



WELCOME TO DOYLES GARDEN BAR

Open Daily from 11.30AM

Bar food available from midday

PLEASE ORDER - FOOD & DRINKS AT THE BAR OR
VIA THE CHEWZIE BEACONS ON THE TABLES.

SORRY NO TABLE SERVICE

GF = Gluten Free N = Contains Nuts

D = Contains Dairy * = Pork Product

Please advise us of any dietary, requirements prior to ordering.

A 10% weekend & public holiday surcharge applies.

Credit card Payments incur a 1.1% processing fee.

Contactless payment is preferred.

MENU

Marinated Mixed Olives. GF	\$9.5
Marinated Octopus W/garlic, chilli, lemon & herbs.	\$13.5
Burrata, spinach leaves, tomato & toasted pine nuts w/herb oil & balsamic glaze. N, GF	\$22.0
Tasmanian Scallops Grilled w/cucumber, capsicum, red onion salsa & a citrus caramel dressing. GF	\$16.5
Half Dozen Sydney Rock Oysters. GF	\$33.0
Fish and Chips. Flathead fillets deep fried in a light beer batter w/beer battered fries & chilli plum sauce.	\$26.0

Doyles Beach burger.	\$24.0
Angus beef w/cheddar cheese, pickles, tomato, butter lettuce, tomato chutney & beer battered fries. D	
Lamb Skewers	\$29.5
Marinated lamb backstrap skewers w/Greek salad, hummus & toasted pita bread. D	
Calamari Banh Mi Roll	\$24.0
Seasoned calamari lightly fried w/pickled vegetables, garlic, coriander & chilli aioli. Served w/beer battered fries.	
Vegetable skewers	\$24.0
Chermoula marinated vegetable skewer w/Greek salad, hummus & toasted pita bread. D	
Smoked Salmon Caesar	\$24.0
In-house smoked salmon w/cos lettuce, croutons, bacon, parmesan, egg & anchovies *	
Vegan plant-based fish, deep fried in beer batter	\$38.5
w/chips or garden salad.	
Beer battered fries	\$10.0
KIDS MEALS - (aged 12 & under)	\$19.9
<i>includes a soft drink & a scoop of vanilla ice cream.</i>	
Fish & chips, Calamari & chips, Crumbed chicken tenders & chips or Spaghetti w/tomato sauce & parmesan.	
DESSERTS	
Belgian white chocolate & raspberry crème Brulee	\$15.0
w/vanilla bean gelato. GF	
Sticky date pudding	\$15.0
Served warm w/ toffee sauce & vanilla bean gelato.	
Banana cheesecake	\$15.0
served w/ a peanut brittle shard & salted caramel gelato. N	
Trio of gelato.	\$12.5
Salted Caramel, chocolate & vanilla bean. GF	

COCKTAILS

BELLINI

Prosecco with fresh fruit puree.	\$15.0
Peach, Passionfruit, Mango	

Aperol Spritz

Aperol, Prosecco, soda, ice.	\$17.0
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Limoncello Spritz

Limoncello, Prosecco, soda, ice.	\$17.0
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Pimm's cup

Pimm's, Mix of fresh fruit, Mint & Lemonade.	\$17.0
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Mimosa

Cointreau, Pol Roger Champagne & OJ.	\$20.0
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Negroni

Gin, Campari, Martini Rosso & Ice.	\$20.0
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Margarita

Classic – Tequila, Cointreau & lime juice.	\$20.0
Tommy's – Tequila, Lime Juice & Agave syrup	\$20.0

Nostra Paloma

El jimador tequila, Aperol, Grapefruit juice, Lime juice & Agave syrup.	\$20.0
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Passion Star

Vanilla Vodka, Passionfruit puree, Simple syrup & Champagne.	\$20.0
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MOCKTAILS

Orange Crush

Lyres Italian Orange, peach puree, ginger ale.	\$12.0
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Passionfruit Spritz

Passionfruit puree, lime cordial, simple syrup & soda water, garnished w/ fresh mint.	\$12.5
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