

WINE

WHITE		G	B
2024	SEVITA SAUVIGNON BLANC Marlborough, NZ	11	48
2024	ARGENTO PINOT GRIGIO Adelaide Hills, SA	12	50
2024	ONE LOVELY DAY RIESLING Clare Valley, SA	12	50
2023	HEIDENREICH ‘OLD SCHOOL’ CHARDONNAY Barossa Valley, SA	13	54
2021	CHATEAU KEFRAYA LES BRETCHES BLANC Bekaa Valley, Lebanon		54
ROSE		G	B
2019	TEN DEGREES ROSE Big Rivers, NSW	11	48
RED		G	B
	HOUSE SHIRAZ	11	48
	HOUSE CABERNET SAUVIGNON	11	48
2023	TEN DEGREES PINOT NOIR Murray Darling, VIC	12	50
2018	CHATEAU KEFRAYA LES BRETCHES ROUGE Bekaa Valley, Lebanon	12	52
2022	TENUTA ULISSE MONTEPULCIANO D’ABRUZZO DOC Abruzzo, Italy	16	62
2022	TWO FACES SANGIOVESE McLaren Vale, SA		48
2021	HEIDENREICH ‘OLD SCHOOL’ SHIRAZ Barossa Valley, SA		58
SPARKLING		G	B
2021	GISA ARC BLANC DE BLANCS Adelaide Hills, SA	11	48
2023	MONTEVECCHIO MOSCATO Heathcote, VIC	12	50
NV	NAO NIS PROSECCO, Veneto, Italy	13	54
2018	WILD BOUQUET MOSCATO Victoria		60
SPRITZ		19.5	
LYCHEE ROSÉ with lychee liqueur, rosé & Sparkling water			
ELDERFLOWER with elderflower liqueur, prosecco & sparkling water			
LIMONCELLO with limoncello, prosecco & sparkling water			
PASSIONFRUIT with passionfruit liqueur, prosecco & sparkling water			
BLOOD ORANGE CAMPARI with Campari, prosecco & blood orange soda			

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, Glenfidditch Single Malt 12 years	
RUM Bundaberg, Bacardi Carta Blanca, Malibu, Sailor Jerry Spiced	
TEQUILA Jose Cuervo Especial Tequila, Agavero	
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	

COCKTAILS24

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 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 RESTAURANT www.errols.com.au FUNCTIONS www.upstairsaterrols.com.au INSTAGRAM @errols_nthmelb FACEBOOK @ErrolsNorthMelb	

LOCAL BEER AND CIDER

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

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

BEER ON TAP – SCHOONERS10

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

COLD DRINKS

REMEDY ORGANIC Wild Berry- Raspberry Lemonade - Ginger Lemon Kombucha	5.5
CABI 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 - Spiced 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

GARLIC FOCACCIA	12
with cheese & oregano (Vegan Mozzarella +3)	
HALOUMI FRIES	17.5
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*)	23
Drizzled with a coriander, lime & chilli dressing, served with lemon, herbed mayo and 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

OPEN LAMB WRAP	24.5
slow cooked pulled lamb, caramelised onion & hummus with a salad of wild rocket, barley, currants, pomegranate & vinaigrette	
GRILLED CHICKEN SALAD (LG)	24.5
on a salad of wild rocket, pear, pomegranate, walnuts with a vinaigrette dressing	
THUNDER SALAD (V*, LG)	26
quinoa, spinach, broccoli, avocado, pear, Bulgarian fetta, mint & pumpkin seeds, with a lime vinaigrette dressing	
Add Grilled Chicken 6	Add Smoked Salmon 7
Add Grilled Lamb 12	Add Grilled Haloumi 8

PASTA, GNOCCHI & RISOTTO

	LOW GLUTEN PASTA 4
PAN FRIED RICOTTA GNOCCHI	26
with roasted pumpkin, tomato, capers, goats cheese & smoked eggplant	
PEPPER STEAK PENNE	29
grilled beef steak, broccoli, onion & chilli in a creamy peppercorn sauce with red wine jus	
SPAGHETTI MARINARA	32
prawns, scallops, mussels, calamari, basil & chilli cooked in a white wine, butter & lime sauce	
FETTUCCINE CARBONARA	26
bacon, onion, egg, shaved parmesan, cream, mushroom, spring onion & cracked pepper	
LASAGNE	25
traditional wagyu beef lasagne with béchamel sauce & shaved parmesan	6
	Add Salad
PUMPKIN & SPINACH RISOTTO (LG)	25
with goats cheese, shaved parmesan & pinenuts	
WILD MUSHROOM & THYME RISOTTO (LG)	25
topped with goats cheese & truffle oil	
	Add Chicken 6



MAINS

STEAK SANDWICH (LG*)	26
with bacon, scamorza bianca (italian white cheese), lettuce, beetroot, caramelised onion, tomato relish & aioli on turkish bread served with steak fries	.50
	Extra Herb Mayo or Aioli
ERROL'S BURGER	25
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	25
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	25.5
with chips, herb mayo & a green garden salad	
CHICKEN PARMIGIANA	29.5
panko crumbed chicken schnitzel with ham, scamorza bianca & Napoli, served with chips & salad	
SWEET POTATO, CHICKPEA & COCONUT CURRY (V, LG*)	25
served on quinoa with coconut yoghurt & warm flat bread	
CRISPY SKIN SALMON (LG)	33
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, seasonal vegetables & your choice of mushroom or peppercorn sauce	
MIDDLE EASTERN SKEWERS	26
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	
	Add Toum 3

KIDS 12 YEARS & UNDER

- 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

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

15% PUBLIC HOLIDAY SURCHARGE

TRADITIONAL PIZZA

Medium 18	Large 22	Low Gluten 25	Vegan Mozzarella +3
THE LOT			
Napoli, mozzarella, hot 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 27	Vegan Mozzarella +3
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			
PROSCIUTTO			
Garlic, mozzarella, pear, bocconcini, prosciutto & wild rocket			
ROSSA			
PRAWN			
Napoli, mozzarella, marinated prawns, cherry tomato, Spanish onion & fetta			
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	24
TRADITIONAL OMELETTE with free range eggs, smoked bacon, roasted mushroom, cheese & spring onion, served on sourdough	21
EGGS BENEDICT with hollandaise & your choice of ham, wilted spinach or smoked salmon (+2)	20