

# DAYBED MENU

## FOOD

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

## FAVOURITES

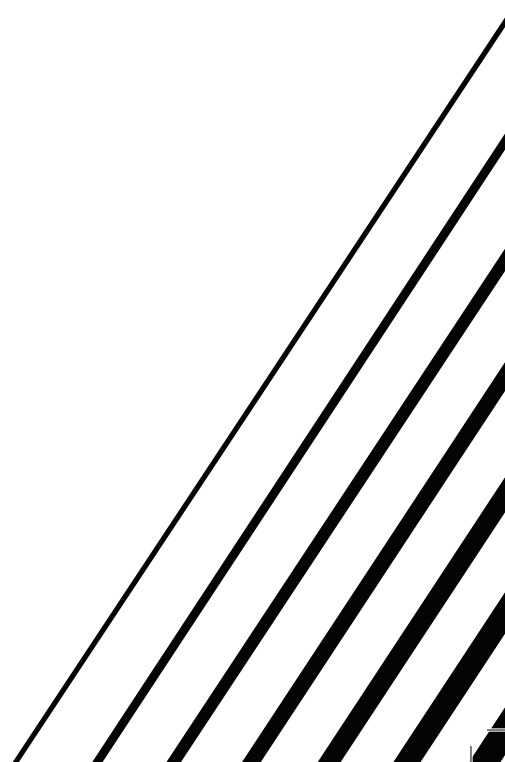
<b>parlour lane choc tops</b>	<b>6.5</b>
vanilla, choc mint, triple choc fudge, salted caramel, berries and cream	
<b>maltesers, m&amp;m's, pods</b>	<b>7.6</b>
<b>frozen raspberry and frozen coke</b>	<b>9</b>
<b>soft drinks</b>	<b>8.3</b>
lift, fanta, coke, diet coke, coke no sugar	

### 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

<b>james squire 150 lashes</b>	10
<b>james boag premium light</b>	8.6
<b>somersby pear cider</b>	10
<b>james squire orchard apple cider</b>	10

## WINES

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

## SIGNATURE COCKTAILS

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

Eftpos only

