



LOUNGE • BAR • DINING

Berkleys
ON ANN

DINNER MENU

BREAD

Trio of Home-baked Savoury Bread 13.0

Tomato Fondue - Pesto - Olive Tapenade

Crispy Tortilla Bread 9.5

garlic & mozzarella

STARTERS

Soup of the Day 12.5

house-baked bread & butter

Pumpkin & Ginger Gnocchi 14.0

roasted peppers, watercress, lemon cream sauce

Lemon Tempura Prawns 16.5

3 x w mango gel, lime foam & citrus salad

Prosciutto Wrapped Scallops 17.5

parmesan crisp, apple puree, watercress & roe dust

Cured Salmon with Thai aromatics 16.0

Asian slaw, chili dressing & sesame wafer

MAINS

Sesame Crusted King Fish 32.0

lemongrass and wakame hot custard, rice chips, chili-lime jam

Pork Assiette 29.5

ballotine of wild boar/ pork loin with rhubarb / crisp pork belly w piccalilli

Pan-seared Chicken Breast 28.0

roasted baby veg, celeriac puree, beetroot crisp & toffee-apple caviar

Slow roasted Lamb Rump 36.0

globe artichoke salad, raspberry vinaigrette & thyme brioche

Pressed Confit of Duck 32.0

orange gel, citrus salad, celeriac fondant & pan jus

Pumpkin & Ginger Gnocchi 21.0

honey roasted chorizo, roasted peppers, watercress, lemon cream sauce

Polenta & coriander crusted scallops 32.0

sweet potato puree, lime & coconut relish

STEAK

served with pont neuf potatoes, grilled tomato and watercress

Rib Fillet: 200 g - 30.0 300 g - 35.0 400 g - 41.0

Eye Fillet: 200 g - 35.0 300 g - 40.0 400 g - 46.0

Sauces ... Jus, Mushroom, Pepper, Hollandaise, Horseradish, Mustard

SIDES

Beer battered fries, aioli and sweet chili dipping sauce 8.0

Traditional Caesar Salad 8.0

Steamed Vegetables 8.0



LOUNGE • BAR • DINING



DESSERT

Berkley Snickers 14.0

*Chocolate brownie w honeycomb & peanut ice cream,
nougat lollipop & sticky caramel sauce*

Inside-out Vanilla and Choc Fudge Cheese-cake 14.0

berry dust, fruit coulis

Vanilla & Coconut Panna Cotta 14.0

Midori caviar & strawberry gel

Baked Orange & Hazelnut Pudding 14.0

Orange sherbet foam, crisped mint, toffee-apple ice cream & biscotti

Selection of Australian cheeses 21.0

Dried fruit, apricot compote and crackers

DESSERT WINE

Capercaillie Dessert Style Gewurztraminer (NSW) 29.5

LIQUEUR COFFEES

12.5

Espresso coffee mixed with your choice of liqueur and floated with cream

French Coffee - Brandy

Irish Coffee - Baileys

Roman Coffee - Galliano

Mexican Coffee- Kahlua

Jamaican Coffee - Coruba Rum

COFFEE

Espresso	3.4
Long Black	3.4
Cappuccino	4.0
Latte	4.0
Flat White	4.0
Macchiato	4.0
Hot Chocolate	4.2
Moccha	4.5
Chai Latte	4.0

TEA

English Breakfast / Earl Grey / Peppermint / Jasmine & Green / Chamomile 3.5

Extra Shot, Mugs 0.5

(Decaf, Soy Milk, Skinny Milk available)



WINE

SPARKLING

	GLS	BTL
Golden Ranges Brut	7.5	28.0
Leconfield Syn Cuvee Blanc SA		35.0
Veuve Clicquot FRA		120.0

WHITE WINE

	GLS	BTL
Mount Langi Ghiran "Billi Billi" Pinot Grigio VIC		34.0
Loose Leaf Sauvignon Blanc Semillon WA		36.0
Stringy Brae of Sevenhills Riesling SA		38.0
Lightband Sauvignon Blanc Nelson NZ	9.5	38.0
Racers & Rascals Chardonnay VIC	8.5	28.0
Peter Lehmann Moscato SA	7.5	28.0
Willow Lane Chardonnay SA		36.0
Willow Lane Viognier SA	8.5	36.0

RED WINE

	GLS	BTL
Terra Felix Vie En Rose VIC	8.0	34.0
Preveli Pinot Noir WA		40.0
Old Coach Road Merlot NZ	9.0	38.0
Forrester Estate Cabernet Merlot WA	9.0	38.0
Racers & Racsals Shiraz VIC	8.5	28.0
Yelland & Papps Grenache Shiraz SA		40.0
La Reto Tempranillo SA		40.0
Stringy Brae of Sevenhill Cabernet Sauvignon SA	8.5	38.0

SPARKLING SHIRAZ

The Scarlet Letter Sparkling Shiraz		32.0
-------------------------------------	--	------



BEER

DRAUGHT

XXXX Gold	POT 4.5	SCHOONER 5.8
Hahn Super dry	POT 5.0	SCHOONER 6.8

LIGHT BEER

Hahn Premium Light	5.9
James Boag's Premium Light	5.9

MID STRENGTH BEER

Carlton Mid Strength	6.4
XXXX Gold	6.4
Naked Blonde (Low Carb)	6.4

FULL STRENGTH BEER

XXXX Bitter	6.9
Victoria Bitter	6.9
Tooheys Dry	6.9
Tooheys New	6.9
Tooheys Old	6.9
Pure Blonde	6.9

PREMIUM BEER

Crown Lager	7.5
James Boag's Premium	7.5
Coopers Sparkling Ale	7.5
Coopers Pale Ale	7.5

IMPORTED BEER / CIDER / STOUT

Corona	8.9
Peroni	8.9
Asahi	8.9
Stella Artois	8.9
Heineken	8.9
Guinness Stout	8.9
Mercury Cider—Sweet, Dry, Draught	7.0

SOFT DRINKS / WATER / JUICE

Glass Soft Drinks	3.8
Lemon lime & Bitters	4.2
Orange, apple, pineapple, tomato juice	4.2
Can Soft Drinks	4.0
Bundaberg Ginger Beer	4.5
Sparkling Mineral Water 330 ml bottle	4.5
Flavoured Mineral Water 330 ml bottle	4.5
Mt Franklin Sparkling Water 500 ml bottle	5.9



LOUNGE • BAR • DINING

Berkleys
ON ANN

COCKTAILS

Jamaican Ecstasy

Coruba Rum, cranberry juice & OJ 15.0

Cham Cham

Chambord, sparkling wine & maraschino 15.0

Whiskey Sour

Canadian Club & lemon juice 15.0

Tropical Dream

Mango, strawberry & banana liqueurs, fresh lime wred bull 15.0

Snickers

Frangelico, Galliano, Crème de Cacao, choc & caramel sauce 15.0

Lychee Martini

Lychee liqueur & vodka 15.0

Apple Berry Delight

Cranberry vodka, apple juice & ginger ale 15.0

Daiquiri

Bacardi, lemon juice & your choice of either mango, strawberry or banana 15.0

Marguerita

Traditional blend of tangy lemon, tequila & triple sec 15.0

Midori Splice

Melon Midori, pineapple juice & cream 15.0

Raspberry Kiss

Chambord, vodka, fresh lime, lemonade & pineapple juice 15.0

Berkley's Sweet Potion

Butterscotch Schnapps, Baileys, Crème de Cacao, cream, strawberry puree & honey 16.0