

# MENU



## FIVE BITES

Charcuterie Board (gfo)	For Two	34
Chorizo, Pork & Sage	For Four	50
Terrine, Chorizo & Pork Rilette, Fresh Bread, Pickles, Prosciutto and Beetroot Relish		
Dip Board & Pickles (gfo, vno)		
Baguette, Hummus & Dip of the day, Brie and Warmed Olives	25	
Sticky Beef Fingers	15	
Topped with Fresh Chilli		
Haloumi Chips (vg)	17	
Sriracha Mayonnaise, Fresh Lemon & Chilli		
Paprika Fried Squid (gf)	16	
On Coleslaw w/ Aioli		
Truffle & Parmesan Polenta Croquettes (x4) (vg)	10	
Turmeric Aioli, Truffle Oil & Grated Parmesan		
Popcorn Chicken (gf)	16	
Ranch Dressing		
Corn Fritters & Salsa Fresca (vg)	16	
w/ Cucumber, Tomato, Chili, Coriander, Maple Vinaigrette & Lemon Sour Cream		
Millionaire Fries (gf)	14	
Parmesan, Prosciutto, Chipotle Sour Cream, White Truffle Oil		
Marinated Olives	6	

## FIVE KIDS MEALS AND ACTIVITY 13

Baked Chicken Slider & Chips or  
Grilled Beef Slider & Chips or  
Crispy Fish & Chips or  
Tomato Spaghetti

Served with a Juice: Cloudy Apple, Orange, Pineapple or  
Cranberry + Kid's Activity Pack

## FIVE BIGS

Beer Battered Fish & Chips	22
w/ Salad, Lemon, Tartare Sauce & Apple Cider Vinegar	
Tomato & Capsicum Linguini (vg)	18
w/ Napolitana Sauce, Parmesan, Garlic & Fresh Basil	
Steak Tartare (gfo)	20
Rump Steak, Raw Egg, Worcestershire Sauce, Capers, Shallots, Gherkins & Parsley with Crostini	
Chicken Parmigiana	25
Chicken Schnitzel topped with Napolitana Sauce, Bechamel, Parmesan on Cherry Tomato & Basil Linguini	
250g Sirloin Steak (gf)	35
W/ Lyonnaise Potatoes, Salad & Café de Paris Butter	
Beetroot and Candied Walnut Salad (n, vno, vg, gf)	12
w/ Mixed Leaves, Goat Cheese Mousse Add Grilled Haloumi	(+6)

## FIVE SANDWICHES

Steak Sandwich, Chips (gfo)	19
150g Sirloin, Blue Cheese Spread, Chilli Tomato Relish, Caramelised Onions, Cos Lettuce Add a Middy of any Gage Roads	20
Reuben Sandwich, Chips (gfo )	20
Pastrami, Cheese, Sauerkraut, Russian Dressing on Rye	
Sticky Beef Bao (x 3)	20
Red Wine Braised Rib Meat, Coleslaw, Tzatziki, Cos Lettuce, Chili & Spring Onions	
Spicy Grilled Chicken Burger, Chips (gfo)	20
Brioche Bun, Asian Slaw, Miso Chili Ketchup and Japanese Mayonnaise & Side of Aioli	
Black Angus Beef Burger, Chips (gfo)	21
Brioche Bun, Bacon, Cheese, Burger Sauce, Pickles, Tomato, Lettuce & Side of Ketchup	

## FIVE SIDES

Hand Cut Sweet Potato Fries, Aioli (gf, vg, vno)	9
Beer Battered Chips, Rosemary Salt, Aioli (vg, vno)	9
Beetroot & Carrot Slaw on Hummus (gf, vn)	10
w/ Apple, Flaxseed, Spring Onions & Olive Oil Vinaigrette	
Buttered Fresh Vegetables	10
w/ Broccolini, Baby Carrots, Cauliflower and Snow Peas	

## FIVE DESSERTS & CHEESE

Maffra Ash (50g) w/ Quince Paste, Baguette (gfo)	14
Brie (50g) w/ Nuts, Baguette (n, gfo)	14
Gorgonzola (50g) w/ Honeycomb, Baguette	14
Mango Eton Mess (gf)	11
Mango Pannacotta, Mixed Nut Crumbs, Meringue, Passionfruit, Citrus	
Dark Chocolate Mousse	11
w/ Berry Compote & Crushed Meringue	
Sticky Date Pudding	11
w/ Butterscotch Sauce and Ice Cream	

## COFFEE & TEA

Coffee by Northbridge Coffee Roasters	From
Available with Soy, Skim or Almond Milk	\$3
Loose Leaf Tea by Elmstock Tea Company	From
	\$3.5

# ALSO ON AT FIVE BAR

## MONDAYS

### \$19 STEAK NIGHT

250g Sirloin with Lyonnaise Potatoes and Salad

## TUESDAYS

### \$15 EATS

Reuben Sandwich  
Spicy Grilled Chicken Burger  
Sticky Beef Bao (x3)

## THURSDAYS/SUNDAYS

### FRESH OYSTERS W/ JERRY FRASER

## WEEKEND

### SUNDAYS SOUL SESSIONS

Live Music from 4 PM  
\$15 Fish and Chips

gf=gluten free, vg=vegetarian, vgo=vegetarian optional,  
vn=vegan, vno=vegan optional, n=contain nuts

# DRINKS



## BEERS ON THE TAP

	Middy 285ml	Schooner 450ml	Pint 570ml
The Beer Farm IPL 5.2%	6	9.5	12
Balter XPA	6	9.5	12
Gage Roads Narrow Neck Pale Ale 3.5%	4	7	9
Gage Roads Alby Draught 4.2%	7	9	11
Young Henrys Newtowner Pale Ale 4.8%	5	8	10
Gage Roads Little Dove New World Pale Ale 6.1%	6	9.5	12

## IN THE BARREL TAPS

Anarchy Cider 4.6%	5	8	10
The Beer Farm Brown Ale 4.4%	6	9.50	12

## FROM THE BOTTLE

Albany Brewing Co Porter	330ml	6.5%	11
Aspen Brewing Co Session Ale	375ml	4.3%	11
Black Brewing XPA	330ml	6%	11
Cascade Premium Light	375ml	2.7%	7
Colonial Draught Kolsch	375ml	4.8%	10
Eagle Bay Cocoa Stout	330ml	5.3%	11
Guinness Draught	440ml	4.2%	11
Heineken	330ml	5%	9
Pirate Life Cerveza Negra	500ml	6.6%	28
Pirate Life Hopco	355ml	4.8%	12
San Miguel Low Carb	330ml	5%	9
The Beer Farm Pineapple Berlinerweisse	500ml	4.2%	20

## GINGER BEER/ CIDER

Napoleone & Co Pear Cider	330ml	4.5%	12
Brookvale Ginger Beer	375ml	4.0%	11

## FANCY DRINKS

<b>Frosty Fruit</b>			16
<i>Gin, Passionfruit Syrup, White Chocolate Syrup, Orange Juice, Lemon Juice, Orange Bitters</i>			
<b>Pinà Colada Granita</b>			18
<i>Pampero Blanco, Pussers Dark Rum, Coco Lopez Cream of Coconut, Pineapple Juice</i>			
<b>Lincoln County Crush</b>			14
<i>George Dickel no.8, Strawberry, Earl Grey Tea, Honey, Lemon Juice, Ginger Beer, Bitters</i>			
<b>Julep Mentha</b>			17
<i>Bulleit Bourbon, Branca Mentha, Mint, Crushed Ice</i>			
<b>Espresso Highball</b>			16
<i>Vodka, Kahlua, Frangelico, Chocolate Bitters, White Chocolate, Coldbrew Coffee</i>			
<b>Aperol Spritz</b>			14
<i>Aperol, Sparkling Wine, Orange and Olives</i>			
<b>Sloe Gin Fizz</b>			18
<i>Sloe Gin, Lemon Juice, Sugar, Soda Water</i>			
<b>Sangria Jug</b>		gls	20
<i>Red wine, Star Anise, Nutmeg, Cinnamon, Cloves, Orange, Lemon, Lemonade</i>		6	
<b>BUBBLES</b>			
Julia & Navines Brut Cava			11 50
<i>Penede, SPAIN</i>			
Paul Louis Blanc de Blanc Brut			11 50
<i>Loire Valley, FRA</i>			
Louis Roederer Brut Premier			22 110
<i>Champagne, FRA</i>			

## WHITE

	Gls	Btl
2017 Clandestine Pinot Gris <i>Adelaide Hills, WA</i>	14	65
2017 Norfolk Rise White <i>Mount Benson, SA</i>	9	40
2017 Stormflower Sauvignon Blanc <i>Margaret River, WA</i>	11	50
2016 Casa de Luz, Verdejo <i>Spain</i>	10	45
2017 Willowbridge Dragonfly Sauvignon Blanc Semillon <i>Geographe, WA</i>	12	55
2017 Rockbare Riesling <i>Clare Valley, SA</i>	12	55
2016 Walsh & Sons Sémillon Chardonnay <i>Margaret River, WA</i>	12	55

## RED

2016 Snake & Herring Pinot Noir <i>Great Southern, WA</i>	12	55
2017 Young Blood Tomfoolery Grenache <i>Barossa Valley, SA</i>	12	55
2016 Azul y Garanza Tempranillo <i>Carcastillo, Spain</i>	12	55
2016 Norfolk Rise Red <i>Mount Benson, SA</i>	9	40
2016 3 Drops Merlot <i>Great Southern, WA</i>	15	70
2016 Willowbridge Cabernet Merlot <i>Geographe, WA</i>	10	45
2016 Credaro Cabernet Sauvignon <i>Great Southern, WA</i>	11	50
2015 Plantagenet Three Lions Shiraz <i>Mount Barker, WA</i>	12	55

## ROSE

2016 Finca Fabian Rose <i>Spain</i>	12	55
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