

FOOD TIME
DAILY 12pm – 8pm



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STARTERS & NIBBLES

Edamame	8
Local Olives(v)	6
Dukkah Dip & Bread – Contains Nuts	10
Duck & Chicken Tacos (2) - Pineapple salsa, kale, light siracha mayo	12
Korean Style Chicken Wings - Spicy soy sauce, Asian slaw	Bowl 14 Bucket 30
Chef's Board – Bulgogi, Prosciutto, Chorizo, Casalingo, olives, pickles, ciabatta bread, hummus (GFO)	35

MAIN DISHES

Steak Sandwich - Sliced Scotch Fillet, tomato, slaw, tomato chilli relish, coriander, shredded cheese	19
Barramundi –Salsa Verde, potato, carrot and brussell sprouts, asian mix (GF)	28
Pork Belly – Ssamjang sauce, kimchi rice, slaw, kimchi salsa	28
Chilli Beef Cheeks - Gochujang glazed cheek, butter poached vegies, Ssajang salad	30
Beetroot Risotto - Pureed beetroot, pea, roasted brussel sprouts, picked beetroot (GF)	25
Teriyaki Salmon - Black rice and quinoa salad, lemon, spring onion (GF)	28
Salad – Kohlrabi slaw, apple vinaigrette, cherry tomatoes, raisins, lentils (V) (Add Chorizo or Bulgogi)	17/22

FROM THE PIZZA OVEN

'Nduja – Spicy Sausage, Cauliflower, Mexican cheese blend	22
Margherita - Homemade Napoli sauce, tomato, basil oil, mozzarella (add ham - \$2) (V)	19
Vegetable – Seasonal mixed vegetable (V)	21
Bulgogi Beef – Korean style flamed beef, potato	23
Prawn – Prawn, Chill oil, coriander	25
Haloumi & Mushroom – Kale, two types of cheese, topped with mushroom (V)	24

SIDE DISHES

Hand Cut Chips - House made aioli (v) or tomato sauce	9.5
Broccolini – Chilli oil, parmesan (gf)	11
Mixed Vegetables – Roasted & butter poached potato, carrot and brussell sprouts (V)	10

FOR THE KIDS

Whiting Sticks & Chips	9
Chicken Wings & Chips	9

TO FINISH

Crème Brulee – shortbread (GFO)	11
Cheese Platter – Aged cheddar (Hard), Triple Brie (Soft), Gorgonzola Piccante (Blue) All served with quince, lavosh and dried fruit	12/30

GF – Gluten free GFO- Gluten free option available V – Vegetarian



WINE TIME

SPARKLING

MCPHERSON NV BRUT 2019, Three Vineyards VIC	8	32
SEGURA VIDAS RESERVA CAVA NV, Penedes, Spain	10	47
PROSECCO PIZZINI 2018, King Valley, VIC	10	48
VILLA SANDI PROSECCO Valdobbiadene, Italy	13	62
MARCHAND & BURCH CRÉMANT NV, Burgundy, France	16	78
CHANDON BLANC DE BLANCS Australia		82
LAURENT-PERRIER BRUT NV, Champagne, France		110
MOET & CHANDON BRUT Champagne, France		138
RUINART France		195

ROSE

PIZZINI BRACHETTO MOSCATO ROSÉ 2017, King Valley	8	36
THE FLOOZIE 2019, McLaren Vale	10	44
BOUCHARD AINE ROSÉ DE FRANCE 2015, France	12	58
VILLA SANDI ROSATO BRUT Montello, Italy		52

WHITES

VAVASOUR SAUVIGNON BLANC 2019, Marlborough, NZ	11	54
RABBIT RANCH SAUVIGNON BLANC 2018, Marlborough, NZ	15	68
HOWARD PARK SAUVIGNON BLANC SEMILLON 2019, Miamup WA	12	58
MCPHERSON SAUVIGNON BLANC 2019, VIC	8	32
ZONTE'S FOOTSTEP PINOT GRIS 2019, Adelaide Hills	11	54
LA VILLA PINOT GRIGIO 2018, Italy	10	46
DÜFTE PUNKT RIESLING (dry) 2018, Eden Valley	11	55
LEEWIN ESTATE ART SERIES RIESLING 2018, Margaret River	10	52
HOWARD PARK CHARDONNAY 2019, Miamup, WA	12	58
JONES ROAD CHARDONNAY 2016, Mornington Peninsula	13	63



REDS

McPHERSON THREE VINEYARDS SHIRAZ 2019, Nagambie VIC	8	32
KATNOOK FOUNDERS BLOCK MERLOT 2017, Coonawarra	10	45
ARLEWOOD CABERNET MERLOT 2017, Margaret River, WA	11	52
ARLEWOOD CABERNET SAUVIGNON 2016, Margaret River	13	65
TOMFOOLERY YOUNG BLOOD SHIRAZ 2018, Barossa Valley	12	54
KALLESKE MOPPA SHIRAZ 2019, Barossa Valley	13	65
MR RIGGS TEMPRANILLO 2018, McLaren Vale	12	58
TOMFOOLERY YOUNG BLOOD GRENACHE 2018, Barossa Valley	12	55
ZONTE'S FOOTSTEP MALBEC 2017, Langhorne Creek, SA	12	54
BONHOMIE CABERNET MALBEC 2016, Claire Valley	13	62
SILKWOOD ESTATE PINOT NOIR 2020, Pemberton, WA	11	48
RABBIT RANCH PINOT NOIR 2018, Central Otago, NZ	12	58
JONES ROAD PINOT NOIR 2016, Mornington Peninsula	13	63
MAJELLA CABERNET SAUVIGNON 2016, Coonawarra, SA		74
DOMAINE DE LA TOUR BOUJILEY 2015, Chenas, France		76
CHARD FARM RIVER RUN PINOT NOIR 2018, Otago, NZ		78
JONES ROAD NEPEAN PINOT NOIR 2014, Mornington Peninsula, VIC		86
MR RIGGS SHIRAZ 2015, McLaren Vale		92
KALLESKE GREENOCK SHIRAZ 2018, Barossa Valley		96
KILIKANOON ORACLE SHIRAZ 2013, Clare Valley		119
DOMAINE NATURALISTE MORUS CABERNET SAVIGNON 2015, Margaret River		142
ROCKFORD BASKET PRESS SHIRAZ 2015, Barossa Valley		168



SOMETHING TO DRINK

COCKTAILS

A PERFECT STORM	15
A rum lover's dream and super refreshing. Sailor Jerry Spiced Rum, lime, Angostura bitters and ginger beer. Served in a tall glass over ice - simply awesome!	
APPLE CROSS EYE	18
A cocktail so good they named a suburb after it. Bison grass vodka, black raspberry liqueur with an apple and cinnamon twist.	
VANILLA PASSIONFRUIT MARTINI	18
When city chic meets tropical paradise. Vanilla liqueur, vodka, passionfruit puree brought together by a dash of pineapple juice.	
LYCHEE MARTINI	18
Sweet yet sour. Soft yet sharp. Lychee liqueur, vodka, elderflower liqueur and a generous helping of citrus.	
ESPRESSO MARTINI	18
The perfect pick me up. A fresh shot of espresso, dark chocolate liqueur and Kahlua liqueur.	
EL FRAMBUESA	18
A twist on the classic Margarita. Tequila, black raspberry liqueur, lime juice and Agave syrup. Shaken into a glass over ice	
GIN CRUSTA	18
Tanqueray London Dry Gin, Cointreau, lemon and Maraschino shaken and poured into a sugar rimmed glass.	

TAP BEERS

ROCKY RIDGE JUICY PALE ALE (5%)	7	12
RUNNING WITH THIEVES WCIPA (6.2)	7	12
MONTEITH'S APA (5%)	7	12
TIGER LAGER (5%)	7	12
ROCKY RIDGE BABY PEACH (4%)	7	12
BLUE MOON BELGIAN WHITE (5.7%)	7	12
RED STRIPE LAGER (4.7%)	7	12
GUEST TAP (BIGGIE JUICE) (6%)	8	14

BOTTLED BEERS/CIDERS

SINGLE FIN SUMMER ALE	8
STONE & WOOD PACIFIC ALE	10
PERONI	9
SOL	9
PERONI LEGGARA	8
LITTLE CREATURES ROGERS	8
HILLS APPLE CIDER	12
MONTEITH'S APPLE CIDER	11
ZENZERO GINGER BEER	12

SOFTIES, JUICES, TEA & COFFEE

SPRITE, COKE, COKE ZERO, DRY GINGER	4
ALE, SODA WATER, TONIC WATER	
ORANGE, PINEAPPLE, APPLE, GRAPEFRUIT	4
GINGER BEER	4.5
POT OF TEA	4.5

English Breakfast, Earl Grey, Chamomile,
Peppermint, Green tea

Coffee

All the usual stuff. Just ask at the bar for price and sizes.