

TIME OUT



365 DAYS



8 AM

LATE

BREAKFAST

SERVED UNTIL 3PM

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

EXTRAS - \$5 EACH

Spinach and Kale Sautéed in E.V.O

Oven Roasted Tomatoes Slow roasted heirloom tomatoes drizzled with basil infused oil

Sautéed Mushrooms Shiitake, King Brown, Oyster and Shimeji in cream

Tasmanian Smoked Salmon Great Taylors Bay Atlantic Salmon

Spanish Chorizo Cured and smoked pork sausage

Avocado, Hash Brown or Smoked Bacon

SHARE PLATES

AVAILABLE AFTER 11.30AM EVERY DAY

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

SANDWICHES & BURGERS

ALL SERVED WITH OUR FAMOUS FAT CHIPS

Grilled Veggie Sandwich (V, GFO) Layered zucchini, sweet potato, eggplant, onion, spinach, cheese, beetroot relish and aioli served in a 7 grain sourdough	22
Southern Fried Chicken Burger Crispy fried chicken breast fillet, tangy house made coleslaw, chilli and lime mayonnaise	23
Aussie Wagyu Beef Burger (GFO) Served with melted cheese, tomatoes, lettuce, chutney and spicy mayonnaise on a toasted brioche bun	24
Crispy Pork Burger (GFO) Maple glazed pork belly, fennel and apple slaw served with house chutney in a brioche bun	23
Barramundi Burger 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

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

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.

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 and roasted kale, dressed with a balsamic glaze	
Warm Thai Chicken Salad (GF)	24
Thai marinated chicken breast, cucumber, capsicum, peanuts, carrots, onion, bean sprouts, lettuce, coriander and mint tossed with a chilli, coconut and lime dressing	
Calamari Salad	25
Chilli calamari with a cucumber, mint, coriander, bell pepper and lettuce salad with an Asian dressing	
Grilled Salmon (GF)	27
Pan grilled salmon fillet served on a salad of spinach, tomato, honey roasted beetroot, quinoa with a lime and pomegranate vinaigrette	
Chicken 'n' Mushroom Penne	24
Tender chicken breast, mushroom and spinach in creamy white wine sauce topped with a parmesan crisp	
Pumpkin Risotto (V, GF)	22
Butternut pumpkin, baby spinach, toasted pine nuts and parmesan	
Add chicken breast	5
Penang Chicken Curry (GFO)	25
Thai chicken curry with spring onions, capsicum and coconut cream served with jasmine rice and roti bread	
Chicken Parmigiana	27
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 fish fillets with fat chips and house made slaw	
Scotch Fillet Steak (GFO)	33
Char grilled grass fed beef scotch fillet, potato dauphinoise, broccolini topped with mushroom sauce	

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.

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	8.5	35
Thunder Road Lager (4.6%) Brunswick VIC Full steam pale lager with a clean, pure and crispy malt profile	13	Chandon Brut NV Yarra Valley VIC	11	49
PayDay Pale Ale (4.74%) Moorabbin VIC Clean and refreshing, citrus and stone fruit notes with a pine aroma	13	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			
		WHITE WINE	GLS	BTL
		House White	8.5	35
		Jack & Jill Chardonnay Bellarine Peninsula VIC	10	47
		Punt Road Pinot Gris Yarra Valley VIC	10	47
		Summer Poppy Sauvignon Blanc Marlborough NZ	9	42
		La Linda Riesling Clare Valley SA	9	42
		Mister Fox Moscato Central Victoria VIC	9	35
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 Netherlands	10			
Peroni Italy	10			
Asahi Japan	10			
Corona Mexico	10			
		RED WINE	GLS	BTL
		House Red	8.5	35
		Victoria Avenue Shiraz Heathcote VIC	11	49
		Heartland Cabernet Sauvignon Langhorne Creek SA	9	42
		Balnaves Merlot Blend Coonwarra SA	11	49
		Jack & Jill Pinot Noir Bellarine Peninsula VIC	10	47

COCKTAILS**PITCHER GLS**

Time Out Punch Vodka, sparkling wine, strawberries, passionfruit, lime and cranberry juice	39	13
Pimms Pimms, lemonade, dry ginger ale, oranges, lemons, strawberries, mint and cucumber	39	13
Berry Cider Raspberries, blueberries, strawberries, lime and strawberry liqueur finished with apple cider	39	13
Mango Daiquiri Blended Havana Blanco rum, mango and ice, served in a chilled martini glass		18
Stupid Donkey Captain Morgan's spiced rum, limes, mint and ginger ale		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

\$14 COCKTAILS BETWEEN 3:00PM - 5:00PM DAILY**Super Lucky Lady / Cosmopolitan / Mojito**

THIRST QUENCHERS NON ALCOHOLIC

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

CHILLED CLASSICS

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

WARM COCKTAILS

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

COFFEE BY CODE BLACK	REG	LRG	CHOCOLATE	REG	LRG
Café Latte	4	5.9	Hot Chocolate –	4	5.9
Cappuccino	4	5.9	with house made Cadbury		
Long Black	4	5.9	chocolate sauce		
Chai Latte	4	5.9			
Flat White	4	5.9			
Mocha	4	5.9			
Long Mac	4				
Espresso/Short Mac	4				
Affogato –	6				
Espresso with vanilla ice cream					
Soy Milk		.50			

TEA BY T2

English Breakfast	4
Earl Grey	4
Lemongrass & Ginger	4
Peppermint	4
Sencha Green	4
Chai	4

DESSERTS

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