

breakfast

available weekdays 7.30 am – 11.45 am, weekends 8.30 am – 11.45 am

- 5.5 **muffin & coffee:** fresh baked sweet or savoury muffin ŵ tea or coffee
- 9.0 **porridge:** oats cooked in milk until rich & creamy ŵ brown sugar & cream
- 6.5 **spiced fruit toast:** whole chunks of fruit in cardamom spiced bread served ŵ jams
- 5.0 **toast:** mutli grain, sourdough, turkish or light rye ŵ jams & vegemite
- 8.5 **eggs on toast:** eggs any style on buttered multi grain, sourdough, turkish or light rye
- 6.5 **just for kids:** one slice of toast ŵ one egg any style
- 13.5 **breakfast sandwich:** toasted turkish bread, crispy bacon, fried eggs, cheese ŵ tomato sauce & dressed mixed leaves
- 15.5 **eggs benedict:** poached eggs on thick toast ŵ grilled champagne ham, baked field mushrooms, basil hollandaise & house made tomato & onion relish (sorry no variations)
- 15.5 **eggs florentine:** poached eggs on thick toast ŵ baby spinach, roasted flamme tomatoes, basil hollandaise & house made tomato & onion relish (sorry no variations)
- 18.0 **the big breakfast:** eggs any style on buttered toast ŵ bacon, sausage, potato rosti, baby spinach, baked beans, home made tomato & onion relish (it's really big!)
have it ŵ either a virgin mary, juice, tea or coffee for an extra \$2.50 (sorry no variations)
- 2.0 **to substitute any toast for gluten free bread ***

extras:

3.5	bacon	3.0	potato rosti	2.5	basil hollandaise
3.5	sausage	3.0	field mushrooms	2.5	baked beans
3.5	champagne ham	3.0	flamme tomato	2.5	baby spinach
				2.5	tomato relish

*gluten free

coffee & tea

3.0	espresso, short mac, ristretto	3.5	latte, cappuccino, flat white, long black, long mac
4.0	hot chocolate, mocha, doppio	6.0	affogato, iced coffee, iced chocolate
4.5	english breakfast, lavender earl grey	4.5	chai (served ŵ honey)
4.5	honeydew ŵ green (served ŵ honey)	4.5	peppermint
4.5	cleopatras chamomile (served ŵ honey)		

juices

5.0	orange	5.0	banana mango
5.0	apple	5.0	pineapple
5.5	cranberry	5.5	pink grapefruit
5.0	tomato	5.5	blood orange

open 7.30am till late weekdays and 8.30am till late weekends.

15% surcharge on public holidays. www.eqrestaurantbar.com.au



bread & sharing

available 11.30 am till late

- 7.0 **turkish garlic bread**
- 4.5 **toasted turkish bread**
- 5.5 w house made pistachio & cumin seed dukkah & extra virgin olive oil
- 6.5 w extra virgin olive oil & aged balsamic
- 12.5 **bruschetta:** char grilled ciabatta topped w a tomato, red onion, basil & bocconcini salsa
- 30.0 **the vegetarian platter:** (perfect for two) beetroot & cumin dip, tofu kebabs, marinated artichokes, dolmades drizzled w yoghurt & mint sauce, roast pumpkin, feta & pesto cigars, house made pickled vegetables, dukkah labneh & marinated olives (sorry no variations)
- 33.0 **the meat platter:** (perfect for two) romaine meatballs, kangaroo salami, pickled vegetables, eggplant & tomato dip, coffin bay queen scallops w caramelized onion & red wine butter, marinated artichokes, smoked pork & marinated olives (sorry no variations)
- 16.5 **homemade mediterranean & middle eastern dips** w olives & warm turkish bread

entrée

available 11.45 am till late

- 7.5 **warm trio of marinated olives** served w crusty turkish bread
- 10.0 **soup of the day:** served w crusty ciabatta
- 16.5 **calamari:** marinated in tequila, lemon & lime, deep fried until crisp & golden w garlic, coriander & smoked jalapeno mayonnaise
- 16.5 **bbq ribs:** tender & juicy pork ribs w warm braised red cabbage, chorizo & smokey bbq sauce*
- 15.5 **romaine meatballs** beef, pork & herb meatballs in onion & brandy sauce w crusty ciabatta

*gluten free

open 7.30am till late weekdays and 8.30am till late weekends.
15% surcharge on public holidays. www.eqrestaurantbar.com.au



salads

available 11.30 am till late

- 19.0 **korean beef salad:** thinly sliced marinated beef in soy sauce, fish sauce, white pepper & lime, char grilled (m/r) w̄ tomato, cucumber, coriander leaves & mint leaves. drizzled w̄ chilli, garlic, ginger & lime dressing
 - 18.5 **roast pumpkin salad:** roast pumpkin, bell peppers, baby spinach & caramelised walnuts w̄ goats cheese & poppy seed dressing*
 - 18.5 **caesar salad:** baby cos leaves, crispy bacon, torn toasted bread, poached egg & anchovy fillets w̄ creamy dressing & shaved parmesan
- customise your salad by adding...
- 6.5 **marinated beef***
 - 6.5 **pan seared tiger prawns***
 - 4.5 **roast chicken***

pasta

available 11.45 am till late

- 23.0 **spaghetti:** tiger prawns, roast garlic, tomato, chilli & basil sauce drizzled w̄ extra virgin olive oil
- 24.0 **risotto:** fresh squid, chorizo, roast garlic, tomato & fresh herbs
- 23.0 **gnocchi:** house made potato & spinach gnocchi w̄ blue cheese cream sauce & candied pears
- 19.5 **penne:** chestnut, swiss brown & field mushrooms, herb ragu topped w̄ goats cheese
- 20.0 **spaghetti:** beef & pork ragu, red wine, tomato & basil topped w̄ shaved parmesan
- 3.5 **gluten free pasta substitute w̄ any sauce***

pizza

available 11.30 am till late

- 19.0 **sunday roast:** lamb roasted w̄ rosemary & garlic, roast potatoes, carrots & peas w̄ gravy & mint jelly
- 19.0 **tiger prawns:** marinated prawns, chorizo, feta & napoli sauce w̄ char grilled lemons & fresh herbs
- 17.0 **four cheese:** blue cheese, parmesan, provolone & feta, roasted garlic w̄ rocket leaves
- 18.0 **meatza:** chorizo, roast chicken, crispy bacon, bell peppers, jalapeño, topped w̄ smokey bbq sauce
- 16.5 **roast pumpkin:** garlic & thyme, spanish onions, zucchini, olive tapenade & provolone cheese

*gluten free

open 7.30am till late weekdays and 8.30am till late weekends.

15% surcharge on public holidays. www.eqrestaurantbar.com.au



mains

available 12.00 pm till late

- 30.5 **bush pepper kangaroo:** kangaroo fillet marinated w̄ garlic, lemon & bush pepper, char grilled medium rare on a potato & herb rosti w̄ creamed leeks & jus
- 30.5 **herbed chicken:** free range breast of chicken marinated in garlic & herbs w̄ sweet potato chips, collard greens, smoked jalapeno & lime dressing
- 25.5 **bangers & mash:** 200gm grilled gourmet sausage w̄ creamy mash potato & onion jus
- 29.0 **massaman lamb shank:** lamb shank cooked in a southern style thai curry flavoured w̄ galangal, lemongrass, cardamom, chilli & cinnamon served w̄ potato, deep fried egg, coriander & peanuts*
- 38.0 **250g eye fillet:** bourguignon sauce, smoked bacon, baby onions & mushrooms served w̄ steak fries
- 27.5 **beef cheek open sandwich:** beef cheek slowly braised in tomato, garlic & onions served on char grilled ciabatta w̄ sautéed potatoes & pickled red onion salad
- 36.5 **fish of the day w̄** mashed potato, roasted tomatoes & basil hollandaise or greek style stew of tomato, olives & feta w̄ rice pilaf*

sides

available 11.30 am till late

- 7.5 **wild rocket leaves** w̄ pear & parmesan*
- 8.5 **green beans** w̄ toasted almonds*
- 8.5 **wedges** w̄ sour cream & sweet chilli
- 7.5 **thick cut chips** w̄ aioli & tomato sauce

desserts

available all day

- 12.5 **sticky date pudding** w̄ toffee sauce & vanilla ice cream
- 17.5 **premium australian cheeses** served w̄ fig paste, apple, celery & our own baked lavosh
- 10.0 **ice cream plate** – please ask for today's flavours
- 12.5 **flourless chocolate & hazelnut pudding** w̄ a rich dark chocolate sauce & vanilla ice cream
- 9.5 **cheese cake of the day** served w̄ vanilla bean cream & raspberry sauce
- 9.5 **tart of the day** w̄ crisp biscotti, vanilla bean cream & raspberry sauce

*gluten free

open 7.30am till late weekdays and 8.30am till late weekends.

15% surcharge on public holidays. www.eqrestaurantbar.com.au





sparkling wine

		gl	btl
Tyrrell's Pinot Chardonnay Vntage Brut	Hunter Valley, NSW	9.5	47.0
Bridgewater Mill NV	Adelaide Hills, SA	9.0	45.0
Dunes Pinot Chardonnay	South Eastern Australia	8.0	33.0
Kreglinger Estate Vintage Brut	Pipers Brook, TAS		63.0
Wayne Thomas Elevenes Blanc de Blanc	McLaren Vale, SA		41.0
Louis Roederer Brut Premier NV	Reims, France		126.0
Mumm Cordon Rouge NV	Reims, France		98.0

white wine

Boston Bay Riesling	Watervale, SA	8.5	35.0
Forrest Estate "The Doctor's" Riesling	Marlborough, NZ		41.0
Coriole Fiano	McLaren Vale, SA		49.0
Hirsch Hill Chardonnay	Yarra Valley, VIC	7.50	32.0
Ra Nui Chardonnay	Marlborough, NZ		41.0
Yangarra Unoaked Chardonnay	McLaren Vale, SA		35.0
Stumpy Gully Chardonnay	Mornington, VIC		43.0
Kooyong Clonale Chardonnay	Mornington, VIC		48.0
Tyrrell's Vat 47 Chardonnay	Hunter Valley, NSW		66.0
Barwick Black Label Chardonnay	Margaret River, WA	9.0	42.0
Pike & Joyce Pinot Gris	Adelaide Hills, SA	9.0	42.0
Trout Valley Reserve Pinot Gris	Nelson, NZ	9.0	42.0
Red Claw Pinot Gris	Mornington, VIC		49.0
Shark Bay Pinot Gris	Mornington, VIC		46.0
Killara Pinot Grigio	Yarra Valley, VIC	9.0	40.0
Tyrrell's Stevens Semillon	Hunter Valley, NSW		48.0
Mojo Sauvignon Blanc	Adelaide Hills, SA	8.0	37.0
Gipsie Jack Sauvignon Blanc	Marlborough, NZ		40.0
Glazebrook Sauvignon Blanc	Marlborough, NZ		36.0
Ra Nui Sauvignon Blanc	Marlborough, NZ	9.5	45.0
Kapuka Sauvignon Blanc	Marlborough, NZ	8.5	35.0
Catalina Sounds Sauvignon Blanc	Marlborough, NZ		45.0
Chalice Bridge Semillon Sauvignon Blanc	Margaret River, WA		35.0
O'Leary Walker Semillon Sauvignon Blanc	Clare Valley, SA		28.0
Terra Felix Viognier	Tallaroek, VIC		32.0
Crittendon Estate Los Hermanos	King Valley, VIC		48.0
Forrest Estate Gewurtztraminer	Marlborough, NZ		44.0

open 7.30am till late weekdays and 8.30am till late weekends.

15% surcharge on public holidays. www.eqrestaurantbar.com.au





red wine

		gl	btl
Old Mill Touriga Rose	Langhorne Creek, SA	8.0	30.0
Innocent Bystander Pinot Noir	Yarra Valley, VIC	9.5	42.0
Hirsch Hill Pinot Noir	Yarra Valley, VIC	8.0	32.0
Crowded House Pinot Noir	Marlborough, NZ		43.0
Stonier Pinot Pinot Noir	Mornington, VIC		60.0
Hirsch Hill Merlot	McLaren Vale, SA	8.0	32.0
Rockbare GSM		8.5	39.0
Pikes 'The Dogwalk' Cabernet Merlot	Clare Valley, SA		41.0
Chalice Bridge Calamus Cabernet Merlot	Margaret River, WA		35.0
Old Mill Cabernet Sauvignon	Langhorne Creek, SA	9.5	43.0
Hesketh 'Thirsty Dog' Cabernet Sauvignon	Coonawarra, SA		40.0
Hirsch Hill Cabernet Sauvignon	Yarra Valley, VIC		32.0
Langmeil Shiraz Grenache Mourvedre	Barossa Valley, SA	9.0	39.0
Geddes Grenache Shiraz	McLaren Vale, SA		42.0
Yangarra Estate Old Vine Grenache	McLaren Vale, SA		42.0
Axiom Shiraz	Adelaide Hills, SA		32.0
Tyrrell's Brokenback Shiraz	Hunter Valley, NSW		39.0
Two Hands Gnarly Dudes Shiraz	Barossa, SA		56.0
Tahbilk Shiraz	Nagambie, VIC	9.0	43.0
Rufus Stone Shiraz	Heathcote, VIC	9.0	42.0
The Octavius Shiraz	Barossa, SA		110.0
Heathcote Estate Shiraz	Heathcote, VIC		78.0
Running with Bulls Tempranillo	Barossa Valley, SA	8.5	36.0

fortified wine

Campbells Muscat	Rutherglen, VIC	8.0
Campbells Tokay	Rutherglen, VIC	8.0
Ramos Tawny Port	Duoro Valley, Portugal	7.0

aperitifs

Averna	8.0
Campari	8.0
Aperol	8.0
Jagermeister	8.0
Pimm's no 1 cup	8.0
Noilly Prat	8.0

open 7.30am till late weekdays and 8.30am till late weekends.

15% surcharge on public holidays. www.eqrestaurantbar.com.au



beer & cider

Pipsqueak Cider	9.0
James Boag's Light	6.5
James Boag's Premium	8.0
Lord Nelson Pale Ale	8.0
Coopers Pale Ale	7.5

imported

Asahi	9.0
Peroni	8.5
Corona	9.0
Trumer pils	9.5
Heineken	8.5

vodka

Smirnoff	8.0
Grey Goose	14.0
42 Below Classic	9.0
Zubrowka	9.0
Ketel One	9.0
Cariel Vanilla	9.0
Chopin	10.0
Pravda	12.5

rum

Mt gay gold	8.5
Havana anejo reserve	9.0
English harbour 5yo	9.5
Bacardi	8.5

scotch

Johnnie Walker	8.0
Johnnie Walker Black	9.0
Chivas Regal	9.0
Canadian Club	8.5
Jamesons	8.5
Lagavulin 16yo	14.0
Johnnie Walker Blue	35.0
Glenmorangie 10yo	12.5

cognac etc

Hennessy VSOP	14.0
Courvoisier VS	12.0
Boulard Calvados	9.5

Little Creatures Pale Ale 568ml	11.0
Little Creatures Bright Ale	8.5
Coopers Sparkling Ale	8.0
Hawthorn Premium Ae	9.0
White Rabbit Dark Ale	8.5

on tap

Becks 300ml	6.0
Becks 435ml	8.0
Becks 500ml	9.5

gin

Gordons	8.0
Tanqueray	9.0
Tanqueray 10	13.5
Bombay Sapphire	9.0
Plymouth	9.0
Plymouth Sloe	9.0
Hendricks	14.0
South	9.0

bourbon

Slate	8.0
Makers Mark	9.5
Wild Turkey	9.0
Jm Beam	8.5

tequila

Jose cuervo	8.0
El Capricho Gold	9.0
El Capricho Blue	12.0
Patron Silver	15.0
Patron Anejo	16.0





mixology

espresso martini – fresh espresso with ketel one, galliano, kahlúa and frangelico	18.0
cosmo – the classic vodka, fresh lime, cointreau, and cranberry cocktail	17.0
bloody mary – for those days	16.0
caipirinha with fresh limes, cachaca & crushed ice add strawberries or passionfruit for \$1	17.0
caipiroska as above but with ketel one vodka instead of cachaca	17.0
berry ginny fizz – plymouth sloe berry gin, gordon's gin, and fresh strawberries over crushed ice	17.0
eq – cumber – hendricks cucumber-infused gin & gordon's gin with lime & mint - redefining refreshing	18.0
margarita – jose cuervo tequila shaken with cointreau & lime	17.0
long island iced tea – five white spirits with fresh lemon juice mixing it up over a dash of cola	23.0
mojito – both havana club blanco and havana club reserva stirred through lots of fresh lime, mint	17.5
the sours – choose from aperol, whiskey or amaretto	12.0
the randy pom – pama pomegranate liqueur, aperol, cointreau, brandy, lime and lemon juice,	17.0
pimms jug – fresh fruit, mint and cucumber, with plenty of pimms, topped with lemonade & dry ginger.	25.0
the mule jug – smirnoff, ginger beer apple juice and limes ideal for two to five people	25.0

