

BREAKFAST

SERVED UNTIL 3PM

Freshly Squeezed Orange Juice	8	Berry Smoothie Raspberries, blueberries, strawberries, sour cherries, blackberries & honey blended with milk & yoghurt	12
COLD PRESSED JUICES	8		
Back to Roots Beetroot, apple, spinach, lemon & parsley		Sunrise Drink Raspberries, blueberries, sour cherries, strawberries, pineapple, passionfruit pulp & orange juice blended with ice	12
Garden Green Apple, celery, cucumber, spinach & kale			
Sunny Side Up Carrot, ginger, orange, lemon & turmeric		Banana Smoothie Banana, cinnamon & honey blended with milk & yoghurt	12
Prosecco Italy	9		
Mimosa house sparkling with OJ	9		
Spicy Bloody Mary Vodka, tomato juice & Worcestershire sauce	10	Mango Smoothie Mango coulis & coconut milk blended with yoghurt	12

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	Breakfast Burger Double pork patty, bacon, egg & cheese with tomato chutney	19
		Add chips	6

Buttermilk Pancakes (V) Served with muddled berries, Canadian maple syrup & ice cream	19	Big Fed (GFO) Fried eggs, mushrooms, tomato, bacon, chorizo & a hash brown on toasted sourdough	23
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Smashed Avocado (V, GFO, VO) Avocado, slow roasted tomatoes & spinach served on 7 grain toast with Persian style feta	19.5	Feta Omelette (V, GFO) Marinated Persian style feta & spinach omelette served with toasted sourdough	17
	5	Add salmon or chorizo	5

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

Atlantic Eggs (GFO) Poached eggs on a potato rosti served with smoked salmon, crisp asparagus, rocket & topped with horseradish cream	22	Vegan Breakfast Potato rosti, slow roasted tomatoes, spinach, mushrooms & tomato chutney	18
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Poached Eggs (V, GFO) served on toasted sourdough	12	Breakfast Pizza Bacon, ham, egg, mushrooms & mozzarella topped with hollandaise	21
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EXTRAS – 5 EACH

Sautéed Mushrooms	Hash Browns	Smoked Bacon	Avocado
Tasmanian Smoked Salmon	Spanish Chorizo		

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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Ploughman’s Platter Smoked leg ham, triple cream brie cheese, pickles, mustard & relish served with toasted baguette	22
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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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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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Spanish Chorizo Spanish chorizo, mushrooms, mozzarella, onions, potatoes, chilli, garlic & coriander	23
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Tuscan Chicken Roast chicken, sundried tomatoes, mozzarella, pesto, rocket & basil	23
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Fed Square Ham, mushrooms, mozzarella, olives, Spanish onion, garlic & chilli	22
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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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Smoked Salmon Smoked salmon, capers, red onion, mozzarella, feta topped with chives & dill sour cream	24
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Vegan Mushrooms, olives, Spanish onions, garlic & vegan cheese	22
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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.

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

MAINS

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 chilli & lime mayonnaise with fat chips	25
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Vegan Burger (V) Sweet potato, chickpea & cashew patty, vegan cheddar, spinach with beetroot relish and sweet potato wedges	25
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Gluten free option burgers are served with salad instead of chips

Chicken Parmigiana Chicken breast schnitzel topped with hickory smoked ham, Napoli sauce & melted cheese served with fat chips & a side salad	28
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Chilli Calamari Lightly fried served with fat chips & Vietnamese salad with a lime & chilli dressing	28
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Grilled Salmon (GF) Pan grilled salmon fillet served on a salad of spinach, tomato, honey roasted beetroot, quinoa with a lime & pomegranate vinaigrette	28
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Spaghetti & Meatballs Homemade veal & pork meatballs with spaghetti tossed in a Napoli sauce, parmesan & fresh basil	27
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Chicken ‘n’ Mushroom Penne Tender chicken breast, mushroom & spinach in creamy white wine sauce topped with a parmesan crisp	25
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Pumpkin Risotto (V, GF, VO) Butternut pumpkin, baby spinach, toasted pine nuts & parmesan	23
Add chicken breast	5

Beef Cheek (GF) Beef cheeks braised in shiraz, garlic mash with caramelised onion jus topped with sweet potato crisps	32
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Lamb Shank (GF) Slow cooked lamb shank, served with garlic mash, honey roasted carrots, thyme & rosemary red wine jus	29
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Seafood Risotto (Baked) (GF) Salmon, scallops, prawns, calamari & mussels baked in a creamy garlic sauce topped with a lemon infused gremolata crumb	28
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Burrito Bowl (V, GF, VO) Spiced rice, fresh salsa, black beans, melted cheese, guacamole & sour cream with tortilla chips	22
Add spiced chicken breast	5

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



ALL DAY DINING



BEER (ON TAP)		PINT	SPARKLING WINE	GLS BTL	COCKTAILS	PITCHER GLS	THIRST QUENCHERS	NON ALCOHOLIC	COFFEE BY CODE BLACK	REG	LRG	CHOCOLATE	REG	LRG
Furphy (4.4%) Geelong, VIC 100% Victorian Hops & Malt beer, clean and crisp, balanced with subtle fruit flavors & aromas		11	House Sparkling	8.5 35	Time Out Punch Vodka, sparkling wine, strawberries, passionfruit, lime & cranberry juice	39 14	Ginger Limeade Freshly grated ginger, muddled limes & soda	9	Café Latte	4.5	5.9	Hot Chocolate with house made Cadbury chocolate sauce	4.5	5.9
Coldstream Pilsner (4.5%) Coldstream, VIC A refreshing European-style lager that is crisp, fresh & aromatic		12	Prosecco Italy	9 42	Pimms Pimms, lemonade, dry ginger ale, oranges, lemons, strawberries, mint & cucumber	39 14	Strawberry Cooler Muddled strawberries, mint, lemon, apple juice & soda	9	Long Black	4.5	5.9	Chai Latte	4.5	5.9
Little Creatures Pale Ale (5.2%) Geelong, VIC Classic American Style Pale Ale bursting with flavor and aroma full bodied, yet refreshing with bitter finish		12	Chandon Brut Yarra Valley, VIC	13 49	Berry Cider Raspberries, blueberries, strawberries, blackberries, sour cherries lime & liqueur finished with apple cider	39 14	Mint Tonic Torn mint leaves, limes, tonic water & pink grapefruit juice	9	Flat White	4.5	5.9	Mocha	4.5	5.9
Heineken (5.0%) The Netherlands International premium lager with fresh crisp taste		14	ROSE & MOSCATO	GLS BTL	Aperol Spritz Aperol, prosecco & orange slice with a splash of soda water	39 14	Berry Nice Blueberries, blackberries, raspberries, strawberries, sour cherries, cranberry juice & soda	9	Iced Latte	5.9		Long Mac	4.5	
Asahi Super Dry (5.0%) Japan Refreshing, crisp and clear, No 1 Japanese premium lager		14	Swan Bay Rose Geelong, VIC	10 47	Stupid Donkey Captain Morgan's spiced rum, limes, mint & ginger ale	18	Pineapple Passion Fresh pineapple, passionfruit pulp, limes, soda & pineapple juice	9	Iced Long Black	5.9		Espresso/Short Mac	4	
CIDER (ON TAP)			Mister Fox Moscato Central Victoria, VIC	9 42	Strawberry Passion Muddled strawberries, lime & passionfruit pulp combined with vodka, strawberry liqueur & soda	18	Mango Crush Mango, coconut milk & lime blended with ice	9	Affogato - Espresso with vanilla ice cream	6.0		Soy Milk	0.8	
Little Apple Cider (5%) Moorabbin, VIC A crisp apple cider with hints of honey & orange blossom		11	WHITE WINE	GLS BTL	Mojito Havana Blanco rum, sugar, limes & fresh mint served over crushed ice	18	Chilled Classics		Iced Coffee A double shot of espresso, chilled milk, vanilla ice cream & whipped cream	8		Almond Milk	1.0	
BOTTLED BEER			House White	8.5 35	Super Lucky Lady Combination of vodka, passionfruit pulp, limes & pineapple juice	18	Iced Chocolate House made chocolate sauce, chilled milk, vanilla ice cream & whipped cream	8	Iced Salted Caramel Salted caramel sauce, chilled milk, vanilla ice cream & whipped cream	8		DESSERTS		
Cascade Light Hobart, TAS		8	Punt Road Pinot Gris Yarra Valley, VIC	10 47	Toblerone Chocolate, Frangelico, Kahlua & Baileys shaken over ice & finished with cream & honey	18	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		Apple & Blueberry Crumble Stewed apple & blueberries with crunchy oat & coconut crumble served with Chantilly cream		13
Crown Lager Abbotsford, VIC		10	Higher Plane Chardonnay Margaret River, VIC	10 47	Espresso Martini A double shot of espresso, vodka & Kahlua, shaken over ice & served in a chilled martini glass	18	Baileys Latte Espresso with 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 & chocolate shavings	12		Sticky Date Served warm with a rich butterscotch sauce & Chantilly cream		13
White Rabbit Dark Ale Healesville, VIC		10	Summer Poppy Sauvignon Blanc Marlborough, NZ	9.5 42	Cosmopolitan Vodka, Cointreau, lime & cranberry juice, shaken over ice & served in a chilled martini glass	18	Spiced Friar Organic chai syrup mixed with Frangelico, warm milk & sprinkled cinnamon	12	Jaffa Hot Chocolate House made chocolate sauce with a shot of Cointreau topped with warm milk, whipped cream & chocolate shavings	12		Bread & Butter Pudding A fruit bread pudding with crème anglaise served with vanilla bean ice cream		13
Peroni Italy		10	La Linda Riesling Clare Valley, SA	9.5 42								Chocolate Delight Warmed chocolate & walnut brownie served with chocolate sauce & ice cream		13
Corona Mexico		10	RED WINE	GLS BTL								White Chocolate & Raspberry Cheesecake Cheesecake served with raspberry cream		13
			House Red	8.5 35								Lemon Custard Tart Shortcrust pastry filled with lemon custard		9
			Hedonist Shiraz McClaren Vale, SA	11 49								Vanilla Slice Creamy vanilla custard between layered pastry & finished with vanilla icing		8
			Heartland Cabernet Sauvignon Langhorne Creek, SA	10 47								Passionfruit Sponge Cake Sponge cake filled with passionfruit butter cream & topped with passionfruit icing		8
			Swan Bay Pinot Noir Bellarine Peninsula, VIC	10 47								Carrot Cake (GF) Flourless carrot cake with cream cheese icing & garnished with dried fruit & nuts		9
												Flourless Chocolate Cake (GF) Warmed flourless chocolate cake topped with shaven chocolate		9
												Add ice cream		2

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

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