

drinks

Coffee

Ristretto	3.2
Short Black	3.2
Short Macchiato	3.2
Long Macchiato	3.8
Cappuccino	3.8
Long Black	3.8
Flat White	3.8
Café Latte	3.8
Mocha	3.8
Chai Latte	3.8
Small Hot Chocolate	3.8
Tall Hot Chocolate	5.2
Tall Coffee	5.2
Affogato	5.2
Liqueur Coffee	9.5

Soy milk available 30 cents extra

Tea Selection from T2

English Breakfast, Earl Grey, Lemongrass & Ginger, Peppermint, Chamomile, Turkish Apple, Sencha Green Tea, Chai

Soft Drink Bottled

Mount Franklin Bottled Water	3.8
V Gurana Energy Can 250ml	5.2
Bundaberg Ginger Beer 375ml	3.8
San Pellegrino Sanbitter 100ml	3
San Pellegrino Chinotto 200ml	3.8
San Pellegrino Pompelmo 200ml	3.8
Coke/Diet Coke/Coke Zero/Sprite	3.8
Ginger Ale/Tonic Water	3.8
Sparkling Red Orange 330ml	3.8
Sparkling Pink Grapefruit 330ml	3.8
Pheonix Juices 275ml	4
Guava & Apple	
Mango, Passion & Apple	
Pear & Apple	
Santa Vittoria Imported Mineral Water 500ml	5.7

Soft Drink Glass

Coke/Diet Coke/Sprite/Lift/Fanta/Raspberry/Soda	3.5
Apple/Tomato/Pineapple/Cranberry/Pink Grapefruit	3.8
Lemon lime & bitters	4.6
Soda lime & bitters	4.6
Freshly Squeezed Orange Juice	5.2

Thirst Quenchers

Iced Coffee A shot of espresso w cold milk, a scoop of vanilla ice cream & whipped cream	6.5
Iced Chocolate House made chocolate syrup w cold milk, scoop of vanilla ice cream & whipped cream	6.5
Iced Mocha A mix of chocolate & coffee w milk, vanilla ice cream & whipped cream	6.5

Ginger Limeade Freshly grated ginger, muddled limes & sugar topped with soda	7.4
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Mint Tonic Torn mint leaves & limes muddled & topped off w a combination of tonic water & sparkling pink grapefruit	7.4
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Berry Nice Muddled blueberries & strawberries topped w crushed ice, sparkling red orange & soda water	7.4
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Iced Tea Refreshing house made blend of teas & fruit flavours	6.5
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Wine

House Sparkling	VIC	7	25
Jansz, Cuvee NV	TAS	9	39
Yarrabank, Crème de Cuvee	VIC	10	44
Moet & Chandon Brut Imperial	France		95

Wild Biodynamic White Blend	NSW	7	25
Red Claw Pinot Gris	VIC	9.5	49
Sticks Chardonnay	VIC	9	39
The Hill Sauvignon Blanc	NZ Marlborough	8.5	35
Lake Cooper Estate Verdelho	VIC	8	32
Tscharke Girl Talk Savagnin	VIC	10.5	52
Jeanneret Big Fine Girl Riesling	SA	8.5	49

Swan Bay Rose	VIC	8	30
Sheer Drop Fizzante	VIC	7	25

Wild Shiraz Biodynamic Red	NSW	7	25
Norfolk Rise Cabernet Sauvignon	SA	7.5	37
Ferngrove Merlot	WA	8	39
Reynards Folly Sangiovese Cabernet	SA	9	36
Two Hands Shiraz	SA	9	50
Pencarrow Pinot Noir	New Zealand	9.5	51
Pinga Tempranillo	VIC	10.5	48

Beer

Tap		Pot/Schooner/ Jug	
Timeout Lager	Hunter Valley NSW	4.8	6.8 17
Mountain Goat Steam Ale	Richmond VIC	5.5	7.5 20
Tiger	Singapore	6.5	8.5 22
Monteiths Crushed Apple Cider	New Zealand	6.5	8.5 22

Bottled

Local			
Cascade Light	Hobart, TAS	5.5	
VB	Abbotsford, VIC	6	
Boags Premium	Launceston, TAS	7.5	
Cascade Green Lo-carb	Hobart, TAS	7.5	
Crown Lager	Abbotsford, VIC	7.5	
Coopers Pale Ale 750ml	Adelaide, SA	13	

Micros

Goodieson Pilsner	McLaren Vale, SA	8.5	
Pigs Fly Pale Ale	Bowral, NSW	8.5	
Mildura Desert Lager	Mildura, VIC	8.5	
3 Ravens Blonde	Thornbury, VIC	8.5	
Mountain Goat Hightail Ale	Richmond, VIC	8.5	

Imports

Heineken	Holland	9	
Peroni	Italy	9	
Asahi	Japan	9	
Corona	Mexico	9	
Schofferhofer Wheat Beer 500ml	Germany	12	
Grolsch Swing Top	Holland	10	
Guinness Draught Cans	Ireland	10	

Cider

Bulmer's Original Cider 500ml	Ireland	11	
Napoleone & Co. Pear Cider	Yarra Valley	8.5	

cocktails

Champagne Cocktails 12

Sandra D
Vodka laced with berry coulis, finished off with Australian sparkling.

Poison Ivy
An antidote of apple liqueur & Midori, topped up with sparkling.

Traditional
An original combination of Brandy, bitters & bubbles with a hint of sweetness.

Muddled Cocktails 15

Dr Green Thumb
A fairy refreshing blend of peach schnapps, fresh lime & apple juice laced with Green Fairy Absinthe.

Mr Pinky
Vodka & Aperol joined together with grapefruit juice & fresh lime.

Super Lucky Lady
All things tropical in a fortunate combination of 42 Below passionfruit vodka, passionfruit pulp & lime, alongside pineapple juice.

Tonto 'The Gingerbeer bison'
Manuka honey & bison grass vodka, fresh lime & sprigs of ripped fresh mint topped with ginger beer.

Bloody Timeout
All things that give you an extra kick in the morning, noon or night. A tall glass of tomato juice laced goodness. Timeout's take on the classic.

Mojito
Havana Blanco rum, palm sugar, fresh lime, ripped fresh mint & loads of crushed ice.

Mai Tai
A traditional blend of rums combined with pineapple, orange juice & a splash of Amaretto.

Strawberry Passion
Muddled strawberries, limes & passionfruit pulp with 42 Below passionfruit vodka & strawberry liqueur topped with soda on crushed ice.

Blended Cocktails 15

Fruju
A top combination of Havana Blanco, passionfruit & mango gives a sweet fruity punch in the mouth.

Va Va Voon
Havana Blanco, fraise de bois & Chambord lathered with summer berry puree.

Chockity Choc Choc
42 below vodka, Grand Marnier, choc sauce, choc bicky smashed with ice cream, its Chocka-rrific!

Pina con Menta
Havana Blanco, mango pulp, pineapple juice & fresh mint in a refreshing blend.

Frozen Daiquiri
White Rum, fresh fruits, liqueurs & ice blended into a cooling, refreshing summer crush. Strawberry/ Banana / Mango . Other flavors available depending on fruit supply.

Martini 15

Hazelnut Espresso
Fresh espresso, Hazelnut liqueur & vodka combined for a delicious kick start.

Booty Call
Vodka & wild berries w a hint of cranberry, don't worry you wont feel cheap in the morning.

T.C.
Bombay Sapphire Gin, Cointreau & lemon juice, crisp, simple & classically tasty.

Lady Lychee
Paraiso & Cointreau shaken with pineapple & cranberry juice.

Margarita
Tequila Cuervo Especial, Cointreau & fresh lime juice shaken over ice, served in a chilled salt rimmed glass.

coffee • soft drink • beer • thirst quenchers • wines • cocktails



breakfast

AVAILABLE TILL 3.00PM EVERY DAY

Freshly squeezed orange juice	5.2
Sunrise Drink blended fresh fruit w juice & ice	7

Virgin Mary tomato juice spiced w Worcestershire sauce, Tabasco, a dash of lemon juice, celery salt & cracked pepper	7
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Yarrabank, Crème de Cuvée NV	10
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Bloody Timeout tomato juice w a generous shot of vodka, Worcestershire sauce, Tabasco, horseradish, a dash of lemon juice, a splash of red wine, celery salt & cracked pepper.	15
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Muffin of the day	4
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Toast Sourdough, wholemeal or fruit w choice of condiments **Gluten free toast available	5.9 2.5 extra
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Fresh fruit salad w vanilla yoghurt	9.9
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Bircher Muesli w grated apple, cranberry & wild fig compote topped with sultanas, almonds, sunflower kernels finished w vanilla yoghurt	12.9
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Buttermilk Pancakes served w berry compote w icecream	13.9 2
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Croque Monsieur Leg ham, Swiss cheese & mild mustard sandwich pan grilled in butter	11.9
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Timeout Toastie ham, tomato and melted cheese toasted on white bread topped with creamy scrambled eggs & chives	14.9
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Omelette fetta cheese, Swiss brown mushrooms, spring onion & sumac w salmon w crispy pancetta	15.9 4 4
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Egg Whites only available upon request

Eggs Benedict 2 poached eggs w succulent smoked leg ham off the bone & creamy hollandaise on toasted ciabatta	16.5
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Eggs Florentine 2 poached eggs w wilted spinach, onion & creamy hollandaise on toasted ciabatta	15.9
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Atlantic Eggs poached eggs on a potato rosti w a horseradish cream sauce, smoked salmon, crisp asparagus & roquette	17.5
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Big Fed 2 fried eggs w grilled portobello mushroom, tomato, bacon, pork & fennel sausage, minute steak, fried onion & a hash brown on a hot sizzling plate	19.5
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Eggs On Toast eggs any which way you like them, served on toasted batard	9.9
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Extras: bacon, pork & fennel sausage, hash brown, tomato, mushrooms, beans, avocado or asparagus smoked salmon, pancetta, minute steak or smoked ham off the bone	3.5 each 4 each
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light meals/snacks

AVAILABLE AFTER 11.30AM EVERY DAY

Garlic Ciabatta	5.9
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Fat Chips w garlic aioli	9.9
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Quesadillas grilled flour tortillas filled w melted cheese & jalapeno peppers accompanied by guacamole & sour cream w chili beef & beans or frijoles, tomato & chipotle salsa	13.9 4
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Chili Calamari w minted yoghurt, sea salt & dried chili flakes	14.9
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Bruschetta Pizza topped w fresh tomato, garlic, red onion, basil, bocconcini & E.V.O.	15.9
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Flautas 2 crispy flour tortillas rolled with chicken, corn, capsicum, zucchini, Chipotle peppers & baby cactus topped w tomato & cilantro salsa, sour cream & cheese	15.9
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Ploughmans Lunch smoked leg ham off the bone, Jindi Triple Brie, pickles, mustard, relish served w crusty bread	16.9
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Nachos corn chips w melted cheese, guacamole, sour cream, salsa & jalapeno peppers	17.9
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Chicken Ciabatta chicken schnitzel, tomato, lettuce, Swiss cheese & pesto mayonnaise w Fat Chips	12.9 5
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Mexican Chicken Burger toasted wholegrain bun, spiced grilled chicken, a fresh cherry tomato & cilantro salsa, sour cream & lettuce, served w fat chips w Fresh Avocado	17.5 3.5
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Fed Beef Burger house made beef burger w melted cheese, mushroom & red onion ragu, tomato relish, lettuce & fresh tomato, served w fat chips	17.9
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Steak Sandwich w porterhouse steak, crispy pancetta, caramelised onion, tomato, lettuce & spicy tomato chutney, served w fat chips	19.9
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Aromatic Steamed Fish Steamed Rockling fillet w kaffir lime, pickled ginger & coriander, served w steamed vegetables & jasmine rice	19.9
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salads

Mixed Leaf Salad mixed leaves, tomato ribbons, cucumber & red onion in a lemon vinaigrette	9.9
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Warm Roast Pumpkin roast Japanese pumpkin topped w mixed leaves & herbed Italian beans in a light balsamic vinaigrette	15.9
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Caesar cos lettuce, crispy bacon, anchovies, poached egg, croutons & parmesan tossed in our home made caesar dressing w grilled chicken breast	16.5 5
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Calamari tender calamari strips marinated in ginger, garlic & coriander, pan seared w mixed leaves, crispy shallots, watercress & fresh tomato tossed in an Asian dressing w grilled Atlantic salmon or fresh King Prawn	16.9 4
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Thai Grilled Chicken tossed with crisp lettuce, cucumber, capsicum, peanuts, carrot & bean sprouts in a mild chili, lime, mint & coriander dressing	17.9
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Grilled Atlantic Salmon pan grilled Atlantic salmon on a potato & mixed leaf salad w a creamy dill dressing	19.9
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Greek fetta cheese, ripe red tomato, crisp lettuce, olives, onion & cucumber tossed in a fresh oregano, lemon & E.V.O. dressing w grilled lamb or grilled chicken breast	15.9 5
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sharing boards

AVAILABLE AFTER 11.30AM EVERY DAY

Middle Eastern Dips spicy capsicum & walnut dip, smoked eggplant dip, E.V.O. & Balsamic vinegar, mixed olives w warm Turkish bread	19.9
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Mediterranean salami, baby octopus, crisped panchetta, prosciutto, fetta w a selection of marinated vegetables including semi-dried tomato, stuffed baby peppers, artichokes, mushrooms, olives & balsamic onions served w crusty bread	27.9
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Victorian Cheese Gippsland Blue, Jindi Triple Cream Brie & Maffra Cheddar served with Quince paste, Muscatels, fresh apple & water crackers	24.9
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Mexican Fiesta (for 2) Tostados crispy tortilla bites topped with (2) mesquite marinated chicken w guacamole & sour cream (2) chili beef w beans, fresh lime & cilantro (2) frijoles negros w capsicum, chipotle tomato salsa (2) Chipotle peppers w baby cactus, corn, capsicum, zucchini & jalapenos	
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Flautas crispy baked flour tortilla filled with chicken, corn, capsicum, zucchini, Chipotle peppers, baby cactus & cheese	
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Queso Bites jalapenos & cheese bites served w salsa picante verde & salsa picante roja	27.9
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Margarita Tequila Cuervo Especial, Cointreau & fresh lime juice shaken over ice served in a chilled salt rimmed glass.	15
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Corona Extra Beer served with lime	9
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mains

Pumpkin Risotto w baby spinach, toasted pine nuts & parmesan w chicken	18.9 5
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Chicken Penne tender chicken pieces, avocado, spring onion, garlic in a creamy white wine sauce	19.9
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Spaghetti Marinara w Spring Bay Mussels, Australian clams, fish, calamari, prawns, scallops, saffron & capers in a napoli & cream sauce	25.9
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Penang Chicken Curry traditional aromatic Thai curry w spring onions, capsicum & coconut cream accompanied w jasmine rice & roti bread	19.9
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Fish & Chips crispy beer battered Lakes Entrance Flathead tails & fat chips w side salad & tartare	24.9
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Chicken Parmigiana chicken schnitzel, ham, napoli & cheese served w fat chips & a side salad	23.9
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Kangaroo Fillets char grilled kangaroo fillets on wilted greens w a potato & zucchini rosti topped w an Australian native herb pepper sauce	25.9
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Salt 'n' Chili Calamari tender spicy calamari lightly fried served w fat chips, a side salad & a fresh mint yoghurt dipping sauce	24.9
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Char Grilled Porterhouse Aged 300g Porterhouse fillet cooked as you like served w beer battered chips & mixed salad with your choice of sauce (Green Peppercorn, Swiss Brown & Portobello Mushroom or Port Jus)	28.9
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Fresh Ocean Catch w grilled pepper infused Hervey Bay Scallops, chili calamari, King Prawns, steamed Blue Swimmer Crab, natural oysters & beer battered Lakes Entrance Flathead tails w chips & tartare	32.9
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pizza

AVAILABLE AFTER 11.30AM EVERY DAY

Our pizza's are served on a crispy base topped w our rich red house made napolitano sauce & mozzarella cheese

Margarita fresh tomato, oregano, mozzarella & basil	16.9
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Hawaiian sliced leg ham, bacon, cheese & pineapple	17.9
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Aussie sliced leg ham, bacon, cheese & egg	17.9
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Fed Square ham, mushrooms, olives, tomato, anchovies, garlic & oregano	17.9
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Pumpkin Fetta oven roasted pumpkin, crumbled fetta, pinenuts & pesto	17.9
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Ortolano marinated and char grilled eggplant, zucchini, red capsicum & bocconcini cheese	17.9
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Hot Salami spicy salami, olives, onion, capers & fresh chopped chili	17.9
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Chicken tender chicken w capsicum, red onion, creamy brie & cranberries	18.9
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Smoked Salmon finely sliced smoked salmon w red onion, goats cheese and capers topped w chive & dill sour cream	18.9
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Turkish Lamb marinated lamb fillets w capsicum, spinach, minted yoghurt & sumac	18.9
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desserts

Apple & Rhubarb Crumble House made classic served warm with whipped cream	12
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Sticky Date Pudding served warm with butterscotch sauce and whipped cream	11
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Cinnamon Tortillas rolled with stewed apples & topped with double cream & maple syrup	13.9
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Liqueur Affogato scoops of vanilla ice cream, a double shot of espresso & your choice of Liqueur to pour over (Frangelico, Tia Maria, Baileys, Kahlua, Amaretto or Sambuca)	15
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Mango Cheesecake	9.5
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Chocolate Mud Cake	9.5
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Cherry Pie	9.5
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Lemon Custard Tart	9.5
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Fresh Fruit Salad w vanilla yoghurt	9.9
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Bowl of Vanilla Ice Cream	5
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Muffin of the day	4.0
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Gluten Free Biscuits - Triple Choc, Cranberry & Orange, Choc & Macadamia	3.5
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Brownie	3.5
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Smartie Cookie & Yo-Yo's	3
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(Our cakes are served with whipped cream)

Extra ice cream	2.0
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We accept Visa, Mastercard, EFTPOS, Bankcard & Amex,
(please note there is a \$15 minimum charge). One bill per table,
please ask your waiter.