

BREAKFAST

SERVED UNTIL 3PM

Freshly Squeezed Orange Juice	8	Prosecco	9
Berry Smoothie Raspberries, blueberries, strawberries, sour cherries, blackberries & honey blended with milk & yoghurt	12	Mimosa house sparkling with OJ	9
Banana Smoothie Banana, cinnamon & honey blended with milk & yoghurt	12	Spicy Bloody Mary Vodka, tomato juice & Worcestershire sauce	10
Mango Smoothie Mango coulis & coconut milk blended with yoghurt	12	Chambord Spritz A refreshing sparkling wine cocktail with prosecco, raspberry liqueur soda & fresh fruit served over ice	14
Sunrise Drink Raspberries, blueberries, sour cherries, strawberries, pineapple, passionfruit pulp & orange juice blended with ice	12	Espresso Martini A double shot of espresso, vodka & kahlua, shaken over ice & served in a chilled martini glass	18

Organic Fruit Toast Zeally bay organic fruit bread, toasted and served with whipped citrus butter	8	Morning Recovery Sandwich (GFO) Fried eggs, smoked bacon, melted aged cheddar cheese & tomato relish on chargrilled focaccia	16
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Homemade Banana Bread Freshly baked moist banana bread served with maple & walnut mascarpone cream	10	Chilli Scrambled Eggs (GFO) Scrambled eggs, red chili, spring onion, cheddar and chilli sauce on sourdough toast	16
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Ham & Cheese Toasty (GFO) Freshly sliced ham off the bone and melted aged cheddar cheese on organic sourdough	12	Eggs Benedict (GFO) Poached eggs & hickory smoked ham hock on potato rosti, topped with hollandaise	21
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Toasted Muesli (V, GF, VO) A mix of almonds, sunflower seeds, currants, cranberries, coconut, berries & toasted flakes topped with honey yoghurt & a raspberry poached pear	15	Atlantic Eggs (GFO) Poached eggs on a potato rosti served with smoked salmon, rocket & topped with horseradish cream	22
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Smashed Avocado (V, GFO, VO) Avocado, slow roasted tomatoes & spinach served on 7 grain toast with Persian style feta	19	Big Fed (GFO) Fried eggs, mushrooms, tomato, bacon, chorizo & a hash brown on toasted sourdough	23
Buttermilk Pancakes (V) Served with muddled berries, Canadian maple syrup & ice cream	19	Vegan Breakfast Potato rosti, slow roasted tomatoes, spinach, mushrooms & tomato chutney	18

Poached Eggs (V, GFO) served on toasted sourdough	12		
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EXTRAS – 5 EACH

Sautéed Mushrooms	Hash Browns	Smoked Bacon	Avocado
Tasmanian Smoked Salmon	Spanish Chorizo	Persian Style Feta	

STARTERS

AVAILABLE AFTER 11.30AM EVERY DAY

Trio of Dips (V, VO) Sweet potato & cashew, beetroot hummus & tzatziki, with warm Turkish bread	17
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Cheesy Garlic Pizza (V, VO) Garlic infused oil & mozzarella cheese	14
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Nachos (V, GF, VO) Corn chips topped with melted cheese, guacamole, salsa, sour cream & jalapeños	18
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Crispy Chicken Satay Skewers Tenderloin skewers served with a warm spicy peanut sauce	17
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Salt & Pepper Calamari Lightly fried calamari served with nuoc cham sauce	17
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Fat Chips (V, VO) Served with house made garlic aioli	12
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Sweet Potato Wedges (V, VO) Served with house made chilli aioli	13
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BURGERS

AVAILABLE AFTER 11.30AM EVERY DAY

Aussie Wagyu Beef Burger (GFO) Served with melted cheese, tomatoes, lettuce, chutney & spicy mayonnaise with fat chips	25
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Southern Fried Chicken Burger Crispy fried chicken breast fillet, tangy house made coleslaw with a chilli & lime mayonnaise with fat chips	25
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Veggie Burger (V) Sweet potato, chickpea & cashew patty, cheddar, spinach with a beetroot relish and sweet pototo wedges	25
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Gluten free option burgers are served with salad instead of chips

PIZZA

GLUTEN FREE BASES AVAILABLE UPON REQUEST EXTRA 2

Pumpkin & Feta (V, VO) Oven roasted pumpkin, crumbled Persian style feta, toasted pine nuts, mozzarella & pesto	22
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Tuscan Chicken Roast chicken, sundried tomatoes, mozzarella, pesto, rocket & basil	23
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Ham & Pineapple Leg ham, pineapple & Napoli sauce topped with mozzarella	20
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Margherita (V, VO) House made Napoli sauce topped with mozzarella	20
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Time Out requests all patrons with food allergies or other dietary requirements to please inform their server prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

MAINS

AVAILABLE AFTER 11.30AM EVERY DAY

Warm Roast Pumpkin Salad (V, GF, VO) Honey glazed roasted pumpkin, Persian style feta, sundried tomato, pine nuts, tomatoes, Spanish onions, cucumber & roasted kale with a balsamic glaze	22
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Warm Thai Chicken Salad (GF) Thai marinated chicken breast, cucumber, capsicum, peanuts, carrots, bean sprouts, onion, lettuce, coriander & mint tossed with a chilli, coconut & lime dressing	25
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Chilli Calamari Salad Crispy spicy calamari on a salad of sweet potato noodles, coriander, Vietnamese mint, Thai basil, red cabbage in a lime and chilli dressing	25
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Fish ‘n’ Chips

Crispy beer battered Australian King George whiting fillets, fat chips, garden salad & tartare sauce

28

Wagyu Rump (MB 6+)

250gm Darling Downs (QLD) wagyu rump steak marble score (6+) served with fat chips, garden salad & red wine jus

33

Grilled Miso Salmon (GF) Miso Marinated Tasmanian Atlantic salmon fillet, served on soba noodles salad with red cabbage, carrot, edamame beans, pickled ginger, nori tossed in a roasted sesame seed dressing and wasabi mayo	28
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Burrito Bowl (V, GF, VO) Spiced rice, fresh salsa, black beans, melted cheese, guacamole & sour cream with tortilla chips, corn & corriander	22
Add spiced chicken breast	5

Chicken ‘n’ Mushroom Penne Tender chicken breast, mushroom & spinach in creamy white wine sauce topped with parmesan	25
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Pumpkin Risotto (V, GF, VO) Butternut pumpkin, baby spinach, toasted pine nuts & parmesan	23
Add chicken breast	5

TIME OUT



ALL DAY DINING



BEER (ON TAP) **PINT** **SPARKLING WINE** **GLS BTL**

Furphy (4.4%) 12 **House Sparkling** 8.5 35
 Geelong, VIC
 100% Victorian Hops & Malt beer, clean and crisp, balanced with subtle fruit flavors & aromas

Taxi Pilsner (4.7%) 12 **Prosecco** 9 42
 Moorabbin, VIC
 German style pilsner, soft malt character & a balanced bitterness

Little Creatures Pale Ale (5.2%) 13 **Chandon Brut** 13 49
 Geelong, VIC
 Classic American Style Pale Ale bursting with flavor and aroma full bodied, yet refreshing with bitter finish

Heineken (5.0%) 14 **Yarra Valley, VIC** 13 49
 The Netherlands
 International premium lager with fresh crisp taste

Grizz American Amber Ale (5.7%) 14 **ROSE & MOSCATO** **GLS BTL**
 Moorabbin, VIC
 Citrusy & spicy American hope with a great balance of rich, caramel & toffee malt

CIDER (ON TAP)

Little Apple Cider (5%) 11 **Swan Bay Rose** 10 47
 Moorabbin, VIC
 A crisp apple cider with hints of honey & orange blossom

BOTTLED BEER

Cascade Light Hobart, TAS 8 **Swan Bay Rose** 10 47
 Geelong, VIC

Crown Lager Abbotsford, VIC 10 **Mister Fox Moscato** 9 42
 Central Victoria, VIC

White Rabbit Dark Ale Healesville, VIC 10 **Heineken (5.0%)** 14
 The Netherlands

Peroni Italy 10 **International premium lager** 14
 with fresh crisp taste

Corona Mexico 10 **Grizz American Amber Ale (5.7%)** 14
 Moorabbin, VIC

COCKTAILS **PITCHER GLS**

Time Out Punch 39 14
 Vodka, sparkling wine, strawberries, passionfruit, lime & cranberry juice

Pimms 39 14
 Pimms, lemonade, dry ginger ale, oranges, lemons, strawberries, mint & cucumber

Berry Cider 39 14
 Raspberries, blueberries, strawberries, blackberries, sour cherries lime & liqueur finished with apple cider

Spritz 14
 A refreshing sparkling wine cocktail, with prosecco, soda and fresh fruit served over ice, choice of;
 - Aperol
 - Pink Gin & Cucumber
 - Chambord (Raspbery liqueur)
 - Midori

Stupid Donkey 18
 Captain Morgan's spiced rum, limes, mint & ginger ale

Frozen Mango Daiquiri 18
 Blended Havana Blanco rum, mango & ice served in a chilled martini glass

Strawberry Passion 18
 Muddled strawberries, lime & passionfruit pulp combined with vodka, strawberry liqueur & soda

Mojito 18
 Havana Blanco rum, sugar, limes & fresh mint served over crushed ice

Super Lucky Lady 18
 Combination of vodka, passionfruit pulp, limes & pineapple juice

Toblerone 18
 Chocolate, Frangelico, Kahlua & Baileys shaken over ice & finished with cream & honey

Espresso Martini 18
 A double shot of espresso, vodka & Kahlua, shaken over ice & served in a chilled martini glass

Cosmopolitan 18
 Vodka, Cointreau, lime & cranberry juice, shaken over ice & served in a chilled martini glass

THIRST QUENCHERS **NON ALCOHOLIC**

Ginger Limeade 9
 Freshly grated ginger, muddled limes & soda

Strawberry Cooler 9
 Muddled strawberries, mint, lemon, apple juice & soda

Mint Tonic 9
 Torn mint leaves, limes, tonic water & pink grapefruit juice

Berry Nice 9
 Blueberries, blackberries, raspberries, strawberries, sour cherries, cranberry juice & soda

Pineapple Passion 9
 Fresh pineapple, passionfruit pulp, limes, soda & pineapple juice

Mango Crush 9
 Mango, coconut milk & 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 & whipped cream

Iced Chocolate 8
 House made chocolate sauce, chilled milk, vanilla ice cream & whipped cream

Iced Salted Caramel 8
 Salted caramel sauce, chilled milk, vanilla ice cream & 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
 With a shot of Baileys with warm milk

Baileys Hot Chocolate 12
 House made chocolate sauce with a shot of Baileys with warm milk, whipped cream & chocolate shavings

Spiced Friar 12
 Organic chai syrup mixed with Frangelico, warm milk & sprinkled cinnamon

Jaffa Hot Chocolate 12
 House made chocolate sauce with a shot of Cointreau topped with warm milk, whipped cream & chocolate shavings

COFFEE BY CODE BLACK **small mug** **CHOCOLATE** **small mug**

Café Latte 4.5 5.9 **Hot Chocolate** 4.5 5.9
 with house made Cadbury chocolate sauce

Long Black 4.5 5.9
Chai Latte 4.5 5.9
Flat White 4.5 5.9
Mocha 4.5 5.9

TEA BY T2

Long Mac 4.5
Espresso/Short Mac 4
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 13
 Stewed apple & blueberries with crunchy oat & coconut crumble served with Chantilly cream

Sticky Date 13
 Served warm with a rich butterscotch sauce & Chantilly cream

Chocolate Delight 13
 Warmed chocolate & walnut brownie served with chocolate sauce & ice cream

White Chocolate & Raspberry Cheesecake 13
 Cheesecake served with raspberry cream

Lemon Custard Tart 9
 Shortcrust pastry filled with lemon custard

Vanilla Slice 8
 Creamy vanilla custard between layered pastry & finished with vanilla icing

Passionfruit Sponge Cake 8
 Sponge cake filled with passionfruit butter cream & topped with passionfruit icing

Carrot Cake (GF) 9
 Flourless carrot cake with cream cheese icing & garnished with dried fruit & nuts

Flourless Chocolate Cake (GF) 9
 Warmed flourless chocolate cake topped with shaven chocolate

Add ice cream 2

Slices 4
 Caramel, hedgehog or lemon

**\$12 COCKTAILS
 AFTER 3PM EVERY DAY**

**\$12 COFFEE & DESSERT
 AFTER 3PM EVERY DAY**

A service surcharge on all items is applicable
 10% on weekends & 15% on public holidays