



WELCOME TO DOYLES GARDEN BAR

Bar - Open Daily from 11.30AM

Bar food available from midday

PLEASE ORDER - FOOD & DRINKS AT THE BAR OR VIA
THE CHEWZIE BEACONS ON THE TABLES.

SORRY NO TABLE SERVICE

GF = Gluten Free N = Contains Nuts

D = Contains Dairy *= Pork Product

Please advise us of any dietary, requirements prior to ordering.

A 10% weekend & public holiday surcharge applies.

Credit card Payments incur a 1.1% processing fee.

MENU

Artisan Sourdough Cob w/ olive oil, balsamic vinegar & Pepe Saya butter.	\$11.9
Marinated Mixed Olives. GF	\$10.9
Half Dozen Natural Oysters, finger lime mignonette & lemon. GF	\$38
Grilled Pita, taramasalata & smoked eggplant dips.	\$14
Serrano Jamon & Rockmelon w/ thyme, olive oil and lemon juice dressing. GF	\$18
Burrata w/ Oxheart tomato, fig and caramelised apple balsamic dressing. GF, D	\$26.9
Roasted Pumpkin, freekeh & pomegranate salad w/ a plum vinaigrette.	\$16.5
Hiramasa Kingfish Crudo w/ persimmon, fennel & Verjus dressing. GF	\$28.5
Baked Tasmanian Scallops with roasted tomato & nduja butter and basil. * GF, D	\$22

Fish Tacos or Vegan Plant-Based Fish Tacos. \$26
Beer battered fish fillet, slaw, radish & coriander,
in a soft tortilla. W/a jalapeno mayo. (2 per serve)
Extra Taco \$12

Fish & Chips - fillets deep fried in a light beer batter w/
chips & chilli plum sauce. \$36

Vegan Plant-Based Fish deep fried in a light beer batter
w/ chips & chilli plum sauce. \$39.9

Prawn Salad – Peeled prawns, Spanish onion \$25
& coriander tossed in fermented chilli dressing
with butter lettuce. GF

Doyles Beach Burger. \$28
Angus beef w/cheddar cheese, pickles, tomato,
butter lettuce, tomato chutney & chips. D

Fish Burger - A barramundi fillet Southern fried w/
shredded Iceberg & chilli mayo. \$28
Served with chips. D

Chips & aioli \$10.9

Entree Platter- grilled whole prawns, baked scallops w/
roasted tomato & nduja butter and basil, fried calamari
tentacles, natural oysters & smoked salmon.* D \$109

KIDS MEALS - (aged 12 & under) \$21.9
includes a soft drink & a scoop of vanilla ice cream.
Fish & chips, Calamari & chips, Crumbed chicken tenders &
chips or Spaghetti w/tomato sauce & parmesan.

DESSERTS

Pear & Rhubarb Crumble - served warm. \$17.5
Coconut, Macadamia & Almond Crumble topping. W/ a coconut
yogurt Quinell & lemon balm. (Vegan, contains tree nuts, GF)
Doyles Cheese Board – Hard & soft cheese, \$28.0
poppy-seed lavosh, honeycomb and quince paste. D
Tiramisu - A Classic Italian dessert made In-House. (Alc,D) \$16.5
Passionfruit cheesecake - Topped with passionfruit \$17.5
curd, fresh raspberries & lemon balm. D
Trio of Gelato – Rocky Road, chocolate & \$13.9
vanilla bean. D, GF

COCKTAILS

BELLINI Prosecco with fresh fruit puree. Mango, Passionfruit or Peach	\$19
Aperol Spritz or Limoncello Spritz Aperol or Limoncello, Prosecco, soda, ice.	\$22
Mimosa Cointreau, Pol Roger Champagne & OJ.	\$24
Margarita Classic – Tequila, Cointreau & lime juice. Tommy's – Tequila, Lime Juice & Agave syrup. Spiced – Chilli infused tequila, lime juice & Agave syrup.	\$24
Negroni Gin, Campari, Martini Rosso & Ice.	\$24
Passion Star Absolut Vanilla Vodka, passionfruit puree & Pol Roger Champagne.	\$25
Amaretto Sour or Whisky Sour Lemon juice, sugar syrup & a dash of Angostura bitters.	\$25
Salted Caramel Toblerone Baileys, Kahlua, Sailor Jerry Spiced rum, Southern Comfort & a dash of salted caramel sauce.	\$25
Blood Mary Vodka Absolut, Tomato Juice, Worcestershire Sauce, dash of Tabasco and Salt & Pepper.	\$25
Lazarus Absolut Vodka, Cognac, Kahlua & Coffee.	\$25
<hr/> MOCKTAILS <hr/>	
Mango Fizz Dry ginger, fresh mint, mango puree & sugar syrup.	\$18
Amarino Spritz Palermo Amarino, Mindful Wines Non-Alcoholic Sparkling Cuvee & a dash of orange bitters.	\$18