

WINE

WHITE

	G	B
2017 Sevita Sauvignon Blanc Marlborough, NZ	9	40
2018 Heidenreich 'Old School' Chardonnay Barossa Valley, SA	10	42
2017 Argento Pinot Grigio Adelaide Hills, SA	10	44
2016 Friday Monkey Riesling Clare Valley, SA	9	40
2015 Circe Pinot Gris Mornington, VIC		44

ROSE

	G	B
2017 Monteverchio Rosato Heathcote, VIC	9	40

RED

	G	B
2014 Sevita Shiraz Heathcote, VIC	9	40
2016 Ten Degrees Pinot Noir Sunbury Macedon, VIC	11	44
2015 Tenuta Ulisse Montepulciano d'Abruzzo DOP Abruzzo, Italy	10	42
2015 Ten Degrees Cabernet Sauvignon Murray Darling, VIC	10	40
2013 Myatts Field Merlot Perth Hills, WA		40
2017 Torzi Matthews 'Vigna Cantina' Sangiovese Barossa Valley, SA		38
2015 Heidenreich 'Old School' Shiraz Barossa Valley, SA		46

SPARKLING

	G	B
2017 Blanc de Noir Adelaide Hills, SA	9	38
NV Naonis Prosecco DOC Casarsa, Italy	10	44
2017 Monteverchio Moscato Heathcote, VIC	9	40
NV Lois Roderer Brut Premiere (375ml) Remis, France		55

BEER ON TAP – SCHOONERS

Please ask your waiter or see the bar for our selected pours

COCKTAILS

	19.5
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TONY BENNET

We've put a little love in here to keep you warm. Amaro Montenegro, Ginger, Lime & Ginger Beer.

ERROL FLYNN

The razzle dazzling swashbuckling romantic. House Infused Lemon Vodka, Maraschino Cherry, Pomme Verte, Apple & Mint.

AUDREY HEPBURN

A fashionable cocktail. Breakfast at Tiffany's is a little fruitier after one of these. Hayman's Sloe Gin, Aperol, Passionfruit, Mint And Orange.

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.

BONNIE & CLYDE

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

31.5



69-71 ERROL STREET
NORTH MELBOURNE
03 9326 6610
FUNCTIONS: UPSTAIRS@ERROLS

ERROLSCAFE
 ERROLS_NTHMELB
 LET US KNOW WHAT YOU THINK

LOCAL BOTTLES

Prickly Moses Otway Light Otway Ranges, Vic	8
Coburg Lager Coburg, Vic	8.5
Stone & Wood Pacific Ale Byron Bay, NSW	9
Two Birds Pale Ale Spotswood, Vic	9
White Rabbit Dark Ale Healesville, Vic	9
Pressman's Original All Australian Apple Cider Yenda, NSW	9
Ginger Kid Ginger Beer 8% Harcourt Valley, Vic	10.5

INTERNATIONAL BEER

Asahi Super Dry Japan	8
Krononbourg 1664 France	8
Budvar Czech Republic	8
Corona Mexico	8

COLD DRINKS

Fentimans Botanical Brews Rose Lemonade, Cherry Cola, Sparkling Lime & Jasmine	4.8
Capi Range Blood Orange, Lemon, Grapefruit, Ginger Beer, Chinotto	4.5
Iced Coffee, Mocha, Chocolate, Spicy Chai	6.5
Bonsoy Iced (DF, Vegan) Coffee, Dark Chocolate or Mocha w/ soy ice-cream	8.5
Spiders Cola, Lemonade or Raspberry Lemonade	6.5
Milkshakes / Kids-shakes / Thick-shakes Chocolate, Vanilla, Strawberry, Cookies & Cream, Caramel, Banana, Coffee	6.5/5/ 7.5
Lemon, Lime & Bitters	4.5
Soft Drink Range	4.5
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

Salumi Plate \$19 for one or \$14.5 per person
Grilled porterhouse, prosciutto, sliced calabrese, spiced & barbequed house made cottage cheese skewer, marinated olives, pickled turnips, hummus & crispy turkish bread

Gourmet Bruschetta (GF*) \$7.5 per piece
Cherry tomato, Spanish onion, bocconcini & fresh basil drizzled with Balsamic vinegar

Fried Calamari (GF*) \$18.5
Drizzled with a coriander & lime dressing, served with herbed mayo & a side salad.

Garlic Pizza M \$11 L \$15
With cheese & oregano

ON THE LIGHTER SIDE

Open Lamb Wrap \$19
Slow cooked pulled lamb, caramelised onion & hummus with a salad of wild rocket, barley, currents, pomegranate & vinaigrette

Grilled Chicken Salad (GF) \$19
On a salad of wild rocket, pear, pomegranate, walnuts with a vinaigrette dressing

Haloumi Salad (GF) \$18.9
Grilled haloumi, spinach, avocado, radish, coffee roasted pepitas, with a lime & balsamic dressing

Thunder Salad (V*, GF) \$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 Pulled Lamb \$10 Add Haloumi \$7

PASTA

GF Pasta 4

Pan Fried Gnocchi \$19.5
With roasted pumpkin, tomato, capers, goats cheese & smoked eggplant

Spaghetti Marinara \$24
Prawns, scallops, mussels, calamari, basil & chilli cooked in a white wine, butter & lime sauce

Fettuccine Carbonara \$18
Bacon, onion, egg, shaved parmesan, cream, mushroom, spring onion & cracked pepper

Penne Pollo e Funghi \$18
With chicken, mushroom, basil, shaved parmesan, cream & white wine

Lasagne \$18
Traditional wagyu beef lasagne with béchamel sauce & shaved parmesan Add Salad \$3.5

RISOTTO

Chicken Risotto (GF) \$19
With wild mushroom & spinach, topped with shaved parmesan & toasted almond flakes

Pumpkin & Spinach Risotto (GF) \$20
With Meredith goats cheese, shaved parmesan & pinenuts Add Chicken \$5

Spring Salmon Risotto (GF) \$23
Atlantic Salmon on spring risotto with grilled fennel, baby spinach & fresh cherry tomato



MAINS

Steak Sandwich \$22
With bacon, scamorza bianca (italian white cheese), lettuce, caramelised onion, baby beets, tomato relish & aioli on turkish bread served with steak fries

Errol's Burger \$20
Wagyu beef, egg, bacon, cheddar, lettuce, caramelised onion, tomato relish, house mayo on a turkish bun, served with steak fries

Crispy Chicken Burger \$20
With mayo, scamorza bianca, bacon, lettuce, mango & avocado salsa on a sourdough bun served with sweet potato fries

Corona Battered Flathead Tails \$19.5
With chips, herb mayo & a green garden salad

Chicken Parmigiana \$25.5
With ham, mozzarella & Napoli, served with chips & salad

Sweet Potato, Chickpea & Coconut Curry (V) \$19.9
Served on quinoa with organic coconut yoghurt & warm flat bread

Crispy Skin Salmon (GF) \$29.5
Served with a succotash of sweet corn, bell peppers, shallots, shelled edamame, kale & fresh basil, & a lemon, crème fraiche mustard

Black Angus 300g Scotch Fillet (GF) \$34
With pan fried potato fondant & grilled broccolini

Add Mushroom Sauce \$2.5

Add Peppercorn Sauce \$2.5

Extra Herb Mayo or Aioli \$5.0

TO SHARE

Haloumi Fries \$15
Drizzled with pomegranate molasses & served with spiced yoghurt

Steak Fries \$9.5
With herb mayo

Sweet Potato Fries \$12
With herb mayo

Beetroot & Edamame Salad \$12
Dressed with lemon & olive oil

Fennel & Orange Salad \$12
With radish, rocket, onion, kalamata olives, dressed in a vinaigrette & topped with walnuts

Sautéed English Spinach \$12
With currants & pinenuts

Succotash \$12
Of corn, bell peppers, shallots, shelled edamame, kale & fresh basil dressed with a zesty crème fraiche mustard

TRADITIONAL PIZZA

Medium \$16 Large \$20 GF Medium \$19.5

The Lot
Napoli, mozzarella, salami, bacon, virginian ham, onion, pineapple, mushroom, capsicum, olives & anchovies

Margherita
Napoli, boccocini, 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 GF Medium \$21.5

Primavera
Garlic, asparagus, artichoke, bocconcini, olives, mushroom, mozzarella & oregano

Frutti di Mare
Napoli, marinated prawns, scallops, calamari, cherry tomato, mozzarella & cracked pepper

Piscopio
Napoli, mozzarella, chicken, avocado, semi-dried tomato & pesto

Mediterranean
Napoli, peppers, onion, olives, spinach, mushroom, tomato, mozzarella & fetta

Bellissima
Napoli, mozzarella, eggplant, roasted potato, peppers, fetta, pesto & rocket

Pumpkin
Garlic, mozzarella, roasted pumpkin, pine nuts, rocket & 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

Prosciutto
Garlic, rocket, pear, bocconcini, mozzarella & prosciutto

KIDS 12 YEARS & UNDER

\$10

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

ALL DAY BREAKFAST Available Until 4pm

Sweet Potato & Kale Fritters with poached eggs, crispy pancetta, goats cheese & an avocado, lime & mango salsa (GF) \$18

Omelette with free range eggs, smoked bacon, roasted mushroom, tasty cheese & spring onion on sourdough \$17

Eggs Benedict with hollandaise on your choice of ham, wilted spinach or smoked salmon \$15.9

V - Vegan GF - Gluten Free V* - Vegan Option GF* - Gluten Free Option*