EST
2016

BEYOND

THE PALE

FOOD & DRINKS

MENU

BREAKFAST

AVAILABLE FROM 6:45AM – 10:45AM DAILY

Fresh Sourdough Toast (GFO) **$10.8**
With Preserves, Nutella, Peanut Butter, Jam or Vegemite

Eggs Your Way (GFO) **$16.4**
Eggs Cooked Your Way, House Relish, Sourdough

| **Add Bacon $5.5**

Avo Crush (GFO) (VEG) (VO) **$20.2**
Smashed Avo, Soy Toasted Seeds, Feta, Sichuan Shallot Oil, Lemon

| **Add Bacon $5** | **Add Egg $3**

BTP Hotcake (VEG) **$19.6**
Served with Berry Compote, Maple Mascarpone, Hotcake Sauce
& Salted Macadamia Praline

| **Add Bacon $5.5**

BTP Brekki Burger **$22.2**
Bacon, Fried Egg, American Cheese, Rocket, Smoked Chipotle BBQ Sauce,
Crispy Hash Brown

| **Make it Mega - Add Beef Patty $5.5**

The Big Brekki (GFO) **$29.5**
Two Eggs, Smoked Bacon, Fresh Avo, Tomato,
Mushrooms, Hash Brown, Spinach, Toasted Sourdough

Omelette **$21**
With Mushroom, Cherry Tomatoes, Spinach, Tasty Cheese

| **Add Chorizo $3**

Miso Mushroom Benny **$23.2**
Miso Mixed Mushroom, Spinach, Wakame, Soft Poached Eggs
& Wasabi Hollandaise

Crepe (VEG) **$23.4**
Spinach, Mushroom, Feta, Shallot, Scrambled Egg

| **Add Ham $3**

Eggs Benny (GFO) **$23.4**
Crispy Bacon | Smoked Salmon | Grilled Haloumi | Ham
Poached Eggs, Hollandaise Sauce, Spinach, Sourdough

Corn Zucchini Fritters (3) (GF) **$23.2**
Served with Capsicum Relish, Labneh, Two Poached Eggs
& Herb Salad

Winter Porridge **$20**
Steel Cut Porridge with Spiced Date, Banana & Honey Toasted Macadamia

Breakfast Ragu **$27**
Slow Cooked Brisket Ragu 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 - $13.4 UNDER 12

Eggs & Toast

BTP Hotcake With Banana, Whipped Cream & Hotcake Sauce

Cheese Toastie

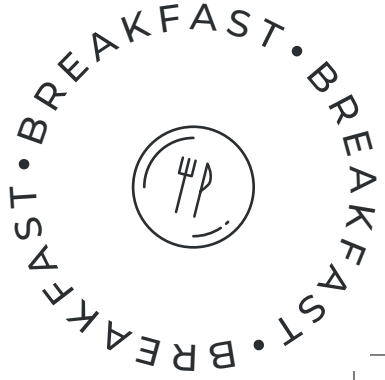
Ham & Cheese Croissant

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.

*15% Surcharge applies to all transactions on Public Holidays.



DINE IN CAFE DRINKS

AVAILABLE FROM 6:30AM – 3:00PM DAILY

COFFEE

Flat White | **Latte** | **Cappuccino** | **Mocha** | **Long Black** **Chai** | **Matcha** | **Turmeric Latte** | **Hot Chocolate**	**(S) $5.5**	**(L) $6.3**
Dirty Chai Latte	**(S) $5.9**	**(L) $6.6**
Piccolo | **Espresso** | **Macchiato**		**$4.4**
Iced Latte | **Iced Long Black** | **Iced Mocha** | **Iced Chai** | **Iced Matcha**		**$6**
Iced Chocolate | **Iced Strawberry** | **Iced Caramel** | **Iced Dirty Chai**		**$6.2**
Babyccino		**$2.6**

| ADDITIONS

Extra Shot	**80c**
Flavoured Syrup Caramel | Vanilla | Hazelnut	**80c**
Alternative Milks Zymil | Soy | Almond | Oat | Coconut	**80c**
Loose Leaf Teas	**$5.3**

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 Orange | Apple | Pineapple | Cranberry	**(S) $3.8**	**(L) $5.4**
Soft Drink Pepsi | Pepsi MAX | Lemonade | Lemon, Lime & Bitters Ginger Ale | Tonic Water | Soda Water		**$5.4**
Ginger Beer		**$6.7**

*15% Surcharge applies to all transactions on Public Holidays.

PALE PICKINGS MENU

11:30AM – LATE

Chunky Fries (VEG)(VO) with Garlic Aioli **$13.4**

Sweet Potato Fries (GF)(VEG)(VO) with Chipotle Mayo **$15.8**

Skinny Fries (GF)(VEG)(VO) with Garlic Aioli **$11.4**

Flamed Bush Spice Goat's Cheese (VEG) (GFO) **$20**
Pickled Vegetables, Smoked Honey, Crostini

Grilled Turkish Bread (V)(GFO) **$15.5**
Beetroot Hummus, Salsa Verde, Toasted Almonds

Peking Duck Spring Rolls (3) **$20.3**
Smoked Plum Hoisin, Shallots
Extra Spring Roll $6.5

Arancini (4)(VEG) **$19.4**
Sun Dried Tomato & Feta, with Rocket, Black Pepper Aioli, Parmesan
Extra Arancini $4.8

Lemon Pepper Calamari (GF) **$19.7**
Herb Mayo, Lemon

Spiced Vegetable Pakora (3)(V)(GF) **$19**
Capsicum Relish, Lime, Coriander
Extra Pakora $6.1

Chicken Skewers (3)(GF) **$19.2**
Miso Orange Glaze, Crispy Chilli
Extra Skewer $6.3

Kung Pao Cauliflower (GF) (VEG) (VO) **$18**
Cashews, Shallots, Fried Onions, Soy Glaze

Herb & Garlic Lamb Meatballs (4) **$21.5**
Roast Cauliflower Puree, Chimmichurri
Extra Meatball $5.25

Green Pea Falafel (4)(VEG)(GF)(VO) **$19.5**
Spiced Cucumber Labneh, Pickled Radish
Extra Falafel $4.75

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) **$19.7**
Beetroot Hummus, Cherry Tomatoes, Cucumber, Red Onion,
Snow Pea Tendrils, Balsamic Vinaigrette, Crispy Chickpeas

Warmed Thai Beef Salad (GF) **$19.7**
Mesclun, Bean Sprouts, Tomato, Red Onion, Cucumber, Asian Dressing

Miso Mushroom Salad (V)(GFO) **$19.7**
Wakame Seaweed, Mesclun, Cucumber, Capsicum, Cashews,
Orange Dressing

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

(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.

*15% Surcharge applies to all transactions on Public Holidays.

LUNCH & DINNER

11.30 – 3PM | 5PM – LATE

300g Diamantina Angus Striploin MB2+ (GFO) **$45.5**
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) **$52.5**
Paris Mash, Grilled Broccolini, Roast King Brown Mushrooms, Red Wine Jus, Cafe de Paris Butter

Fish Tacos **$27.5**
Battered Flathead, Avo, Coleslaw, Tomatillo Salsa, Coriander

Pan Roasted Barramundi (GF) **$36.5**
Cauliflower Puree, Roast Pumpkin, Salsa Verde, Pickled Onion

Beef Ragu **$30.5**
Slow Cooked Brisket Ragu, Rigatoni, Parmesan, Field Mushroom

Fish & Chips **$28**
Beer Battered Pearl Perch, Chunky or Skinny Fries, Garden Salad, Tartare Sauce, Lemon

BBQ Ribs (GFO) **$35.5**
Bourbon BBQ Glazed Pork Ribs, Coleslaw, Chunky or Skinny Fries

Vegetable Thai Green Curry (V) (GF) **$26.5**
Pumpkin, Capsicum, Cauliflower Leaf, Jasmine Rice & Lime
| **Add Chicken $5** | **Add Prawns $7** | **Add Tofu $4** | **Add Beef $8**

SIDES

Paris Mash (VEG)(GF) **$14.5**
Shallots, Parmesan

Garden Salad (V)(GF) **$12.5**
Mesclun, Cherry Tomatoes, Cucumber, Red Onion, Carrot, Cabbage, Balsamic Vinaigrette

Grilled Broccolini (V)(GF) **$16.5**
Miso Dressing, Cashews

BURGERS

Served with your choice of Chunky or Skinny Fries

BTP Steak Sandwich (GFO) **$28.5**
120g Rib Fillet, Turkish Bread, Rocket, Tomato, Cheddar Cheese, Caramelised Onion, Seeded Mustard Aioli

The BTP Big Boy (GFO) **$30**
Double Beef Patty, Double Bacon, Double American Cheese, Oak Lettuce, Caramelised Onion, Red Pepper Relish, Aioli, Cajun Onion Rings

BTP Beef Burger (GFO) $25.5 ~~$30~~
Beef Patty, American Cheese, Bacon, Lettuce, Caramelised Onion, Pickles, BTP Burger Sauce

Grilled Chicken Burger (GFO) **$25.5**
Marinated Chicken Breast, Oak Lettuce, Cheddar Cheese, Tomato, Herb Mayo

Japanese Crispy Chicken Burger (GFO) **$25.5**
Japanese Fried Chicken, Oak Lettuce, Asian Slaw, Pickled Cucumber, Toasted Nori Kewpie, Crispy Chilli

Vegan Burger (V) (GFO) **$25**
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 - $13.5 UNDER 12

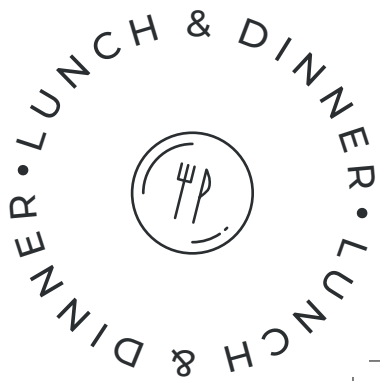
Burger & Chips | Creamy Cheese Pasta | Fish & Chips | Chicken Nuggets & Chips

'Busy Nippers' Kids Activities Pack $2.5

(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.

*15% Surcharge applies to all transactions on Public Holidays.



SIGNATURE COCKTAILS

Above & Beyond **$21.2**
Pampero White Rum, Elderflower Liqueur, Passionfruit Pulp, Mint & Lime Juice

Pink Dragon **$20.2**
Gordon's Pink Gin, Sweet Vermouth, Dragon Fruit Syrup, Lemon Juice, Egg White & Aromatic Bitters

Alice **$22.2**
Roku Gin, Soju, Elderflower Liqueur & Blackcurrant

Feet Are For Dancing **$21.2**
Limoncello & Lemon Juice with an Ink Gin Float

Dillusion **$24.2**
Hendrick's Gin, Elderflower Liqueur, Lemon Juice, Fresh Cucumber & Dill

Tequila Mockingbird **$24.2**
Don Julio Blanco Tequila, Chambord, Pineapple, Cranberry & Lime Juice

Tattletale **$23.2**
Chivas Regal Whiskey, Talisker Whiskey, Honey & Aromatic Bitters

*15% Surcharge applies to all transactions on Public Holidays.

CLASSIC COCKTAILS

Espresso Martini **$21.2**
Ketel One Vodka, Kahlua & Dramanti Espresso

French Martini **$21.2**
Ketel One Vodka, Chambord & Pineapple Juice

Lychee Martini **$21.2**
Ketel One Vodka, Paraiso Liqueur, Lychee Juice, Lime Juice & Fresh Lychee

Lemondrop Martini **$19.2**
Gordon's Gin, Limoncello, Lemon Juice

Margarita **$21.2**
José Cuervo, Tequila, Cointreau & Lime Juice

Dutch Mule **$20.2**
Ketel One Vodka, Stone's Ginger Beer, Fresh Mint, Lime Juice & Aromatic Bitters

Long Island Iced Tea **$24.2**
Ketel One Vodka, Gordon's Gin, José Cuervo Tequila, Pampero White Rum, Cointreau, Fresh Lemon & Cola

Aperol Spritz **$19.2**
Aperol, Prosecco, Soda Water & Fresh Orange

Limoncello Spritz **$19.2**
Limoncello, Prosecco, Soda Water & Cucumber

Hugo Spritz **$19.2**
Elderflower Liqueur, Prosecco, Soda Water, Fresh Mint & Lime

Amaretto Sour **$21.2**
Disaronno, Egg White, Lemon Juice & Aromatic Bitters

Bloody Mary **$18.2**
Smirnoff Vodka, Chilli, Worcestershire Sauce, Tomato Juice & Lemon

Pimm's **$14.2 / $45.2**
Pimm's, Lemonade, Ginger Ale, Lime Juice, Fresh Cucumber, Strawberry & Orange

WINE LIST

SPARKLING/CHAMPAGNE

		150ml	BTL
Veuve d'Argent Cuvée Brut	Burgundy, France	**11.2**	**48.4**
Riva Dei Frati Prosecco	Treviso, Italy	**15.1**	**63.7**
Deviation Road Altair Brut Rosé	Adelaide Hills, SA	**18.1**	**80.1**
Veuve Clicquot NV	Reims, France		**150.2**
Pierre Gimonnet Cuvée Cuis 1er Cru Blanc de Blanc NV (375ml)	Épernay, France	**29.4**	**76**
Pol Roger Brut NV	Épernay, France		**155.2**

WHITE

		SML	LGE	BTL
Chaffey Bros. Not Your Grandma's Riesling	Eden Valley, SA	**12.2**	**18.9**	**54**
Jim Barry Assyrtiko	Clare Valley, SA	**15**	**23.2**	**63.7**
Hay Shed Hill Sauvignon Blanc Semillon	Margaret River, WA	**11.2**	**18.4**	**47.8**
Domaine William Fèvre Saint-Bris Sauvignon Blanc	Chablis, France			**97.2**
Nautilus Estate Sauvignon Blanc	Marlborough, NZ	**13.3**	**21.7**	**61.7**
Smith & Hooper Pinot Grigio	Wrattonbully, SA	**11.2**	**18.4**	**48.4**
Mt Difficulty Roaring Meg Pinot Gris	Central Otago, NZ	**13.2**	**20.5**	**55.5**
Pitchfork Chardonnay	Margaret River, WA	**11.2**	**18.4**	**48.4**
Forest Hill Estate Chardonnay	Great Southern, WA	**14.2**	**22.5**	**61.7**
Ashton Hills Piccadilly Chardonnay	Piccadilly Valley, SA			**95.2**
Counterpoint Moscato	Barossa, SA	**9.9**	**15**	**39.2**

ROSÉ

		SML	LGE	BTL
Triennes Rosé IGP Mediterrannee	Provence, France	**13.7**	**21.2**	**63.7**
Vasse Felix Classic Dry Rosé	Margaret River, WA	**12.2**	**17.8**	**48.4**

RED

		SML	LGE	BTL
Chaffey Bros. Wine Co. Chillable Red Grenache + Mourvedre	Eden Valley, SA	**11.9**	**18.5**	**52.7**
Palliser Estate Pencarrow Pinot Noir	Martinborough, NZ	**14.2**	**22.5**	**63.7**
Antinori Santa Cristina Sangiovese	Tuscany, Italy	**12.8**	**20.2**	**55.5**
Alamos Malbec	Argentina	**14.2**	**22.5**	**62.2**
Wirra Wirra Vineyards Church Block	McLaren Vale, SA	**12.9**	**20**	**60.7**
Yalumba Samuel's Collection Barossa Shiraz	Barossa, SA	**13.3**	**21**	**60.7**
Redbank Victorian Shiraz	Central Victoria	**11.2**	**17.4**	**43.2**
Jim Barry McRae Wood Shiraz	Clare Valley, SA			**130.2**
Vasse Felix Cabernet Merlot	Margaret River, WA	**14**	**22.5**	**62.7**
Langmeil Winery Wild Child Cabernet Sauvignon	Barossa Valley, SA	**13.3**	**20.9**	**60.7**

*15% Surcharge applies to all transactions on Public Holidays.

SPIRITS

VODKA

Belvedere	13.1
Ciroc	13.1
Grey Goose	13.4
Ketel One	10.4
Smirnoff Red	9.2

GIN

Aviation	10.7
Brookie's Slow	13.1
Four Pillars Shiraz	12.2
Four Pillars	11.2
Gordon's	9.1
Gordon's Pink	9.4
Bombay Presse	9.5
Hendrick's	13.1
Ink	13.1
Roku	12.1
Tanqueray No.10	13.1
Tanqueray Rangpur	10.5
Tanqueray	10.1

TEQUILA

Casamigos Reposado	11.9
Don Julio Añejo	14.7
Don Julio Blanco	13.2
Jose Cuervo	9.7
Patrón Silver	16.4

RUM

Appleton Estate	9.6
Bacardi	9.1
Bundaberg	8.9
Bundaberg Select	9.6
Bundaberg Spiced	10.4
Captain Morgan Spiced	9.1
Captain Morgan Tropical	9.1
Kraken Spiced	11.1
Sailor Jerry Spiced	9.9
Ron Zacapa	28.4

BOURBON

Buffalo Trace	10.6
Jim Beam	9.9
Maker's Mark	9.9
Maker's Mark 46	13.8
Wild Turkey	11.7
Eagle Rare 10 y.o	14.4

WHISKEY

Black Barrel	13.1
Black Bush	10.6
Bushmills	12.4
Canadian Club	9.1
Chivas Regal 12 y.o	10.7
Fireball	9.9
Glenkinchie	14.7
Glenmorangie 10 y.o	13.1
Jack Daniel's Gentleman Jack	11.1
Jack Daniel's No.7	9.9
Jameson	10.1
Johnnie Walker Black	10.2
Johnnie Walker Blue	27.9
Lagavulin 16 y.o	25.9
Redbreast	19.2
Talisker	15.1
Tullamore Dew	9.9

COGNAC

Hennessy V.S.O.P	14.9
Rémy Martin V.S.O.P	30.9
St Rémy V.S.O.P	9.1

APERITIF

Campari	8.4
Pernod	8.4

LIQUEUR

Baileys	8.6
Chambord	9.6
Cointreau	10.1
Disaronno	8.6
Frangelico	8.8
Galliano (Black)	10.1
Galliano (White)	10.1
Jagermeister	9.1
Kahlua	8.6
Limoncello	9.1
Malibu	8.9
Midori	8.6
Southern Comfort	9.7

*15% Surcharge applies to all transactions on Public Holidays.

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.