

# MENU



## FIVE BAR BITES

<b>Charcuterie Board (gfo)</b>	For Two 32	For Four 48
Duck Liver Parfait, Pork & Sage Terrine, Duck, Chicken & Pork Rillettes, Fresh Bread, Pickles, Prosciutto and Beetroot Relish		
<b>Dip Board &amp; Pickles (gfo, vno)</b>		25
Baguette, Hummus & Dip of the day, Brie, Warmed Olives		
<b>Grilled Chorizo (gf)</b>		14
With Lemon Wedge		
<b>Fish Croquettes (x4)</b>		17
Topped w/ Wakame Salad and Wasabi Mayonnaise		
<b>Sticky Beef Fingers</b>		15
Topped with Fresh Chilli		
<b>Grilled Yakitori Chicken Skewers (x3)</b>		13
Pickled Daikon, Pickled Ginger		
<b>Grilled Yakitori Salmon Skewers (x3)</b>		16
Pickled Daikon, Pickled Ginger		
<b>Haloumi Chips (vg)</b>		17
Sriracha Mayonnaise, Fresh Lemon & Chilli		
<b>Paprika Fried Squid (gf)</b>		16
On Coleslaw w/ Aioli		
<b>Truffle &amp; Parmesan Polenta Croquettes (x4) (vg)</b>		10
Turmeric Aioli, Truffle Oil & Grated Parmesan		
<b>Popcorn Chicken (gf)</b>		16
Ranch Dressing		
<b>Corn Fritters &amp; Cucumber Salad (x3) (vg)</b>		15
w/ Spring onion, Lemon Sour Cream and Coriander		
<b>Millionaire Fries (gf)</b>		14
Parmesan, Bacon, Chipotle Sour Cream, White Truffle Oil		
<b>FIVE KIDS MEALS AND ACTIVITY</b>		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		

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

## FIVE BIGS

<b>Beer Battered Fish &amp; Chips</b>	22
w/ Salad, Lemon, Tartare Sauce & Apple Cider Vinegar	
<b>Tomato &amp; Capsicum Linguini (vg)</b>	18
w/ Napolitana Sauce, Parmesan, Garlic & Fresh Basil	
<b>Chicken Parmigiana</b>	25
Chicken Schnitzel topped with Napolitana Sauce, Bechamel, Parmesan on Cherry Tomato & Basil Linguini	
<b>250g Sirloin Steak (gf)</b>	35
W/ Lyonnaise Potatoes, Salad & Café de Paris Butter	
<b>Beetroot and Candied Walnut Salad (n, vno, vg, gf)</b>	12
w/ Mixed Leaves, Goat Cheese	
<b>Add Grilled Yakitori Chicken Skewer</b>	(+4.5 ea)

## FIVE SANDWICHES

<b>Reuben Sandwich, Chips (gfo )</b>	20
Pastrami, Cheese, Sauerkraut, Russian Dressing on Rye	
<b>Sticky Beef Bao (x 3)</b>	20
Red Wine Braised Rib Meat, Coleslaw, Tzatziki, Cos Lettuce, Chili & Spring Onions	
<b>Spicy Fried Chicken Burger, Chips (gfo)</b>	20
Brioche Bun, Asian Slaw, Miso Chili Ketchup and Japanese Mayonnaise & Side of Aioli	
<b>Black Angus Beef Burger, Chips (gfo)</b>	21
Brioche Bun, Bacon, Cheese, Pickles, Tomato, Lettuce, Mayo and Ketchup & Side of Ketchup	

## FIVE SIDES

<b>Hand Cut Sweet Potato Fries, Aioli (gf, vg, vno)</b>	9
<b>Chips, Rosemary Salt, Aioli (vg, vno, gf)</b>	9
<b>Asian Coleslaw (gfo, vgo, vno, n)</b>	8
Kewpie Mayonnaise, Almonds & Sesame Oil Dressing	
<b>Beetroot &amp; Carrot Slaw (gf, vn)</b>	7
w/ Apple, Flaxseed, Spring Onions & Olive Oil Vinaigrette	
<b>Buttered Fresh Vegetables</b>	10
w/ Broccolini, Baby Carrots, Cauliflower and Snow Peas	
<b>Marinated Olives</b>	5

## FIVE DESSERTS & CHEESE

<b>Maffra Ash (50g) w/ Quince Paste, Baguette (vg, gfo)</b>	14
<b>Brie (50g) w/ Nuts, Baguette (vg, n, gfo)</b>	14
<b>Gorgonzola (50g) w/ Honeycomb, Baguette (vg)</b>	14
<b>Bourbon &amp; Pecan Chocolate Pie (vg, n)</b>	11
<b>Mango and Raspberry Eton Mess (vg)</b>	11
Mango Pannacotta, Raspberry Mousse, Meringue, Passionfruit, Citrus	
<b>Sticky Date Pudding (vg)</b>	11
w/ Butterscotch Sauce and Ice Cream	

## COFFEE & TEA

<b>Coffee by Northbridge Coffee Roasters</b>	From
Available with Soy, Skim or Almond Milk \$3	
<b>Loose Leaf Tea by Elmstock Tea Company</b>	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 Fried Chicken Burger  
Sticky Beef Bao (x3)

### THURSDAYS/SUNDAYS

### FRESH OYSTERS W/ JERRY FRASER

### MONDAY TO FRIDAY

### HAPPY BUBBLY HOUR

5.30pm to 6.30pm

### WEEKEND

### SUNDAYS SOUL SESSIONS

Live Music from 4 PM  
\$15 Fish and Chips

# DRINKS



**2,4,6,8, Who do we appreciate...**

**MONDAY TO FRIDAY**

**\$2 MIDDYS**

**\$4 REGULARS**

**\$6 PINTS**

**\$8 BEER BATTERED FRIES**

*Available on Gage Roads Alby Draught & Narrow Neck Pale Ale*

## BEERS ON THE TAP

	Middy 285ml	Regular 450ml	Pint 570ml
Gage Roads Alby Draught 4.2%	4.5	7	9
Gage Roads Narrow Neck 3.5%	4.5	7	9
Colonial Small Ale 3.8%	4	6.5	8
Five Bar Mango No.5 IPA by Eagle Bay Brewing 5.0%	5.5	9	11
Young Henrys Newtowner Pale Ale 4.8%	5	8	10

## IN THE BARREL TAPS

Anarchy Apple Cider 4.8%	4.5	7	9
Beerfarm Brown Ale 4.4%	6	9.5	12

## FROM THE BOTTLE

Albany Brewing Co Porter	330ml	6.5%	11
Aspen Brewing Co Session Ale	375ml	4.3%	11
Cascade Premium Light	375ml	2.7%	7
Eagle Bay Kolsch	330ml	4.7%	10
Heineken	330ml	5%	9
Moo Brew Pilsner	375ml	5.0%	10
Pirate Life Cerveza Negra	500ml	6.6%	28
Pirate Life Hopco	355ml	4.8%	12
Stone & Wood Big Scrub Lager	500ml	5.5%	22
San Miguel Low Carb	330ml	5%	9

## GINGER BEER/ CIDER

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

## FANCY DRINKS

### Kaya Colada

*Ketel One Vodka, Johnnie Walker Blender's Batch Rum Cask, Lime, Pimento, Kaya Jam (Coconut and Pandan). Contains Eggs* **18**

### Charlie Chaplin

*Sloe Gin, Apricot Brandy, Lime Juice* **18**

### Frosty Fruit

*Gin, Passionfruit Syrup, White Chocolate Syrup, Orange Juice, Lemon Juice, Orange Bitters* **16**

### Minted Mule

*Vodka, Passionfruit, Ginger Ale, Lime, Mint Bitters* **18**

### Espresso Highball

*Vodka, Kahlua, Frangelico, Chocolate Bitters, White Chocolate, Coldbrew Coffee* **16**

### Sloe Gin Fizz

*Sloe Gin, Lemon Juice, Sugar, Soda Water* **18**

### Aperol Spritz

*Aperol, Sparkling Wine, Soda Water, Orange and Olives* **14**

### Sangria Jug

*Red wine, Star Anise, Nutmeg, Cinnamon, Cloves, Orange, Lemon, Lemonade* **gls 7 25**

## BUBBLES

Louis Roederer **22 110**  
*Champagne, FRA*

Vinaceous Burlesque Blanc de Blanc **12 55**

McPherson Sparkling **11 50**  
*Strathbogrie Ranges, VIC*

## WHITE

2017 Clandestine Pinot Gris **14 65**  
*Adelaide Hills, SA*

2017 Norfolk Rise White **9 40**  
*Mount Benson, SA*

2015 Reverend V WBX Sauvignon Blanc Semillon **11 50**  
*Margaret River, WA*

2017 Rockbare Riesling **12 55**  
*Clare Valley, SA*

2017 Dragonfly Sauvignon Blanc Semillon **12 55**

*Geographe, WA*

2016 Walsh & Sons Sémillon Chardonnay **12 55**

*Osmington, WA*

2016 Sandalford Estate Reserve Chardonnay **15 70**

*Margaret River, WA*

## RED / ROSE

2016 Excuse My French Rose **12 55**

*Pays d'Oc, France*

2016 Norfolk Rise Red **9 40**  
*Mount Benson, SA*

2016 Dragonfly Cabernet Merlot **10 45**  
*Geographe, WA*

2017 Tomfoolery Grenache **13 60**  
*Barossa Valley, SA*

2015 Penny's Hill Cracking Black Shiraz **14 65**

*McLaren Vale, SA*

2017 Ad Hoc Cruel Mistress Pinot Noir **12 55**

*Great Southern, WA*