

DAYBED MENU

FOOD

hot dog with tomato sauce and mustard	6
hot chips with tomato ketchup	5
vietnamese spring rolls	18.5
sweet chilli caramel, coconut peanut crumble	
4 cheese arancini	18.5
roasted garlic aioli	
crispy salt & pepper squid	19
garlic, chilli, shallot, spicy mayo	
margherita pizza	25
san marzano tomato, fior di latte, basil, olive oil	

FAVOURITES

parlour lane choc tops	6.5
vanilla, choc mint, triple choc fudge, salted caramel, berries and cream	
vegan options salted caramel and chocolate	
maltesers, m&m's, pods	7.6
frozen raspberry and frozen coke	9
soft drinks	8.3
lift, fanta, coke, diet coke, coke no sugar	

Food allergy notice

Please be advised that food prepared here may contain these ingredients

Milk, eggs, wheat, soy bean, peanuts, tree nuts, fish and shell fish

Eftpos only



ALCOHOLIC BEVERAGES

BEERS

james squire 150 lashes	10
james boag premium light	8.6
somersby pear cider	10
james squire orchard apple cider	10

WINES

house white or red	9.5
house sparkling	10.5
tai nui sauvignon blanc marlborough, nz 2017	12
aquilani pinot gris friuli, italy, 2017	12
rameau d'or rose provence, france, 2016	15
saltram '1859' shiraz barossa valley, sa, 2016	14
cape schanck by t'gallant, pinot noir mornington, victoria, 2016	14
bandini prosecco veneto, italy nv	14
g.h mumm 'cordon rouge' brut reims, champagne, france nv	25

SIGNATURE COCKTAILS

lychee long island tea tequila, vodka, gin, rum, triple sec, lychee syrup, fresh lemon, lychees, coke	19
watermelon caprioska vodka, watermelon, lime, sugar	18
miami vice mojito bacardi rum, fresh lime, sugar, passionfruit, mint leaves, soda	18
aperol spritz aperol, prosecco, soda, orange	17.5

Eftpos only

