

\$20 LUNCH

AVAILABLE EVERY DAY 12PM - 6PM

INCLUDES A **FREE** HOUSE DRINK

GLASS OF HOUSE ROSE/PROSECCO/SPARKLING/WHITE/RED WINE;
OR A SCHOONER OF HOUSE BEER OR CIDER ; OR A JUICE: OR A SOFT DRINK

UPGRADE
TO A SCH OF
PREMIUM BEER
OR TAP COCKTAIL
FOR JUST

\$5

MAINS

CLASSIC PARMA (G)

Free range, hormone free chicken breast fillet breaded with cornflakes and topped with house made Napoli sauce and Mozzarella. Served with our signature seasoned fries and salad. [Add ham for \\$1](#)

CLASSIC SCHNITZ (G)

Free range, hormone free chicken breast fillet, breaded with cornflakes. Served with gravy, our signature seasoned fries and salad.

STEAK 'N' FRIES (G)

Local grass-fed 180g rump steak served with our signature seasoned fries, salad and sauce. Choose from peppercorn sauce, mushroom sauce or gravy.

CHAR-GRILLED PORK SCOTCH

300G Pork scotch fillet char-grilled served with our signature seasoned fries, sweet apple and mushroom sauce.

FISH 'N' CHIPS (G)

New Zealand blue whiting coated in a rosemary and ginger beer batter. Served with our signature seasoned fries, salad and tartare sauce.

BURGERS

ALL BURGERS ARE SERVED WITH OUR SIGNATURE SEASONED FRIES

AMERICAN CHEESEBURGER

Black angus beef patty with cheese, pickles and special sauce served on a brioche bun.

[Make it a double for \\$4! Double patty](#)

FRIED CHICKEN BURGER

Crispy buttermilk chicken thigh with Asian coleslaw and mayo served on a charcoal bun.

[Make it a double for \\$4! Double patty](#)

PUMPKIN & LENTIL BURGER (V)(V+)

A home made roasted pumpkin and lentil patty with vegan Red Leicester cheese, mushrooms, lettuce, tomato and fried onion straws on a vegan friendly beetroot bun.

[Change to gluten free/dairy free bun for \\$2 extra.](#)

[Have your burger wrapped in iceberg lettuce for no extra charge.](#)

(G) Gluten Free (V) Vegetarian (V+) Vegan (N) Contains Nuts

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur.



亚洲酒吧

**ASIAN
BEER
CAFE**
EST 10.10.2007

Summer Specials

**12-6pm
every
day**

COCKTAILS

\$27 JUGS - \$40 TOWERS (2L)

MINIMUM OF TWO PERSONS SHARING

BLUE KAZOO // WATERMELON MOJITO

BLOOD ORANGE MINT // PINK LYCHEE

\$10 FROZEN COCKTAILS

ASK SERVER FOR WHAT'S FREEZING

\$12 HAND CRAFTED COCKTAILS

MARGARITAS // APEROL SPRITZ

BEERS & CIDER

\$15 JUGS

2 BROS DRAUGHT // TIGER

MRS FOO'S APPLE CIDER // GOAT

\$40 PREMIUM TOWERS

SAPPORO // CARLTON DRAUGHT // ESTRELLA

STOMPING GROUND HAZY PALE // COOPERS PALE

\$12 SUMO'S CHOICE JUGS

WINE

\$6 GLASS // \$25 BOTTLE

HOUSE SPARKLING / WHITE / RED / ROSÉ

PIZZA

\$6 REGULAR - \$8 BIG

MARGHERITA (V)

POPCORN CHICKEN

PESTO CHICKEN & TOMATO

BABAR THE ELEPHANT - TANDOORI CHICKEN

THE ADVENTURES OF TIN TIN - BBQ CHICKEN

PEPPERONI

LILLO AND STITCH - HAWAIIAN

SNOW WHITE (V) - THREE CHEESES & HONEY

THE ROAD TO EL DORADO - SPICY MEAT LOVERS



VEGAN PIZZA (V+)

\$8 REG & \$12 BIG

Mushroom, tomato, onion & jalapenos
with vegan aioli

Add Vegan Cheese for \$3 on reg or for \$4 big pizza.

Vegan friendly/Gluten free bases are available

for extra \$3 REG | \$4 BIG

All toppings are gluten free. Extra toppings available for \$1ea

**ADD FRIES FOR JUST \$4
WITH ANY PIZZA**

(G) Gluten Free (V) Vegetarian (V+) Vegan (N) Contains Nuts

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur.

ALL OUR MEATS ARE CERTIFIED HALAL.

15% SURCHARGE APPLIES
ON ALL PUBLIC HOLIDAYS

**me
&u**

