

## WINE

### WHITE

	<b>G</b>	<b>B</b>
2018 Sevita Sauvignon Blanc Marlborough, NZ	9	40
2018 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
2018 Starborough Pinot Gris Marlborough, NZ		46

### ROSE

	<b>G</b>	<b>B</b>
2017 Montevecchio Rosato Heathcote, VIC	9	40

### RED

	<b>G</b>	<b>B</b>
2015 Sevita Shiraz Heathcote, VIC	9	40
2018 Ten Degrees Pinot Noir Murray Darling, VIC	10	42
2016 Tenuta Ulisse Montepulciano d'Abruzzo DOP Abruzzo, Italy	11	45
2015 Fowles Small Batch Cabernet Sauvignon Strathbogie Ranges, VIC	11	45
2018 Torzi Matthews 'Vigna Cantina' Sangiovese Barossa Valley, SA		38
2016 Heidenreich 'Old School' Shiraz Barossa Valley, SA		48

### SPARKLING

	<b>G</b>	<b>B</b>
2017 Gisa Arc Blanc De Blancs Adelaide Hills, SA	9	38
NV Naonis Prosecco DOC Casarsa, Italy	10	44
2018 Montevecchio Moscato Heathcote, VIC	9	40
NV Lois Roderer Brut Premiere (375ml) Remis, France		60

## SPIRITS

**GIN** | Beef Eater's London Dry, Hayman's Sloe, Four Pillars Spiced Negroni

**VODKA** | Wyborowa, Zubrowka Bison Grass, Grey Goose

**WHISKY** | Jack Daniel's Old No. 7, Jameson Irish, Canadian Club

**BOURBON** | Maker's Mark, Wild Turkey, Southern Comfort

**SCOTCH WHISKY** | Ballantines, Johnny Walker Red, Johnny Walker Black, Chivas Regal, Glenfiddich Single Malt 12 years

**RUM** | Bacardi Carta Blanca, Stolen White, Malibu, Bundaberg, Sailor Jerry Spiced Caribbean

**TEQUILA** | Jose Cuervo Especial Tequila, Agavero, Patron XO Café

**FORTIFIEDS** | Muscat, Topaque, Tawny Port, Pedro Ximenez Sherry

**BRANDY** | Hennessy Cognac

**APERITIF** | Campari, Aperol, Pimms No 1, Pernod Paris

**LIQUEURS** | Baileys, Frangelico, Kahlua, Cointreau, Amaretto, Limoncello, Midori, Amaro Siciliano, Amaro Montenegro Italiano, Grand Marnier, Licor 43, Tia Maria

**VERMOUTH** | Cinzano Rosso, Nolly Prat

## COCKTAILS

19.5

### ANDALE Ariba

Mixed with Patron XO café, this espresso martini is the perfect way to start your night!

### 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 And Orange.

### SPICED APPLE PIE

With Zubrowka, pomme verte & a touch of cinnamon spice... It's a dessert in a glass!



69-71 ERROL STREET

NORTH MELBOURNE

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RESTAURANT: [www.errols.com.au](http://www.errols.com.au)

FUNCTIONS: [www.upstairsaterrols.com.au](http://www.upstairsaterrols.com.au)

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## BEER ON TAP – SCHOONERS

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

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## 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
Kronenbourg 1664, France	8
Budvar, Czech Republic	8
Corona, Mexico	8

## COLD DRINKS

Fentimans Botanical Brews Rose Lemonade, Wild Elderflower, Cherry Cola	4.8
Capi Range Blood Orange, Lemon, Ginger Beer, Chinotto	4.5
Remedy Organic Kombucha (Vegan) Lemon Lime & Mint, Crisp Apple, Ginger Lemon	5.4
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, Raspberry Lemonade	4.5
Coke, Diet Coke, Coke No Sugar, Sprite, Soda Water, Tonic Water	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

Mezze	19.5 for one or 14.5 per person
Fried calamari & prawns, grilled vegetables, barbequed house made spiced cottage cheese, marinated olives & crispy Turkish bread	
Fried Calamari (GF*)	18.5
Drizzled with a coriander, lime & chilli dressing, served with lemon, herbed mayo & a side salad.	
Fried Prawns (GF*)	18.5
Tossed with lime chilli & olive oil, served with wild rocket salad	
Zucchini Fries	15
Herb & rye crumbed zucchini chips served with spiced yoghurt	
Garlic Bread	11
With cheese & oregano	

## ON THE LIGHTER SIDE

Winter Soup	12.5
Served with toasted Turkish bread	
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 wrapped in calabrese salami, radish, rocket, onion, kalamata olives, dressed in a vinaigrette & topped with walnuts	
Thunder Salad (V*, GF)	20
Quinoa, spinach, broccoli, avocado, pumpkin, Bulgarian fetta, mint & pumpkin seeds, with a lime vinaigrette dressing	
Add Grilled Chicken	5
Add Pulled Lamb	10
Add Smoked Salmon	6
Add Haloumi	7

## PASTA

	GF Pasta 4
Pan Fried Gnocchi	19.5
With roasted pumpkin, tomato, capers, goats cheese & smoked eggplant	
Pepper Steak Penne	22
Grilled beef steak, broccoli, onion & chilli in a creamy peppercorn sauce with red wine jus	
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	
Lasagne	18
Traditional wagyu beef lasagne with béchamel sauce & shaved parmesan	
	Add Salad 3.5

## RISOTTO

Chicken (GF)	19
With leek & lemon	
Pumpkin & Spinach (GF)	20
With Meredith goats cheese, shaved parmesan & pinenuts	
	Add chicken 5
Wild Mushroom & Thyme (GF)	19
Topped with goats cheese & truffle oil	



## MAINS

Steak Sandwich (GF*)	22
With bacon, scamorza bianca (italian white cheese), lettuce, caramelised onion, tomato relish & aioli on turkish bread served with steak fries	
Errol's Burger (GF*)	20
Wagyu beef, egg, bacon, cheddar, lettuce, caramelised onion, tomato relish, house mayo on a turkish bun, served with steak fries	
Crispy Chicken Bao	20
Panko battered chicken breast with cabbage, bacon, cheddar, & chipotle mayo on a bao 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, GF*)	19.9
Served on quinoa with coconut yoghurt & warm flat bread	
Lamb Shank (GF, DF)	24
Braised in a rich Italian tomato sauce & served on sweet potato mash with grilled broccolini	
Crispy Skin Salmon (GF)	29.5
Served with sweet potato mash & wilted spinach sautéed with pine-nuts, onion, garlic, chilli & lemon, with Dijon & lemon crème fraiche	
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 .50

## TO SHARE

Steak Fries	9.5
With herb mayo	
Sweet Potato Fries	12
With herb mayo	
Wild Rocket Salad	13
With asparagus, cherry tomato, avocado & lemon ricotta, dressed with basil oil	
Fennel & Orange Salad	12
With radish, rocket, onion, kalamata olives, dressed in a vinaigrette & topped with walnuts	
Sautéed Spinach & Wild Mushroom	14
With pinenuts, onion, garlic, chilli & lemon	
Winter Vegetables	13
Steamed seasonal vegetables, dressed with olive oil & sea salt	

## 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, 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	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		
Mediterranean		
Napoli, peppers, onion, olives, spinach, mushroom, tomato, mozzarella & fetta		
Bellissima		
Napoli, mozzarella, eggplant, roasted potato, peppers, fetta & 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		
'Paper-thin' Ortolana		
Garlic, mozzarella, shaved zucchini, artichoke, eggplant, fetta & pesto		
Tandoori Chicken		
Napoli, tandoori chicken, mozzarella, capsicum, baby spinach, Spanish onion & spiced yoghurt		
Pancetta		
Garlic, rosemary potato, onion, mozzarella, pancetta & goats cheese		

## KIDS 12 YEARS & UNDER

- Crumbed Chicken & Chips	- Fish & Chips	10
- Cheeseburger & Chips	- Spaghetti Bolognese	
- Hawaiian Pizza	- Margherita Pizza	

## ALL DAY BREAKFAST Available Until 4pm

Spanish Baked Eggs with fire roasted peppers & beans, sujuk, fetta & Turkish bread	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	16.5

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