BREAKFAST

SERVED UNTIL 3PM

Freshly Squeezed Orange Juice 8

Proseco Italy 9

Mimosa house sparkling with OJ 9

Spicy Bloody Mary Vodka, tomato juice & Worcestershire sauce 10

Banana Smoothie 12
Banana, cinnamon and honey blended with milk and yoghurt

Berry Smoothie 12
Raspberries, blueberries, strawberries, blackberries and honey blended with milk and yoghurt

Sunrise Drink 10
Raspberries, blueberries, strawberries, pineapple, passionfruit pulp and orange juice blended with ice

Toasted Muesli (V, GF) 15
A mix of macadamias, almonds, sunflower seeds, currants, cranberries, coconut, berries and toasted flakes topped with honey yoghurt and a raspberry poached pear

Buttermilk Pancakes (V) 19
Served with muddled berries, Canadian maple syrup and ice cream

Smashed Avocado (V, GFO) 19.5
Avocado, slow roasted tomatoes and spinach served on 7 grain toast with Persian style feta
Add poached eggs 5

Eggs Benedict (GFO) 21
Poached eggs and hickory smoked ham hock on 2 potato rosti, topped with house made hollandaise,

Atlantic Eggs 22
2 poached eggs on a potato rosti served with smoked salmon, crisp asparagus, rocket, & topped with horseradish cream

Poached Eggs (V, GFO) 12
served on toasted sourdough

Breakfast Burger 19
Double pork patty, bacon, egg, cheese with tomato chutney served in a toasted brioche bun
Add chips 6

Big Fed (GFO) 23
2 fried eggs, portobello mushrooms, tomato, bacon, chorizo and a hash brown on toasted sourdough

Feta Omelette (V, GFO) 17
Marinated Persian style feta and spinach omelette served with toasted sourdough
Add salmon or chorizo 5

C+C Eggs (V, GFO) 16
Aged cheddar and chive scrambled eggs, served on toasted Turkish bread with tomato chutney
Add salmon or bacon 5

Breakfast Pizza 21
Bacon, Ham, Egg, mushroom and mozzarella topped with hollandaise

EXTRAS – $5 EACH

Grilled Halloumi
Tasmanian Smoked Salmon
Avocado
Smoked Bacon
Sautéed Mushrooms
Spanish Chorizo
Hash Brown

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.

GF - GLUTEN FREE V - VEGETARIAN GFO - GLUTEN FREE OPTION

A SURCHARGE OF 15% ON ALL ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS. STRICTLY NO SPLIT BILLS.

SHARE PLATES

AVAILABLE AFTER 11.30AM EVERY DAY

Fat Chips (V) 12
Served with house made garlic aioli

Sweet Potato Fries (V) 13
Served with house made chilli aioli

Trio of Dips (V) 17
Sweet potato and cashew, beetroot hummus and tzatziki, with warm Turkish bread

Nachos (V, GF) 18
Corn chips topped with melted cheese, guacamole, salsa sour cream and jalapeños

Crispy Chicken Satay Skewers 17
Tenderloin skewers served with a warm spicy peanut sauce

Salt & Pepper Calamari 17
Lightly fried calamari served with nuoc cham sauce

Quesadilla (V) 18
Black beans, onions, corn, chili, coriander, peppers & cheese topped with sour cream & salsa
Add chicken 5

Crispy Fried Halloumi (V) 15
Served with beetroot tzatziki

MAINS

AVAILABLE AFTER 11.30AM EVERY DAY

Warm Roast Pumpkin Salad (V, GF) 22
Honey glazed roasted pumpkin, Persian style feta, sundried tomato, pine nuts, tomatoes, Spanish onions, cucumber & roasted kale with a balsamic glaze

Warm Thai Chicken Salad (GF) 25
Thai marinated chicken breast, cucumber, capsicum, peanuts, carrots, bean sprouts, onion, lettuce, coriander and mint tossed with a chilli, coconut and lime dressing

Grilled Salmon (GF) 28
Pan grilled salmon fillet served on a salad of spinach, tomato, honey roasted beetroot, quinoa with a lime and pomegranate vinaigrette

Chilli Calamari 25
Spicy calamari, sweet potato noddles, coriander, Vietnamese mint, Thai basil, red cabbage, lime and chilli dressing

Burrito Bowl (V, GF) 22
Spiced rice, fresh salsa, black beans, melted cheese, guacamole, sour cream with tortilla chips
Add spiced chicken breast 5

Spaghetti Carbonara 23
Tender bacon pieces, garlic and cream, tossed with spaghetti and topped with parmesan cheese

Chicken 'n' Mushroom Penne 25
Tender chicken breast, mushroom and spinach in creamy white wine sauce topped with a parmesan crisp

Pumpkin Risotto (V, GF) 23
Butternut pumpkin, baby spinach, toasted pine nuts and parmesan
Add chicken breast 5

Penang Chicken Curry (GFO) 26
Thai chicken curry with spring onions, capsicum and coconut cream served with jasmine rice and roti bread

Chicken Parmigiana 28
Chicken breast schnitzel topped with hickory smoked ham, Napoli sauce and melted cheese served with fat chips and a side salad

Fish & Chips 28
Coldstream pilsner battered rockling fillets with fat chips and house made slaw

SANDWICHES & BURGERS

ALL SERVED WITH OUR FAMOUS FAT FRIES

Cheeky Chick (GFO) 23
Poached chicken breast, mayonnaise, chives, rocket, avocado on sourdough

Turkey Club (GFO) 26
Turkey breast, grilled bacon, avocado, lettuce, tomato with creamy mayonnaise in a toasted panini

Phily Steak Sandwich (GFO) 26
Sautéed thinly sliced beef, bell peppers, onion and topped with melted provolone cheese and BBQ sauce in a toasted panini

The Schnitz 25
Crispy chicken breast schnitzel and homemade coleslaw on toasted sourdough

Eggplant Parma (V) 24
Crumbed eggplant, Napoli, mozzarella cheese, aioli and rocket on toasted 7 grain sourdough

Southern Fried Chicken Burger 25
Crispy fried chicken breast fillet, tangy house made coleslaw, chilli and lime mayonnaise

Aussie Wagyu Beef Burger (GFO) 25
Served with melted cheese, tomatoes, lettuce, chutney and spicy mayonnaise on a toasted brioche bun

*All GFO burgers are served with salad instead of chips

Monday to Friday (11:30am to 3:00pm)
Burger / Sandwich
with a pot of beer / house wine / soft drink
$19

PIZZA

GLUTEN FREE BASES AVAILABLE UPON REQUEST

Pumpkin & Feta (V) 22
Oven roasted pumpkin, crumbled Persian styled feta, toasted pine nuts, mozzarella and pesto

Spanish Chorizo 23
Spanish chorizo, mushrooms, mozzarella, onions, potatoes, chilli, garlic & coriander

Tuscan Chicken 23
Roast chicken, sundried tomatoes, mozzarella, pesto, rocket and basil

Fed Square 22
Ham, mushroom, mozzarella, olives, Spanish onion, garlic and chilli

Ham & Pineapple 20
Leg ham, pineapple and Napoli sauce topped with mozzarella

Margherita (V) 20
House made Napoli sauce, topped with mozzarella

Spicy Salami 22
Salami, Napoli sauce, cheese, mushrooms, olives and pesto

Mushroom (V) 22
Oven roasted mixed mushrooms, provolone cheese, truffle oil & rocket

Gluten Free base 3.5

TIME OUT

ALL DAY DINING

365 DAYS
8 AM — LATE

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CRAFT BEER (ON TAP)

	PINT
Coldstream Pilsner (4.5%) Coldstream VIC A refreshing European-style lager that is crisp, fresh and aromatic	13
Thunder Road Lager (4.6%) Brunswick VIC Full steam pale lager with a clean, pure and crispy malt profile	13
PayDay Pale Ale (4.74%) Moorabbin VIC Clean and refreshing, citrus and stone fruit notes with a pine aroma	13
Grizz American Amber Ale (5.79%) Moorabbin VIC Full citrusy American hop character on a robust malt base	13

CIDER (ON TAP)

Gypsy Cider (5%) Moorabbin VIC A semi-sweet pear cider	13
Little Apple Cider (5%) Moorabbin VIC A crisp apple cider with hints of honey & orange blossom	13

BOTTLED BEER

Cascade Light	Hobart TAS	8
Crown Lager	Abbotsford VIC	10
White Rabbit Dark Ale	Healesville VIC	10
Heineken	The Netherlands	10
Peroni	Italy	10
Asahi	Japan	10
Corona	Mexico	10

SPARKLING WINE & ROSE

	GLS	BTL
House Sparkling VIC	8.5	35
Bottega Prosecco Italy	9	42
Chandon Brut Yarra Valley VIC	13	49
La Linda Rose Clare Valley SA	10	47

WHITE WINE

	GLS	BTL
House White Yarra Valley VIC	8.5	35
Punt Road Pinot Gris Yarra Valley VIC	10	47
Higher Plane Chardonnay Margaret River, VIC	10	47
Summer Poppy Sauvignon Blanc Marlborough NZ	9.5	42
La Linda Riesling Clare Valley SA	9.5	42
Mister Fox Moscato Central Victoria VIC	9	42

RED WINE

	GLS	BTL
House Red	8.5	35
Hedonist Shiraz McClaren Vale, SA	11	49
Heartland Cabernet Sauvignon Langhorne Creek SA	10	47
Balnaves Merlot Blend Coonwarra SA	11	49
Rustic Bay Pinot Noir Yarra Valley VIC	10	47

COCKTAILS

	PITCHER	GLS
Time Out Punch Vodka, sparkling wine, strawberries, passionfruit, lime and cranberry juice	39	14
Pimms Pimms, lemonade, dry ginger ale, oranges, lemons, strawberries, mint and cucumber	39	14
Berry Cider Raspberries, blueberries, strawberries, blackberries, lime and strawberry liqueur finished with apple cider	39	14
Stupid Donkey Captain Morgan's spiced rum, limes, mint and ginger ale	39	14
Mango Daiquiri Blended Havana Blanco rum, mango and ice, served in a chilled martini glass		18
Strawberry Passion Muddled strawberries, lime and passionfruit pulp combined with vodka, strawberry liqueur and soda		18
Mojito Havana Blanco rum, sugar, limes and fresh mint served over crushed ice		18
Super Lucky Lady Combination of vodka, passionfruit pulp, lime and pineapple juice		18
Toblerone Chocolate, Frangelico, Kahlua and Baileys shaken and finished with honey and cream		18
Espresso Martini A double shot of espresso, vodka and Kahlua, shaken and served in a chilled martini glass		18
Cosmopolitan Vodka, Cointreau, lime and cranberry juice, shaken and served in a chilled martini glass		18

$12 COCKTAILS
AFTER 3PM EVERY DAY

THIRST QUENCHERS NON ALCOHOLIC

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

CHILLED CLASSICS

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

WARM COCKTAILS

Baileys Latte Espresso and a shot of Baileys combined with warm milk	12
Baileys Hot Chocolate House made chocolate sauce with a shot of Baileys topped with warm milk, whipped cream and chocolate shavings	12
Spiced Friar Organic chai syrup mixed with Frangelico, warm milk and sprinkled cinnamon	12
Jaffa Hot Chocolate 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
Café Latte	4.3	5.9
Cappuccino	4.3	5.9
Long Black	4.3	5.9
Chai Latte	4.3	5.9
Flat White	4.3	5.9
Mocha	4.3	5.9
Long Mac	4.3	
Espresso/Short Mac	4.3	
Iced Latte	5.9	
Iced Long Black	5.9	
Affogato – Espresso with vanilla ice cream	6.0	
Soy Milk		0.8
Almond Milk		1.0

CHOCOLATE

	REG	LRG
Hot Chocolate – with house made Cadbury chocolate sauce	4.3	5.9

TEA BY T2

English Breakfast	4.3
Earl Grey	4.3
Lemongrass & Ginger	4.3
Peppermint	4.3
Sencha Green	4.3
Chai	4.3

DESSERTS

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

$12 COFFEE & DESSERT
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