantina Grass Fed Eye Fillet (GF) \$52
Paris Mash, Grilled Broccolini, Roast King Brown Mushrooms, Red Wine Jus,
Cafe de Paris Butter

Fish Tacos \$27
Battered Flathead, Avo, Coleslaw, Tomatillo Salsa, Coriander

Pan Roasted Barramundi (GF) \$36
Cauliflower Puree, Roast Pumpkin, Salsa Verde, Pickled Onion

Beef Ragu \$30
Slow Cooked Brisket Ragu, Rigatoni, Parmesan, Field Mushroom

Fish & Chips \$27.5
Beer Battered Pearl Perch, Chunky or Skinny Fries, Garden Salad, Tartare Sauce, Lemon

BBQ Ribs (GFO) \$35
Bourbon BBQ Glazed Pork Ribs, Coleslaw, Chunky or Skinny Fries

Vegetable Thai Green Curry (V) (GF) \$26
Pumpkin, Capsicum, Cauliflower Leaf, Jasmine Rice & Lime
| **Add Chicken \$5** | **Add Prawns \$7** | **Add Tofu \$4** | **Add Beef \$8**

SIDES

Paris Mash (VEG)(GF) \$14
Shallots, Parmesan

Garden Salad (V)(GF) \$12
Mesclun, Cherry Tomatoes, Cucumber, Red Onion, Carrot, Cabbage, Balsamic Vinaigrette

Grilled Broccolini (V)(GF) \$16
Miso Dressing, Cashews

BURGERS

Served with your choice of Chunky or Skinny Fries

BTP Steak Sandwich (GFO) \$28

120g Rib Fillet, Turkish Bread, Rocket, Tomato, Cheddar Cheese, Caramelised Onion, Seeded Mustard Aioli

The BTP Big Boy (GFO) \$29.5

Double Beef Patty, Double Bacon, Double American Cheese, Oak Lettuce, Caramelised Onion, Red Pepper Relish, Aioli, Cajun Onion Rings

BTP Beef Burger (GFO) \$25.9

Beef Patty, American Cheese, Bacon, Lettuce, Caramelised Onion, Pickles, BTP Burger Sauce

Grilled Chicken Burger (GFO) \$25

Marinated Chicken Breast, Oak Lettuce, Cheddar Cheese, Tomato, Herb Mayo

Japanese Crispy Chicken Burger (GFO) \$25

Japanese Fried Chicken, Oak Lettuce, Asian Slaw, Pickled Cucumber, Toasted Nori Kewpie, Crispy Chilli

Vegan Burger (V) (GFO) \$24.5

BBQ Pulled Jackfruit, Oak Lettuce, Vegan Slaw, Avocado, Cajun Vegan Mayo

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

| Add Cajun Onion Rings \$5.5

KIDS - \$13 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

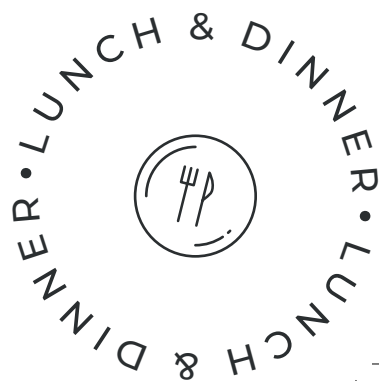
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SIGNATURE COCKTAILS

Above & Beyond Pampero White Rum, Elderflower Liqueur, Passionfruit Pulp, Mint & Lime Juice	\$21
Pink Dragon Gordon's Pink Gin, Sweet Vermouth, Dragon Fruit Syrup, Lemon Juice, Egg White & Aromatic Bitters	\$20
Alice Roku Gin, Soju, Elderflower Liqueur & Blackcurrant	\$22
Feet Are For Dancing Limoncello & Lemon Juice with an Ink Gin Float	\$21
Dillusion Hendrick's Gin, Elderflower Liqueur, Lemon Juice, Fresh Cucumber & Dill	\$24
Tequila Mockingbird Don Julio Blanco Tequila, Chambord, Pineapple, Cranberry & Lime Juice	\$24
Tattletale Chivas Regal Whiskey, Talisker Whiskey, Honey & Aromatic Bitters	\$23

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CLASSIC COCKTAILS

Espresso Martini Ketel One Vodka, Kahlua & Dramanti Espresso	\$21
French Martini Ketel One Vodka, Chambord & Pineapple Juice	\$21
Lychee Martini Ketel One Vodka, Paraiso Liqueur, Lychee Juice, Lime Juice & Fresh Lychee	\$21
Lemondrop Martini Gordon's Gin, Limoncello, Lemon Juice	\$19
Margarita José Cuervo, Tequila, Cointreau & Lime Juice	\$21
Dutch Mule Ketel One Vodka, Stone's Ginger Beer, Fresh Mint, Lime Juice & Aromatic Bitters	\$20
Long Island Iced Tea Ketel One Vodka, Gordon's Gin, José Cuervo Tequila, Pampero White Rum, Cointreau, Fresh Lemon & Cola	\$24
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	\$21
Bloody Mary Smirnoff Vodka, Chilli, Worcestershire Sauce, Tomato Juice & Lemon	\$18
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	11	48.2
Riva Dei Frati Prosecco	Treviso, Italy	14.9	63.5
Deviation Road Altair Brut Rosé	Adelaide Hills, SA	17.9	79.9
Veuve Clicquot NV	Reims, France		150
Pierre Gimmonnet Cuvée Cuis 1er Cru Blanc de Blanc NV (375ml)	Épernay, France	29.20	75.8
Pol Roger Brut NV	Épernay, France		155

WHITE

		SML	LGE	BTL
Chaffey Bros. Not Your Grandma's Riesling	Eden Valley, SA	12	18.7	53.8
Jim Barry Assyrtiko	Clare Valley, SA	14.8	23	63.5
Hay Shed Hill Sauvignon Blanc Semillon	Margaret River, WA	11	18.2	47.6
Domaine William Fèvre Saint-Bris Sauvignon Blanc	Chablis, France			97
Nautilus Estate Sauvignon Blanc	Marlborough, NZ	13.1	21.5	61.5
Smith & Hooper Pinot Grigio	Wrattonbully, SA	11	18.2	48.2
Mt Difficulty Roaring Meg Pinot Gris	Central Otago, NZ	13	20.3	55.3
Pitchfork Chardonnay	Margaret River, WA	11	18.2	48.2
Forest Hill Estate Chardonnay	Great Southern, WA	14	22.3	61.5
Ashton Hills Piccadilly Chardonnay	Piccadilly Valley, SA			95
Counterpoint Moscato	Barossa, SA	9.7	14.8	39

ROSÉ

		SML	LGE	BTL
Triennes Rosé IGP Mediterranee	Provence, France	13.5	21	63.5
Vasse Felix Classic Dry Rosé	Margaret River, WA	12	17.6	48.2

RED

		SML	LGE	BTL
Chaffey Bros. Wine Co. Chillable Red Grenache + Mourvedre	Eden Valley, SA	11.7	18.3	52.5
Palliser Estate Pencarrow Pinot Noir	Martinborough, NZ	14	22.3	63.5
Antinori Santa Cristina Sangiovese	Tuscany, Italy	12.6	20	55.3
Alamos Malbec	Argentina	14	22.3	62
Wirra Wirra Vineyards Church Block	McLaren Vale, SA	12.7	19.8	60.5
Yalumba Samuel's Collection Barossa Shiraz	Barossa, SA	13.1	20.8	60.5
Redbank Victorian Shiraz	Central Victoria	11	17.2	43
Jim Barry McRae Wood Shiraz	Clare Valley, SA			130
Vasse Felix Cabernet Merlot	Margaret River, WA	13.8	22.3	62.5
Langmeil Winery Wild Child Cabernet Sauvignon	Barossa Valley, SA	13.1	20.7	60.5

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SPIRITS

VODKA

Belvedere	12.9
Ciroc	12.9
Grey Goose	13.2
Ketel One	10.2
Smirnoff Red	9

GIN

Aviation	10.5
Brookie's Slow	12.9
Four Pillars Shiraz	12
Four Pillars	11
Gordon's	8.9
Gordon's Pink	9.2
Bombay Presse	9.3
Hendrick's	12.9
Ink	12.9
Roku	11.9
Tanqueray No.10	12.9
Tanqueray Rangpur	10.3
Tanqueray	9.9

TEQUILA

Casamigos Reposado	11.7
Don Julio Añejo	14.5
Don Julio Blanco	13
Jose Cuervo	9.5
Patrón Silver	16.2

RUM

Appleton Estate	9.4
Bacardi	8.9
Bundaberg	8.7
Bundaberg Select	9.4
Bundaberg Spiced	10.2
Captain Morgan Spiced	8.9
Captain Morgan Tropical	8.9
Kraken Spiced	10.9
Sailor Jerry Spiced	9.7
Ron Zacapa	28.20

BOURBON

Buffalo Trace	10.4
Jim Beam	9.7
Maker's Mark	9.7
Maker's Mark 46	13.6
Wild Turkey	11.5
Eagle Rare 10 y.o	14.2

WHISKEY

Black Barrel	12.9
Black Bush	10.4
Bushmills	12.2
Canadian Club	8.9
Chivas Regal 12 y.o	10.5
Fireball	9.7
Glenkinchie	14.5
Glenmorangie 10 y.o	12.9
Jack Daniel's Gentleman Jack	10.9
Jack Daniel's No.7	9.7
Jameson	9.9
Johnnie Walker Black	10
Johnnie Walker Blue	27.7
Lagavulin 16 y.o	25.7
Redbreast	19
Talisker	14.9
Tullamore Dew	9.7

COGNAC

Hennessy V.S.O.P	14.7
Rémy Martin V.S.O.P	30.7
St Rémy V.S.O.P	8.9

APERITIF

Campari	8.2
Pernod	8.2

LIQUEUR

Baileys	8.4
Chambord	9.4
Cointreau	9.9
Disaronno	8.4
Frangelico	8.6
Galliano (Black)	9.9
Galliano (White)	9.9
Jagermeister	8.9
Kahlua	8.4
Limoncello	8.9
Malibu	8.7
Midori	8.4
Southern Comfort	9.5

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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.