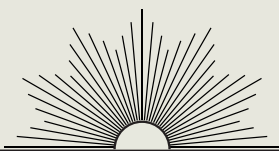




ELECTRIC AVENUE
BAR & DINING ROOM



BAR MENU



**CHEERS
FOR BEERS
COCKTAILS
& FOOD**

A SPECIALITY FOOD & DRINKS
SELECTION AROUND LOCAL, FRESH,
SEASONAL INGREDIENTS CURATED
BY OUR INNOVATIVE TEAM,
AVAILABLE TO YOU DAILY.





WEEKLY FOOD & DRINK
SPECIALS

EVERY DAY! EVERY WEEK!
AND THEN WE'LL TAKE IT HIGHER.



.CLASSIC.
WEDNESDAY
\$15 SHARE PLATES
CLASSIC COCKTAIL
OF THE DAY \$15



Throwback
THURSDAY
ANY CLASSICS
MAIN MEAL \$25
WITH HOUSE BEER OR WINE!



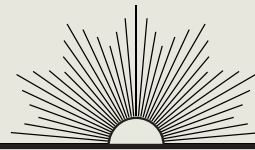
H.A.P.P.Y
FRIDAY
STEAK NIGHT!
250G RUMP • \$25
W/ FRIES & GRAVY!



Family
SUNDAY
EVERY SUNDAY!
\$25 • ROAST OF THE DAY
WITH ALL THE TRIMMINGS!

ASK THE TEAM FOR MORE INFORMATION!

10% surcharge on Sunday • 15% on public holidays.



HAPPY HOUR MENU
DAILY FROM • 5PM - 6PM



Salted Mix Nuts (GF, VEG) • \$5

Olives (GF, VEG) • \$5
homemade marinade, lemon, chilli

Homemade Bread (GF*, V) • \$7
turkish bread, whipped sage butter

Rustic Fries (GF, VEG) • \$8
house seasoning, aioli

Mini Charcuterie (GF) • \$25
selection cured meats, crackers (add cheese +7)

• Electric Lager •

• Electric House White •

• Electric House Red •

• Gin & Tonic •

• Pimm's Cup •

• Cocktail of the Day •



*NOT AVAILABLE ON GAME & EVENT DAYS.

SNACKS

Smoked Mixed Nuts (GF, VEG) • \$7

Olives (GF, VEG) • \$9
homemade marinade, lemon, chilli

Homemade Bread (GF*, V) • \$9
turkish bread, whipped sage butter

Rustic Fries (GF, VEG) • \$12
house seasoning, aioli

Duck Liver Pâté (GF*) • \$21
cherry glaze, turkish bread

CHARCUTERIE

• 50g portions, served with accompaniments •

Salami Classico • \$13

Finocchiona • \$14

Prosciutto • \$15

Chef's Selection 3 Meats • \$36

FROMAGE

• 50g portions, served with accompaniments •

Brie (V) • \$12

Danish Blue (V) • \$13

Hard Buffalo (V) • \$14

Chef's Selection 3 Cheese (V) • \$36

ENTREE

Yorkshire Puddings • \$16
with potato, pork sausage, onion gravy

Jerk Chicken (GF, DF) • \$22
jamaican spiced charred chicken

Scotch Egg • \$14
spiced lamb, mustard, parmesan

Lemon Pepper Calamari (GF) • \$21
lemon pepper, sea salt, tartare sauce

CLASSICS

Lamb Burger (GF*, V*, VEG*) • \$27
*grassfed lamb, rocket, tomato, cucumber,
mint tzatziki, pickled red onion, rustic fries*

Traditional Fish & Chips • \$30
*easytimes beer battered local snapper, lemon
mushy pea puree, tartare sauce, chips*

Lincolnshire Sausages (GF) • \$29
*pork apple & rosemary sausages
mash potato, charred onion gravy*

Beef Masala Curry (GF, V*, VEG*) • \$30
*beef, spiced cauliflower, potato,
peas, mint yogurt, coconut rice*

LARGE PLATES

Porchetta Roast Pork • \$37
*pork belly, herb stuffing, red wine jus
apple salad, fig vincotto*

250g Beef Sirloin (GF, DF) • \$35
*butchers cut, cape grim MSA 3+,
rustic fries, dijon mustard, onion gravy*