

## WINE

### WHITE

2018	SEVITA SAUVIGNON BLANC Marlborough, NZ	<b>G</b>	<b>B</b>	9	40
2019	HEIDENREICH 'OLD SCHOOL' CHARDONNAY Barossa Valley, SA			10	42
2018	ARGENTO PINOT GRIGIO Adelaide Hills, SA			10	44
2016	FRIDAY MONKEY RIESLING Clare Valley, SA			9	40
2017	LES BRETCHES BLANC Chateau Kefraya, Lebanon			9	45
2018	STARBOROUGH PINOT GRIS Marlborough, NZ				46
2016	JACKAL'S RUN CHARDONNAY Mornington Peninsula, VIC				48

### ROSE

2017	MONTEVECHIO ROSATO Heathcote, VIC	<b>G</b>	<b>B</b>	9	40
2017	LES BRETCHES ROSE Chateau Kefraya, Lebanon			9	45

### RED

	HOUSE SHIRAZ	<b>G</b>	<b>B</b>	9	40
2018	TEN DEGREES PINOT NOIR Murray Darling, VIC			10	42
2017	TENUTA ULISSE MONTEPULCIANO D'ABRUZZO DOC Abruzzo, Italy			11	45
2017	FOWLES 'ARE YOU GAME?' CABERNET SAUVIGNON Strathbogie Ranges & King Valley, VIC			11	45
2016	LES BRETCHES ROUGE Chateau Kefraya, Lebanon			9	45
2018	TORZI MATTHEWS 'VIGNA CANTINA' SANGIOVESE Barossa Valley, SA				38
2017	ARGENTO CABERNET MERLOT McLaren Vale, SA				42
2017	HEIDENREICH 'OLD SCHOOL' SHIRAZ Barossa Valley, SA				48

2014	HEATHCOTE ESTATE SHIRAZ Heathcote, VIC				90
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### SPARKLING

2018	GISA ARC BLANC DE BLANCS Adelaide Hills, SA			9	40
NV	TOSO PROSECCO DOC, Veneto, Italy			10	44
2018	MONTEVECCHIO MOSCATO Heathcote, VIC			9	40

## SPIRITS

<b>GIN</b>   Bombay Sapphire London Dry, Hayman's Sloe, Four Pillars Spiced Negroni, Four Pillars Bloody Shiraz
<b>VODKA</b>   Wyborowa, Zubrowka Bison Grass, Grey Goose
<b>WHISKY</b>   Jack Daniel's Old No. 7, Jameson Irish, Canadian Club, Japan's Nikka From the Barrel
<b>BOURBON</b>   Maker's Mark, Wild Turkey, Southern Comfort
<b>SCOTCH WHISKY</b>   Ballantines, Chivas Regal, Glenfiddich Single Malt 12 years
<b>RUM</b>   Bacardi Carta Blanca, Malibu, Bundaberg, Sailor Jerry Spiced
<b>TEQUILA</b>   Jose Cuervo Especial Tequila, Agavero, Patron XO Café
<b>FORTIFIEDS</b>   Muscat, Topaque, Pedro Ximenez Sherry
<b>BRANDY</b>   Hennessy Cognac
<b>APERITIF</b>   Campari, Aperol, Pimms No 1, Pernod Paris
<b>LIQUEURS</b>   Baileys, Frangelico, Kahlua, Cointreau, Amaretto, Midori, Amaro Siciliano, Amaro Montenegro Italiano, GrandMarnier, Licor 43, Tia Maria, St Germain Elderflower
<b>VERMOUTH</b>   Martini Rosso, Nolly Prat Dry

## COCKTAILS

20

### JUDY GARLAND

Find yourself somewhere over the rainbow with this sweet yet spicy high ball.

Four Pillars Spiced Gin, Lychee Liqueur, Rose Syrup, Lime & Ginger Beer

### TONY BENNET

We've put a little love in here to keep you warm.

Amaro Montenegro, Ginger, Lime & Ginger Beer

### AUDREY HEPBURN

A fashionable cocktail. Breakfast at Tiffany's is a little fruitier after one of these.

Hayman's Sloe Gin, Aperol, Passionfruit, Mint & Orange

### SPICED APPLE PIE

With Zubrowka Vodka, Pomme Verte & a touch of cinnamon spice..

It's a dessert in a glass!

### TURKISH DELIGHT

A simply delightful martini combining the classic Turkish Delight flavours of chocolate and rosewater

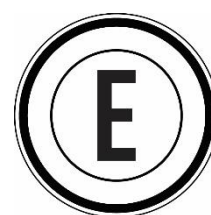
Grey Goose Vodka, White Crème de Cacao, Lime, Rose Water

### BONNIE & CLYDE

32

Grab your partner in crime & share a delicious pitcher of fresh fruit & Sangria.

Shiraz, Rosso Vermouth, Cointreau, Lychee Liqueur, Yuzu Soda



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## LOCAL BOTTLES

PRICKLY MOSES OTWAY LIGHT Otway Ranges, Vic	8
STONE & WOOD PACIFIC ALE Byron Bay, NSW	9
TWO BIRDS PALE ALE Spotswood, Vic	9
WHITE RABBIT DARK ALE Healesville, Vic	9
GINGER KID GINGER BEER 8% Harcourt Valley, Vic	10.5
TWISTED SISTER APPLE CIDER South Gippsland, Vic	9

## INTERNATIONAL BEER

ASAHI SUPER DRY, Japan	8
KRONONBOURG 1664, France	8
BUDVAR, Czech Republic	8
CORONA, Mexico	8
ALMAZA PILSNER, Lebanon	9

## COLD DRINKS

REMEDY ORGANIC Lemon Lime & Mint Kombucha - Ginger Lemon Kombucha	5.2
CAPI FRUIT Soda Blood Orange - Lemon - Spicy Ginger Beer - Cranberry - Yuzu	4.5
SAN PELLEGRINO CHINOTTO	4.5
SOFT DRINKS Lemon, Lime & Bitters - Raspberry Lemonade - Coke - Coke No Sugar - Sprite - Soda Water - Tonic Water	4.5
ERROL'S ICED TEA	4.5
ICED Coffee - Mocha - Chocolate - Spicy Chai	7
COCONUT ICED (VEGAN) Coffee, Dark Chocolate or Mocha w/ coconut ice-cream	9
FRAPPES Coffee - Mocha - Chocolate - Match Chai - Spicy Chai	8.5
SPIDERS Cola - Lemonade - Raspberry Lemonade	6.5
MILKSHAKES / KIDS-SHAKES / THICK-SHAKES Chocolate - Vanilla - Strawberry - Cookies & Cream Caramel - Banana - Coffee	7 / 5.5 / 8
FRESH ORANGE JUICE	7
PUREZZA SPARKLING WATER 700mL	5

## DESSERTS

Check out our full range of sweets and treats on display, all baked by our in-house pastry chefs.

## TO START // TO SHARE

DUO OF DIPS	16
housemade Hummus & Baba Ghanoush, served with housebaked pita bread	
GARLIC FOCACCIA (V*)	11
with cheese & oregano	
HALOUMI FRIES	15
panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt	
GOURMET BRUSCHETTA	16.5
pesto, tomato, Spanish onion, fetta, olives, coriander and fresh basil	
FRIED CALAMARI (LG*)	18.5
drizzled with a coriander, lime & chilli dressing, served with lemon, herbed mayo & a side salad	
STEAK FRIES with Herb Mayo	9.5
SWEET POTATO FRIES with Herb Mayo	12

## ON THE LIGHTER SIDE

SOUP	14
served with crispy Turkish bread	
OPEN LAMB WRAP	19
slow cooked pulled lamb, caramelised onion & hummus with a salad of wild rocket, barley, currants, pomegranate & vinaigrette	
GRILLED CHICKEN SALAD (LG)	19
on a salad of wild rocket, pear, pomegranate, walnuts with a vinaigrette dressing	
THUNDER SALAD (V*, LG)	20
quinoa, spinach, broccoli, avocado, pear, Bulgarian fetta, mint & pumpkin seeds, with a lime vinaigrette dressing	
Add Grilled Chicken 5	Add Smoked Salmon 6
Add Grilled Lamb 10	Add Grilled Haloumi 7

## PASTA, GNOCCHI & RISOTTO

	LOW GLUTEN PASTA 4
PAN FRIED RICOTTA GNOCCHI	21
with roasted pumpkin, tomato, capers, goats cheese & smoked eggplant	
PEPPER STEAK PENNE	24
grilled beef steak, broccoli, onion & chilli in a creamy peppercorn sauce with red wine jus	
SPAGHETTI MARINARA	26
prawns, scallops, mussels, calamari, basil & chilli cooked in a white wine, butter & lime sauce	
FETTUCCINE CARBONARA	19
bacon, onion, egg, shaved parmesan, cream, mushroom, spring onion & cracked pepper	
LASAGNE	18.5
traditional wagyu beef lasagne with béchamel sauce & shaved parmesan	
	Add Salad 4.5
PUMPKIN & SPINACH RISOTTO (LG)	20
with goats cheese, shaved parmesan & pinenuts	
WILD MUSHROOM & THYME RISOTTO (LG)	20
topped with goats cheese & truffle oil	
	Add Chicken 5



## MAINS

STEAK SANDWICH (LG*)	22
with bacon, scamorza bianca (italian white cheese), lettuce, beetroot, caramelised onion, tomato relish & aioli on turkish bread served with steak fries	
	Extra Herb Mayo or Aioli .50
ERROL'S Burger	20
Wagyu BEEF, egg, bacon, cheddar, lettuce, caramelised onion, tomato relish, house mayo on a house-baked sourdough bun, served with steak fries	
CRISPY CHICKEN BURGER	20
panko crumbed chicken, mayo, scamorza bianca, bacon, lettuce and a mango & avocado salsa on a sourdough bun, served with sweet potato fries	
BEER BATTERED FLATHEAD TAILS	19.5
with chips, herb mayo & a green garden salad	
CHICKEN PARMIGIANA	26.5
panko crumbed chicken schnitzel with ham, scamorza bianca & Napoli, served with chips & salad	
SWEET POTATO, CHICKPEA & COCONUT CURRY (V, LG*)	19.9
served on quinoa with coconut yoghurt & warm flat bread	
CRISPY SKIN SALMON (LG)	29.9
served with creamy potato mash, steamed vegetables and a lemon butter sauce	
ITALIAN BRAISED LAMB SHANK (LG)	24
Slow cooked and served with creamy mashed potato & grilled broccolini	
BLACK ANGUS 300g SCOTCH FILLET (LG)	36
served with pan fried rosemary chat potato, grilled broccolini & your choice of mushroom or peppercorn sauce	
MIDDLE EASTERN SKEWERS	23
served on basmati rice with vermicelli noodles and quinoa tabouli, with a choice of lamb with onion and capsicum or chicken marinated with garlic, lemon and a touch of chilli	

## KIDS 12 YEARS & UNDER

- Crumbed Chicken & Chips	- Fish & Chips	12
- Cheeseburger & Chips	- Spaghetti Bolognese	
- Hawaiian or Margherita Pizza	- Lasagna	

V - Vegan LG - Low Gluten V\* - Vegan Option LG\* - Low Gluten Option\*

## TRADITIONAL PIZZA

Medium 16	Large 20	Low Gluten 19.5	Vegan Mozzarella +2
THE LOT			
Napoli, mozzarella, salami, bacon, virginian ham, onion, pineapple, mushroom, capsicum, olives & anchovies			
MARGHERITA			
Napoli, bocconcini, oregano & mozzarella			
CAPRICCIOSA			
Napoli, virginian ham, mozzarella, mushrooms, black olives & anchovies			
HAWAIIAN			
Napoli, mozzarella, Virginian ham & pineapple			
ERROL'S SPECIAL			
Napoli, mushrooms, hot salami, mozzarella, olives & bacon			
MEXICAN			
Napoli, hot salami, mozzarella, peppers & chilli			

## GOURMET PIZZA

Medium 18	Large 22	Low Gluten 21.5	Vegan Mozzarella +2
BIANCA			
PRIMAVERA			
Garlic, asparagus, artichoke, bocconcini, olives, mushroom, mozzarella & oregano			
PUMPKIN			
Garlic, mozzarella, roasted pumpkin, pine nuts, rocket & fetta			
'PAPER-THIN' ORTOLANA			
Garlic, mozzarella, shaved zucchini, artichoke, eggplant, fetta & pesto			
PANCETTA			
Garlic, rosemary potato, onion, mozzarella, pancetta & goats cheese			
ROSSA			
FRUTTI DI MARE			
Napoli, marinated prawns, scallops, calamari, cherry tomato, mozzarella & cracked pepper			
MEDITERRANEAN			
Napoli, peppers, onion, olives, spinach, mushroom, tomato, mozzarella & fetta			
CHORIZO			
Napoli, chicken, chorizo, bacon, mozzarella, bbq sauce & spring onion			
LAMB			
Napoli, slow cooked pulled lamb, mozzarella, wild rocket, caramelised onion, peppers & spiced yoghurt			
TANDOORI CHICKEN			
Napoli, tandoori chicken, mozzarella, capsicum, baby spinach, Spanish onion & spiced yoghurt			

## ALL DAY BREAKFAST AVAILABLE UNTIL 4PM

SPANISH BAKED EGGS with fire roasted peppers, beans & sujuk, topped with fetta & hazelnut dukkah, served with Turkish bread	19
TRADITIONAL OMELETTE with free range eggs, smoked bacon, roasted mushroom, cheese & spring onion, served on sourdough	18
EGGS BENEDICT with hollandaise & your choice of ham, wilted spinach or smoked salmon (+2)	17