

BREAKFAST

SERVED UNTIL 3PM

Freshly Squeezed Orange Juice	8	Berry Smoothie	12
Proseco Italy	9	Raspberries, blueberries, strawberries, blackberries and honey blended with milk and yoghurt	
Mimosa house sparkling with OJ	9		
Spicy Bloody Mary Vodka, tomato juice & Worcestershire sauce	10	Sunrise Drink	10
		Raspberries, blueberries, strawberries, pineapple, passionfruit pulp and orange juice blended with ice	
Banana Smoothie	12		
Banana, cinnamon and honey blended with milk and yoghurt			

Toasted Muesli (V, GF)	15	Breakfast Burger	19
A mix of macadamias, almonds, sunflower seeds, currants, cranberries, coconut, berries and toasted flakes topped with honey yoghurt and a raspberry poached pear		Double pork patty, bacon, egg, cheese with tomato chutney served in a toasted brioche bun	
		Add chips	6

Buttermilk Pancakes (V)	19	Big Fed (GFO)	23
Served with muddled berries, Canadian maple syrup and ice cream		2 fried eggs, portobello mushrooms, tomato, bacon, chorizo and a hash brown on toasted sourdough	

Smashed Avocado (V, GFO)	19.5	Feta Omelette (V, GFO)	17
Avocado, slow roasted tomatoes and spinach served on 7 grain toast with Persian style feta		Marinated Persian style feta and spinach omelette served with toasted sourdough	
Add poached eggs	5	Add salmon or chorizo	5

Eggs Benedict (GFO)	21	C+C Eggs (V, GFO)	16
Poached eggs and hickory smoked ham hock on 2 potato rosti, topped with house made hollandaise,		Aged cheddar and chive scrambled eggs, served on toasted Turkish bread with tomato chutney	
		Add salmon or bacon	5

Atlantic Eggs	22	Breakfast Pizza	21
2 poached eggs on a potato rosti served with smoked salmon, crisp asparagus, rocket, & topped with horseradish cream		Bacon, Ham, Egg, mushroom and mozzarella topped with hollandaise	

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

EXTRAS – \$5 EACH

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

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



CRAFT BEER (ON TAP) PINT SPARKLING WINE & ROSE GLS BTL

Coldstream Pilsner (4.5%) Coldstream VIC A refreshing European-style lager that is crisp, fresh and aromatic	13	House Sparkling VIC	8.5	35
Thunder Road Lager (4.6%) Brunswick VIC Full steam pale lager with a clean, pure and crispy malt profile	13	Bottega Prosecco Italy	9	42
PayDay Pale Ale (4.74%) Moorabbin VIC Clean and refreshing, citrus and stone fruit notes with a pine aroma	13	Chandon Brut Yarra Valley VIC	13	49
		La Linda Rose Clare Valley SA	10	47

Grizz American Amber Ale (5.79%) Moorabbin VIC Full citrusy American hop character on a robust malt base	13	House White Yarra Valley VIC	8.5	35
		Punt Road Pinot Gris Yarra Valley VIC	10	47

CIDER (ON TAP) PINT

Gypsy Cider (5%) Moorabbin VIC A semi-sweet pear cider	13	Higher Plane Chardonnay Margaret River, VIC	10	47
Little Apple Cider (5%) Moorabbin VIC A crisp apple cider with hints of honey & orange blossom	13	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

BOTTLED BEER PINT

Cascade Light Hobart TAS	8	House Red	8.5	35
Crown Lager Abbotsford VIC	10	Hedonist Shiraz McClaren Vale, SA	11	49
White Rabbit Dark Ale Healesville VIC	10	Heartland Cabernet Sauvignon Langhorne Creek SA	10	47
Heineken The Netherlands	10	Balnaves Merlot Blend Coonwarra SA	11	49
Asahi Japan	10	Rustic Bay Pinot Noir Yarra Valley VIC	10	47
Corona Mexico	10			

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 CHOCOLATE REG LRG

Café Latte	4.3	5.9	Hot Chocolate –	4.3	5.9
Cappuccino	4.3	5.9	with house made Cadbury chocolate sauce		
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 –	6.0				
Espresso with vanilla ice cream					
Soy Milk		0.8			
Almond Milk		1.0			

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 Cheesecake 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 AFTER 3PM EVERY DAY