

WINE

WHITE

| | G | B |
|------------------------------------------------------------------|----|----|
| 2021 SEVITA SAUVIGNON BLANC Marlborough, NZ | 10 | 46 |
| 2022 ARGENTO PINOT GRIGIO Adelaide Hills, SA | 11 | 48 |
| 2021 ONE LOVELY DAY RIESLING Clare Valley, SA | 11 | 48 |
| 2017 CHATEAU KEFRAYA LES BRETCHES BLANC Bekaa Valley, Lebanon | 12 | 52 |
| 2021 HEIDENREICH 'OLD SCHOOL' CHARDONNAY Barossa Valley, SA | 12 | 52 |
| 2018 STARBOROUGH PINOT GRIS Marlborough, NZ | | 50 |
| 2016 JACKAL'S RUN CHARDONNAY Mornington Peninsula, VIC | | 56 |
| 2018 TENUTA MACCAN PINOT GRIGIO DOC Delle Venezie Italia | | 56 |

ROSE

| | G | B |
|-----------------------------------------------------------------|----|----|
| 2017 MONTEVECCHIO ROSATO Heathcote, VIC | 10 | 46 |
| 2017 CHATEAU KEFRAYA LES BRETCHES ROSE Bekaa Valley, Lebanon | 12 | 52 |

RED

| | G | B |
|----------------------------------------------------------------------|----|----|
| HOUSE SHIRAZ | 10 | 46 |
| 2021 TEN DEGREES PINOT NOIR Murray Darling, VIC | 11 | 48 |
| 2021 PICKER'S HUT CABERNET SAUVIGNON South Eastern Australia | 11 | 48 |
| 2018 CHATEAU KEFRAYA LES BRETCHES ROUGE Bekaa Valley, Lebanon | 12 | 52 |
| 2020 TENUTA ULISSE MONTEPULCIANO D'ABRUZZO DOC Abruzzo, Italy | 14 | 58 |
| 2019 TORZI MATTHEWS 'VIGNA CANTINA' SANGIOVESE Barossa Valley, SA | | 42 |
| 2019 HEIDENREICH 'OLD SCHOOL' SHIRAZ Barossa Valley, SA | | 56 |
| 2014 CHAPMAN GROVE CABERNET SAUVIGNON Margaret River, WA | | 58 |

SPARKLING

| | G | B |
|-----------------------------------------------------|----|----|
| 2021 GISA ARC BLANC DE BLANCS Adelaide Hills, SA | 10 | 46 |
| 2020 MONTEVECCHIO MOSCATO Heathcote, VIC | 11 | 48 |
| NV TOSO PROSECCO, Veneto, Italy | 12 | 52 |
| 2018 WILD BOUQUET MOSCATO Victoria, 2018 | | 56 |

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, Japan's Nikka From the Barrel

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

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

RUM | Bundaberg, Bacardi Carta Blanca, Malibu, , Sailor Jerry Spiced

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, Midori, Amaro Siciliano, Amaro Montenegro Italiano, GrandMarnier, Licor 43, Tia Maria, St Germain Elderflower

VERMOUTH | 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

36

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 / YERN-DA-VILLE
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LOCAL BEER AND CIDER

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|----------------------------------------------------|----|
| HEAPS NORMAL QUIET XPA NON-ALC Victoria | 9 |
| PRICKLY MOSES OTWAY LIGHT Otway Ranges, Vic | 9 |
| STONE & WOOD PACIFIC ALE Byron Bay, NSW | 10 |
| WHITE RABBIT DARK ALE Healesville, Vic | 10 |
| TWISTED SISTER APPLE CIDER South Gippsland, Vic | 10 |
| GINGER KID GINGER BEER 8% Harcourt Valley, Vic | 12 |

INTERNATIONAL BEER

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|--------------------------|----|
| ASAHI SUPER DRY, Japan | 9 |
| KRONONBOURG 1664, France | 9 |
| BUDVAR, Czech Republic | 9 |
| CORONA, Mexico | 9 |
| ALMAZA PILSNER, Lebanon | 10 |

BEER ON TAP – SCHOONERS

10

Please ask the wait staff or see the bar for our selected pours

COLD DRINKS

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|----------------------------------------------------------------------------------------------------------------------------|-----------|
| REMEDY ORGANIC Lemon Lime & Mint Kombucha - Ginger Lemon Kombucha | 5.5 |
| CAPI FRUIT SODA Blood Orange - Lemon - Spicy Ginger Beer - Cranberry - Yuzu | 4.8 |
| SAN PELLEGRINO CHINOTTO | 4.8 |
| SOFT DRINKS Lemon, Lime & Bitters - Raspberry Lemonade - Coke - Coke No Sugar - Sprite - Soda Water - Tonic Water | 4.8 |
| HOUSEBREWED ICED TEA | 5.5 |
| HOUSEMADE LIMONADA Rose water infused lemonade served on crushed ice | 6.5 |
| ICED Coffee – Mocha – Chocolate - Spicy Chai | 7.5 |
| COCONUT ICED (VEGAN) Coffee, Dark Chocolate or Mocha w/ coconut ice-cream | 9.5 |
| FRAPPES Coffee - Mocha - Chocolate - Matcha Chai - Spicy Chai | 9.5 |
| SPIDERS Cola - Lemonade - Raspberry Lemonade | 7 |
| MILKSHAKES / KIDS-SHAKES / THICK-SHAKES Chocolate - Vanilla - Strawberry - Cookies & Cream Caramel - Banana - Coffee | 8 / 6 / 9 |
| FRESH ORANGE JUICE | 8 |
| MODA SPARKLING WATER 700mL | 6 |

TO START // TO SHARE

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| GARLIC FOCACCIA | 11 |
| with cheese & oregano (Vegan Mozzarella +3) | |
| HALOUMI FRIES | 16.5 |
| panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt | |
| GOURMET BRUSCHETTA | 18.5 |
| pesto, tomato, Spanish onion, fetta, olives, coriander and fresh basil | |
| FRIED CALAMARI (LG*) | 21 |
| drizzled with a coriander, lime & chilli dressing, served with lemon, herbed mayo & a side salad | |
| TRIO OF DIPS | 24 |
| housemade Hummus, Baba Ghanoush & Labne served with housebaked pita bread | |
| STEAK FRIES with Herb Mayo | 11 |
| SWEET POTATO FRIES with Herb Mayo | 14 |

ON THE LIGHTER SIDE

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| OPEN LAMB WRAP | 21 |
| slow cooked pulled lamb, caramelised onion & hummus with a salad of wild rocket, barley, currants, pomegranate & vinaigrette | |
| GRILLED CHICKEN SALAD (LG) | 21 |
| on a salad of wild rocket, pear, pomegranate, walnuts with a vinaigrette dressing | |
| THUNDER SALAD (V*, LG) | 22 |
| quinoa, spinach, broccoli, avocado, pear, Bulgarian fetta, mint & pumpkin seeds, with a lime vinaigrette dressing | |
| <i>Add Grilled Chicken 6</i> | <i>Add Smoked Salmon 7</i> |
| <i>Add Grilled Lamb 12</i> | <i>Add Grilled Haloumi 8</i> |

PASTA, GNOCCHI & RISOTTO

LOW GLUTEN PASTA 4

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| PAN FRIED RICOTTA GNOCCHI | 24 |
| with roasted pumpkin, tomato, capers, goats cheese & smoked eggplant | |
| PEPPER STEAK PENNE | 26 |
| grilled beef steak, broccoli, onion & chilli in a creamy peppercorn sauce with red wine jus | |
| SPAGHETTI MARINARA | 29 |
| prawns, scallops, mussels, calamari, basil & chilli cooked in a white wine, butter & lime sauce | |
| FETTUCCINE CARBONARA | 22 |
| bacon, onion, egg, shaved parmesan, cream, mushroom, spring onion & cracked pepper | |
| LASAGNE | 21 |
| traditional wagyu beef lasagne with béchamel sauce & shaved parmesan | |
| | 6 |
| | <i>Add Salad</i> |
| PUMPKIN & SPINACH RISOTTO (LG) | 22 |
| with goats cheese, shaved parmesan & pinenuts | |
| WILD MUSHROOM & THYME RISOTTO (LG) | 22 |
| topped with goats cheese & truffle oil | |
| | 6 |
| | <i>Add Chicken</i> |



MAINS

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|
| STEAK SANDWICH (LG*) | 24 |
| with bacon, scamorza bianca (italian white cheese), lettuce, beetroot, caramelised onion, tomato relish & aioli on turkish bread served with steak fries | |
| | <i>Extra Herb Mayo or Aioli .50</i> |
| ERROL'S BURGER | 22 |
| 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 | 22 |
| 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 | 22.5 |
| with chips, herb mayo & a green garden salad | |
| CHICKEN PARMIGIANA | 29 |
| panko crumbed chicken schnitzel with ham, scamorza bianca & Napoli, served with chips & salad | |
| SWEET POTATO, CHICKPEA & COCONUT CURRY (V, LG*) | 22.5 |
| served on quinoa with coconut yoghurt & warm flat bread | |
| CRISPY SKIN SALMON (LG) | 32 |
| served with creamy potato mash, steamed vegetables and a lemon butter sauce | |
| BLACK ANGUS 250g SCOTCH FILLET (LG) | 38 |
| served with pan fried rosemary chat potatoes, grilled broccolini & your choice of mushroom or peppercorn sauce | |
| MIDDLE EASTERN SKEWERS | 24 |
| 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

14

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

DESSERTS

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

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

TRADITIONAL PIZZA

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|------------------------------------------------------------------------------------------------------------|----------|---------------|---------------------|
| Medium 18 | Large 22 | Low Gluten 22 | Vegan Mozzarella +3 |
| 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 20 Large 24 Low Gluten 24 Vegan Mozzarella +3

BIANCA

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| PRIMAVERA | 22 |
| Garlic, asparagus, artichoke, bocconcini, olives, mushroom, mozzarella & oregano | |
| PUMPKIN | 22.5 |
| Garlic, mozzarella, roasted pumpkin, pine nuts, rocket & fetta | |
| 'PAPER-THIN' ORTOLANA | 29 |
| Garlic, mozzarella, shaved zucchini, artichoke, eggplant, fetta & pesto | |
| PANCETTA | 22.5 |
| Garlic, rosemary potato, onion, mozzarella, pancetta & goats cheese | |

ROSSA

| | |
|------------------------------------------------------------------------------------------|----|
| FRUTTI DI MARE | 38 |
| Napoli, marinated prawns, scallops, calamari, cherry tomato, mozzarella & cracked pepper | |
| MEDITERRANEAN | 24 |
| Napoli, peppers, onion, olives, spinach, mushroom, tomato, mozzarella & fetta | |
| CHORIZO | 24 |
| 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

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| SPANISH BAKED EGGS with fire roasted peppers, beans & sujuk, topped with fetta & hazelnut dukkah, served with Turkish bread | 21 |
| TRADITIONAL OMELETTE with free range eggs, smoked bacon, roasted mushroom, cheese & spring onion, served on sourdough | 20 |
| EGGS BENEDICT with hollandaise & your choice of ham, wilted spinach or smoked salmon (+2) | 19 |