

## MAINS

AVAILABLE AFTER 11.30AM EVERY DAY

<b>Warm Roast Pumpkin Salad (V, GF)</b> Honey glazed roasted pumpkin, Persian style feta, sundried tomato, pine nuts, tomatoes, Spanish onions, cucumber and roasted kale, dressed with a balsamic glaze	22
<b>Warm Thai Chicken Salad (GF)</b> Thai marinated chicken breast, cucumber, capsicum, peanuts, carrots, onion, bean sprouts, lettuce, coriander and mint tossed with a chilli, coconut and lime dressing	24
<b>Calamari Salad</b> Chilli calamari with a cucumber, mint, coriander, bell pepper and lettuce salad with an Asian dressing	25
<b>Grilled Salmon (GF)</b> Pan grilled salmon fillet served on a salad of spinach, tomato, honey roasted beetroot, quinoa with a lime and pomegranate vinaigrette	27
<b>Chicken 'n' Mushroom Penne</b> Tender chicken breast, mushroom and spinach in creamy white wine sauce topped with a parmesan crisp	24
<b>Pumpkin Risotto (V, GF)</b> Butternut pumpkin, baby spinach, toasted pine nuts and parmesan Add chicken breast	22 5
<b>Penang Chicken Curry (GFO)</b> Thai chicken curry with spring onions, capsicum and coconut cream served with jasmine rice and roti bread	25
<b>Chicken Parmigiana</b> Chicken breast schnitzel topped with hickory smoked ham, Napoli sauce and melted cheese served with fat chips and a side salad	27
<b>Fish &amp; Chips</b> Coldstream pilsner battered fish fillets with fat chips and house made slaw	28
<b>Scotch Fillet Steak (GFO)</b> Char grilled grass fed beef scotch fillet, potato dauphinoise, broccolini topped with mushroom sauce	33

Time Out requests all patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

# TIME OUT



8 AM

365 DAYS



LATE

## BREAKFAST

SERVED UNTIL 3PM

<b>Berry Smoothie</b> Raspberries, blueberries, strawberries, coconut water, honey and chia seeds	12	<b>Sunrise Drink</b> Raspberries, blueberries, strawberries, pineapple, passionfruit pulp and orange juice blended with ice	10
<b>Banana Smoothie</b> Fresh banana blended with cinnamon, honey and coconut water	10	<b>Freshly Squeezed Orange Juice</b>	7
<b>Toasted Muesli (V, GF)</b> A mix of macadamias, almonds, sunflower seeds, currants, cranberries, coconut, berries and toasted flakes topped with honey yoghurt and a raspberry poached pear.	13	<b>Veg Out (V)</b> Crispy mushroom and feta rice patties topped with spinach, slow roasted tomatoes, portobello mushrooms and tomato chutney Add eggs	19 5
<b>Buttermilk Pancakes (V)</b> Served with muddled berries, Canadian maple syrup and ice cream	19	<b>Big Fed (GFO)</b> 2 fried eggs, portobello mushrooms, tomato, bacon, chorizo and a hash brown on toasted sourdough	22
<b>Smashed Avocado (V, GFO)</b> Avocado, slow roasted tomatoes and spinach served on 7 grain toast with Persian style feta Add poached eggs	19 5	<b>Feta Omelette (V, GFO)</b> Marinated Persian style feta and spinach omelette served with toasted sourdough Add salmon or chorizo	15 5
<b>Eggs Benedict (GFO)</b> Poached eggs and hickory smoked ham on a toasted English muffin, finished with house made hollandaise. Add hash browns	19 5	<b>C+C Eggs (V, GFO)</b> Aged cheddar and chive scrambled eggs, served on toasted Turkish bread with tomato chutney Add salmon or bacon	14 5
<b>Poached Eggs (V, GFO)</b> served on toasted sourdough	11		

## EXTRAS – \$5 EACH

<b>Spinach and Kale</b> Sautéed in E.V.O
<b>Oven Roasted Tomatoes</b> Slow roasted heirloom tomatoes drizzled with basil infused oil
<b>Sautéed Mushrooms</b> Shiitake, King Brown, Oyster and Shimeji in cream
<b>Tasmanian Smoked Salmon</b> Great Taylors Bay Atlantic Salmon
<b>Spanish Chorizo</b> Cured and smoked pork sausage
<b>Avocado, Hash Brown or Smoked Bacon</b>

## SHARE PLATES

AVAILABLE AFTER 11.30AM EVERY DAY

<b>Fat Chips (V)</b> Served with house made garlic aioli	11
<b>Trio of Dips (V)</b> Sweet potato and cashew, beetroot hummus and tzatziki served with warm Turkish bread	16
<b>Nachos (V, GF)</b> Corn chips topped with melted cheese, guacamole, salsa, sour cream and jalapeños	16
<b>Crispy Chicken Satay Skewers</b> Tenderloin skewers served with a warm spicy peanut sauce	16.5
<b>Salt &amp; Pepper Calamari</b> Lightly fried calamari served with nuoc cham sauce	16.5
<b>Mushroom &amp; Feta Risotto Balls (V)</b> Served with capsicum aioli	15

## SANDWICHES & BURGERS

ALL SERVED WITH OUR FAMOUS FAT CHIPS

<b>Grilled Veggie Sandwich (V, GFO)</b> Layered zucchini, sweet potato, eggplant, onion, spinach, cheese, beetroot relish and aioli served in a 7 grain sourdough	22
<b>Southern Fried Chicken Burger</b> Crispy fried chicken breast fillet, tangy house made coleslaw, chilli and lime mayonnaise	23
<b>Aussie Wagyu Beef Burger (GFO)</b> Served with melted cheese, tomatoes, lettuce, chutney and spicy mayonnaise on a toasted brioche bun	24
<b>Crispy Pork Burger (GFO)</b> Maple glazed pork belly, fennel and apple slaw served with house chutney in a brioche bun	23
<b>Barramundi Burger</b> Lemon myrtle crumbed fillet, lettuce, tomato, tartare sauce on a charcoal bun	25
*All GFO burgers are served with salad instead of chips	

## PIZZA

GLUTEN FREE BASES AVAILABLE UPON REQUEST

<b>Pumpkin &amp; Feta (V)</b> Oven roasted pumpkin, crumbled Persian styled feta, toasted pine nuts, mozzarella and pesto	22
<b>Spanish Chorizo</b> Spanish chorizo, mushrooms, mozzarella, onions, potatoes, chilli, garlic and coriander	23
<b>Tuscan Chicken</b> Roast chicken, sundried tomatoes, mozzarella, pesto, rocket and basil	23
<b>Fed Square</b> Ham, mushroom, mozzarella, olives, Spanish onion, garlic and chilli	22
<b>Ham &amp; Pineapple</b> Leg ham, pineapple and Napoli sauce topped with mozzarella	20
<b>Margherita (V)</b> House made Napoli sauce, topped with mozzarella	20
Gluten Free base	3.5

## THIRST QUENCHERS NON ALCOHOLIC

<b>Ginger Limeade</b> Freshly grated ginger, muddled limes and soda	9
<b>Strawberry Cooler</b> Muddled strawberries, mint, lemon, apple juice and soda	9
<b>Mint Tonic</b> Torn mint leaves, limes, tonic water and pink grapefruit juice	9
<b>Berry Nice</b> Blueberries, blackberries, raspberries, cranberry juice and soda	9
<b>Pineapple Passion</b> Fresh pineapple, passionfruit pulp, limes, soda and pineapple juice	9
<b>Mango Crush</b> Mango, coconut milk and lime blended with ice	9
Add a shot of vodka or gin	7

## CHILLED CLASSICS

<b>Iced Coffee</b> A double shot of espresso, chilled milk, vanilla ice cream and whipped cream	8
<b>Iced Chocolate</b> House made chocolate sauce, chilled milk, vanilla ice cream and whipped cream	8
<b>Iced Salted Caramel</b> Salted caramel sauce, chilled milk, vanilla ice cream and whipped cream	8
<b>Iced Mango</b> Mango coulis, chilled milk, vanilla ice cream, topped with whipped cream	8
<b>Iced Raspberry</b> Raspberry coulis, chilled milk, vanilla ice cream, topped with whipped cream	8

## WARM COCKTAILS

<b>Baileys Latte</b> Espresso and a shot of Baileys combined with warm milk	12
<b>Baileys Hot Chocolate</b> House made chocolate sauce with a shot of Baileys topped with warm milk, whipped cream and chocolate shavings	12
<b>Spiced Friar</b> Organic chai syrup mixed with Frangelico, warm milk and sprinkled cinnamon	12
<b>Jaffa Hot Chocolate</b> House made chocolate sauce with a shot of Cointreau topped with warm milk, whipped cream and chocolate shavings	12

## COFFEE BY CODE BLACK REG LRG CHOCOLATE REG LRG

<b>Café Latte</b>	4	5.9	<b>Hot Chocolate –</b>	4	5.9
<b>Cappuccino</b>	4	5.9	with house made Cadbury chocolate sauce		
<b>Long Black</b>	4	5.9			
<b>Chai Latte</b>	4	5.9			
<b>Flat White</b>	4	5.9			
<b>Mocha</b>	4	5.9			
<b>Long Mac</b>	4				
<b>Espresso/Short Mac</b>	4				
<b>Affogato –</b>	6				
Espresso with vanilla ice cream					
<b>Soy Milk</b>		.50			

## TEA BY T2

<b>English Breakfast</b>	4
<b>Earl Grey</b>	4
<b>Lemongrass &amp; Ginger</b>	4
<b>Peppermint</b>	4
<b>Sencha Green</b>	4
<b>Chai</b>	4

## DESSERTS

<b>Apple &amp; Blueberry Crumble</b> Stewed apple and blueberries in a sweet pastry with crunchy oat and coconut crumble served with Chantilly cream	13
<b>Sticky Date</b> Served warm with a rich butterscotch sauce and Chantilly cream	13
<b>Chocolate Delight</b> Warmed chocolate and walnut brownie served with chocolate sauce and ice cream	13
<b>White Chocolate &amp; Raspberry Cheesecake</b> Cheesecake served with raspberry cream	13
<b>Lemon Custard Tart</b> Shortcrust pastry filled with lemon custard	9
<b>Marz Bar Mousse</b> Layers of crumbled biscuit, soft caramel and chocolate mousse, finished with a chocolate ganache	10
<b>Vanilla Slice</b> Creamy vanilla custard between layered pastry and finished with vanilla icing	7
<b>Passionfruit Sponge Cake</b> Sponge cake filled with passionfruit butter cream and topped with passionfruit icing	8
<b>Banoffee Pie</b> Shortcrust pastry filled with soft caramel, fresh banana, cream and topped with shaven chocolate	9
<b>Carrot Cake (GF)</b> Flourless carrot cake with cream cheese icing and garnished with dried fruit and nuts	8
<b>Flourless Chocolate Cake (GF)</b> Warmed flourless chocolate cake topped with shaven chocolate	9
Add ice cream	2

CRAFT BEER (ON TAP)	PINT	SPARKLING WINE & ROSE	GLS	BTL
<b>Coldstream Pilsner (4.5%)</b> Coldstream VIC A refreshing European-style lager that is crisp, fresh and aromatic	13	<b>House Sparkling</b>	8.5	35
<b>Thunder Road Lager (4.6%)</b> Brunswick VIC Full steam pale lager with a clean, pure and crispy malt profile	13	<b>Chandon Brut NV</b> Yarra Valley VIC	11	49
<b>PayDay Pale Ale (4.74%)</b> Moorabbin VIC Clean and refreshing, citrus and stone fruit notes with a pine aroma	13	<b>La Linda Rose</b> Clare Valley SA	10	47
<b>Grizz American Amber Ale (5.79%)</b> Moorabbin VIC Full citrusy American hop character on a robust malt base	13			
CIDER (ON TAP)		WHITE WINE	GLS	BTL
<b>Gypsy Cider (5%)</b> Moorabbin VIC A semi-sweet pear cider	13	<b>House White</b>	8.5	35
<b>Little Apple Cider (5%)</b> Moorabbin VIC A crisp apple cider with hints of honey & orange blossom	13	<b>Jack &amp; Jill Chardonnay</b> Bellarine Peninsula VIC	10	47
		<b>Punt Road Pinot Gris</b> Yarra Valley VIC	10	47
		<b>Summer Poppy Sauvignon Blanc</b> Marlborough NZ	9	42
		<b>La Linda Riesling</b> Clare Valley SA	9	42
		<b>Mister Fox Moscato</b> Central Victoria VIC	9	35
BOTTLED BEER		RED WINE	GLS	BTL
<b>Cascade Light</b> Hobart TAS	8	<b>House Red</b>	8.5	35
<b>Crown Lager</b> Abbotsford VIC	10	<b>Victoria Avenue Shiraz</b> Heathcote VIC	11	49
<b>White Rabbit Dark Ale</b> Healesville VIC	10	<b>Heartland Cabernet Sauvignon</b> Langhorne Creek SA	9	42
<b>Heineken</b> Netherlands	10	<b>Balnaves Merlot Blend</b> Coonwarra SA	11	49
<b>Peroni</b> Italy	10	<b>Jack &amp; Jill Pinot Noir</b> Bellarine Peninsula VIC	10	47
<b>Asahi</b> Japan	10			
<b>Corona</b> Mexico	10			

COCKTAILS	PITCHER	GLS
<b>Time Out Punch</b> Vodka, sparkling wine, strawberries, passionfruit, lime and cranberry juice	39	13
<b>Pimms</b> Pimms, lemonade, dry ginger ale, oranges, lemons, strawberries, mint and cucumber	39	13
<b>Berry Cider</b> Raspberries, blueberries, strawberries, lime and strawberry liqueur finished with apple cider	39	13
<b>Mango Daiquiri</b> Blended Havana Blanco rum, mango and ice, served in a chilled martini glass		18
<b>Stupid Donkey</b> Captain Morgan's spiced rum, limes, mint and ginger ale		18
<b>Strawberry Passion</b> Muddled strawberries, lime and passionfruit pulp combined with vodka, strawberry liqueur and soda		18
<b>Mojito</b> Havana Blanco rum, sugar, limes and fresh mint served over crushed ice		18
<b>Super Lucky Lady</b> Combination of vodka, passionfruit pulp, lime and pineapple juice		18
<b>Toblerone</b> Chocolate, Frangelico, Kahlua and Baileys shaken and finished with honey and cream		18
<b>Espresso Martini</b> A double shot of espresso, vodka and Kahlua, shaken and served in a chilled martini glass		18
<b>Cosmopolitan</b> Vodka, Cointreau, lime and cranberry juice, shaken and served in a chilled martini glass		18

\$14 COCKTAILS BETWEEN 3:00PM - 5:00PM DAILY

Super Lucky Lady / Cosmopolitan / Mojito