

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	19
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	19	Feta Omelette (V, GFO) Marinated Persian style feta and spinach omelette served with toasted sourdough	15
Eggs Benedict (GFO) Poached eggs and hickory smoked ham on a toasted English muffin, finished with house made hollandaise.	19	C+C Eggs (V, GFO) Aged cheddar and chive scrambled eggs, served on toasted Turkish bread with tomato chutney	14
Poached Eggs (V, GFO) served on toasted sourdough	11	Add salmon or chorizo	5
Add poached eggs	5	Add salmon or chorizo	5
Add hash browns	5	Add salmon or bacon	5

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

Grilled Veggie Sandwich (V) 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 Served with melted cheese, tomatoes, lettuce, chutney and spicy mayonnaise on a toasted brioche bun	24
Crispy Pork Burger 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

PIZZA

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

MAINS

Warm Roast Pumpkin Salad (V, GF) Honey glazed roasted pumpkin, Persian style feta, sundried tomato, pine nuts, tomatoes, Spanish onions, cucumber and roasted kale, dressed with a balsamic glaze	22
Warm Thai Chicken Salad (GF) Thai marinated chicken breast, cucumber, capsicum, peanuts, carrots, onion, bean sprouts, lettuce, coriander and mint tossed with a chilli, coconut and lime dressing	24
Calamari Salad Chilli calamari with a cucumber, mint, coriander, bell pepper and lettuce salad with an Asian dressing	25
Grilled Salmon (GF) Pan grilled salmon fillet served on a salad of spinach, tomato, honey roasted beetroot, quinoa with a lime and pomegranate vinaigrette	27
Chicken 'n' Mushroom Penne Tender chicken breast, mushroom and spinach in creamy white wine sauce topped with a parmesan crisp	24
Pumpkin Risotto (V, GF) Butternut pumpkin, baby spinach, toasted pine nuts and parmesan	22
Add chicken breast	5
Penang Chicken Curry (GFO) Thai chicken curry with spring onions, capsicum and coconut cream served with jasmine rice and roti bread	25
Chicken Parmigiana Chicken breast schnitzel topped with hickory smoked ham, Napoli sauce and melted cheese served with fat chips and a side salad	27
Fish & Chips Coldstream pilsner battered fish fillets with fat chips and house made slaw	28
Eye Fillet Steak (GF) Char grilled grass fed Gippsland beef eye fillet, potato dauphinoise, broccolini topped with mushroom sauce	35

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%) GLS BTL

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

CIDER (ON TAP) GLS BTL

Gypsy Cider (5%) Moorabbin VIC A semi-sweet pear cider	13	Summer Poppy Sauvignon Blanc Marlborough NZ	9	42
Little Apple Cider (5%) Moorabbin VIC A crisp apple cider with hints of honey & orange blossom	13	La Linda Riesling Clare Valley SA	9	42
		Mister Fox Moscato Central Victoria VIC	9	35

BOTTLED BEER GLS BTL

Cascade Light Hobart TAS	8			
Crown Lager Abbotsford VIC	10			
White Rabbit Dark Ale Healesville VIC	10			
Heineken Netherlands	10	RED WINE	GLS	BTL
Peroni Italy	10	House Red	8.5	35
Asahi Japan	10	Victoria Avenue Shiraz Heathcote VIC	11	49
Corona Mexico	10	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 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, 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	5.9	Hot Chocolate –	4	5.9
Cappuccino	4	5.9	with house made Cadbury chocolate sauce		
Long Black	4	5.9			
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			

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	7
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	8
Flourless Chocolate Cake (GF) Warmed flourless chocolate cake topped with shaven chocolate	9
Add ice cream	2