

WINE

WHITE

	G	B
2018 Sevita Sauvignon Blanc Marlborough, NZ	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
2016 Les Bretches Rouge Chateau Kefraya, Lebanon	9	45
2018 Starborough Pinot Gris Marlborough, NZ		46

ROSE

	G	B
2017 Montevecchio Rosato Heathcote, VIC	9	40
2017 Les Bretches Rose Chateau Kefraya, Lebanon	9	45

RED

	G	B
2015 Sevita Shiraz Heathcote, VIC	9	40
2018 Ten Degrees Pinot Noir Murray Darling, VIC	10	42
2017 Tenuta Ulisse Montepulciano d'Abruzzo DOP Abruzzo, Italy	11	45
2015 Fowles Small Batch Cabernet Sauvignon Strathbogie Ranges, VIC	11	45
2017 Les Bretches Blanc Chateau Kefraya, Lebanon	9	45
2018 Torzi Matthews 'Vigna Cantina' Sangiovese Barossa Valley, SA		38
2017 Heidenreich 'Old School' Shiraz Barossa Valley, SA		48

SPARKLING

	G	B
2018 Gisa Arc Blanc De Blancs Adelaide Hills, SA	9	40
NV Naonis Prosecco DOC Casarsa, Italy	10	44
2018 Montevecchio Moscato Heathcote, VIC	9	40

SPIRITS

GIN | Bombay Sapphire London Dry, Hayman's Sloe, Four Pillars Spiced Negroni, Four Pillars Bloody Shiraz

VODKA | Wyborowa, Zubrowka Bison Grass, Grey Goose

WHISKY | Jack Daniel's Old No. 7, Jameson Irish, Canadian Club, Nikka From the Barrel

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

SCOTCH WHISKY | Ballantines, Chivas Regal, Glenfiddich Single Malt 12 years

RUM | Bacardi Carta Blanca, Malibu, Bundaberg, Captain Morgan Spiced Gold

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

FORTIFIEDS | Muscat, Topaque, 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, Gabriello Lemon Cream

VERMOUTH | Martini Rosso, Nolly Prat Dry

COCKTAILS

19.5

ERROL FLYNN

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

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.

BONNIE & CLYDE

29.5

Grab your partner in crime & share a delicious pitcher of fresh fruit & Sangria.
Shiraz, Rosso Vermouth, Cointreau, Lychee Liqueur, Yuzu Soda.



69-71 ERROL STREET
NORTH MELBOURNE
03 9326 6610
RESTAURANT: www.errols.com.au
FUNCTIONS: www.upstairsaterrols.com.au

Tag us @errols_nthmelb

Check in @ErrolsNorthMelb

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
Ginger Kid Ginger Beer 8% Harcourt Valley, Vic	10.5
Pressman's Apple Cider Yenda, NSW	8.5

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 - Tepache Pineapple	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	6.5
Bonsoy Iced (DF, Vegan) Coffee - Dark Chocolate - Mocha w/ soy ice-cream	8.5
Spiders Cola - Lemonade - Raspberry Lemonade	6.5
Milkshakes / Kids-shakes / Thick-shakes Chocolate - Vanilla - Strawberry - Cookies & Cream - Caramel - Banana - Coffee	6.5/5/ 7.5
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 // TO SHARE

Agraba - Duo of Dips housemade Hummus & Baba Ghanoush, served with housebaked pita bread	16
Garlic Focaccia (V*) with cheese & oregano	11
Haloumi Fries panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt	15
Gourmet Bruschetta pesto, tomato, Spanish onion, fetta, olives, coriander and fresh basil	16.5
Fried Calamari (LG*) drizzled with a coriander, lime & chilli dressing, served with lemon, herbed mayo & a side salad.	18.5
Steak Fries with Herb Mayo	9.5
Sweet Potato Fries with Herb Mayo	12

ON THE LIGHTER SIDE

Quinoa Tabouli (V, LG) parsley, cherry tomato & spanish onion dressed in lemon & olive oil	13
Fatoush tomato, parsley, cucumber, capsicum, radish, mint & herbs, dressed in a zingy pomegranate vinaigrette & topped with crispy flat bread	13
Open Lamb Wrap slow cooked pulled lamb, caramelised onion & hummus with a salad of wild rocket, barley, currents, pomegranate & vinaigrette	19
Grilled Chicken Salad (LG) on a salad of wild rocket, pear, pomegranate, walnuts with a vinaigrette dressing	19
Thunder Salad (V*, LG) quinoa, spinach, broccoli, avocado, pear, Bulgarian fetta, mint & pumpkin seeds, with a lime vinaigrette dressing	20
Add Grilled Chicken 5 Add Grilled Lamb 10	Add Smoked Salmon 6 Add Grilled Haloumi 7

PASTA, GNOCCHI & RISOTTO

Low Gluten Pasta 4	
Pan Fried Ricotta Gnocchi with roasted pumpkin, tomato, capers, goats cheese & smoked eggplant	19.5
Pepper Steak Penne grilled beef steak, broccoli, onion & chilli in a creamy peppercorn sauce with red wine jus	22
Spaghetti Marinara prawns, scallops, mussels, calamari, basil & chilli cooked in a white wine, butter & lime sauce	24
Fettuccine Carbonara bacon, onion, egg, shaved parmesan, cream, mushroom, spring onion & cracked pepper	18
Lasagne traditional wagyu beef lasagne with béchamel sauce & shaved parmesan	18
Chicken Risotto (LG) with leek & lemon	19
Pumpkin & Spinach Risotto (LG) with Meredith goats cheese, shaved parmesan & pinenuts	20
Add chicken	5



MAINS

Steak Sandwich (LG*) with bacon, scamorza bianca (italian white cheese), lettuce, beetroot, caramelised onion, tomato relish & aioli on turkish bread served with steak fries	22
Errol's Burger Wagyu beef, egg, bacon, cheddar, lettuce, caramelised onion, tomato relish, house mayo on a house-baked sourdough bun, served with steak fries	20
Crispy Chicken Burger panko crumbed chicken, mayo, scamorza bianca, bacon, lettuce and a mango & avocado salsa on a sourdough bun, served with sweet potato fries	20
Beer Battered Flathead Tails with chips, herb mayo & a green garden salad	19.5
Chicken Parmigiana panko crumbed chicken schnitzel with ham, scamorza bianca & Napoli, served with chips & salad	25.5
Sweet Potato, Chickpea & Coconut Curry (V, LG*) served on quinoa with coconut yoghurt & warm flat bread	19.9
Crispy Skin Salmon (LG) served with creamy potato mash, steamed vegetables and a lemon butter sauce	29.5
Black Angus 300g Scotch Fillet (LG) served with pan fried rosemary chat potato, grilled broccolini & your choice of mushroom or peppercorn sauce	35
	Extra Herb Mayo or Aioli .50
Middle Eastern Skewers 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	22.5

KIDS 12 YEARS & UNDER

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

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			

AGRABA - LEBANESE MEZZE

Sameki Harra pan fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion and capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice	20.5
Falafel (5) (V, LG, DF) House made, served with pickled vegetables and tahini sauce	11
Sambousik (5) Housemade pastries filled with your choice of spiced lamb, onion and pinenuts, or fetta and ricotta cheese	11
Kibbeh Meklieh (3) a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & spiced lamb, fried and served with a yoghurt dipping sauce	14.5

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