

<b>Coffee</b>	
Ristretto	3
Short Black	3
Short Macchiato	3
Long Macchiato	3.6
Cappuccino	3.6
Long Black	3.6
Flat White	3.6
Café Latte	3.6
Chai Latte	3.6
Mocha	3.6
Affogato	4.6
Small Hot Chocolate	3.6
Tall Hot Chocolate	5
Tall Coffee	5
Liqueur Coffee	9
Bonsoy soy milk available 30 cents extra	
<b>Tea Selection from T2</b>	<b>3.7</b>
English Breakfast, Earl Grey, Lemongrass & Ginger, Peppermint, Chamomile, Turkish Apple, Sencha Green Tea, Chai	

<b>Soft Drink Bottled</b>	
Mount Franklin Bottled Water	3.5
V Gurana Energy Can 250ml	5
Bunderberg Ginger Beer 375ml	3.6
San Pellegrino Sanbitter 100ml	3
San Pellegrino Chinotto 200ml	3.5
San Pellegrino Pompelmo 200ml	3.5
Coke/Diet Coke/Coke Zero/Sprite	3.6
Ginger Ale/Tonic Water	3.6
Sparkling Red Orange 330ml	3.6
Sparkling Pink Grapefruit 330ml	3.6
Presha Juices 375ml	5
Apple & Strawberry	
Apple & Pomegranate	
Apple & Pear	
Hepburn Springs Sparkling Mineral Water 500ml	5.5

<b>Soft Drink Glass</b>	
Coke/Diet Coke/Sprite/Lift/Fanta/Raspberry/Soda	3.4
Apple/Tomato/Pineapple/Cranberry/Pink Grapefruit	3.6
Lemon lime & bitters	4.3
Soda lime & bitters	4.3
Freshly Squeezed Orange Juice	5

<b>Thirst Quenchers</b>	
<b>Iced Coffee</b>	6.4
A shot of espresso w cold milk, a scoop of vanilla ice cream & whipped cream	
<b>Iced Chocolate</b>	6.4
House made chocolate syrup w cold milk, scoop of vanilla ice cream & whipped cream	
<b>Iced Mocha</b>	6.4
A mix of chocolate & coffee w milk, vanilla ice cream & whipped cream	

<b>Ginger Limeade</b>	7.2
Freshly grated ginger, muddled limes & sugar topped with soda	
<b>Mint Tonic</b>	7.2
Torn mint leaves & limes muddled & topped off w a combination of tonic water & sparkling pink grapefruit	
<b>Berry Nice</b>	7.2
Muddled blueberries & strawberries topped w crushed ice, sparkling red orange & soda water	
<b>Iced Tea</b>	6.5
Refreshing house made blend of teas & fruit flavours	

<b>Wine</b>	
House Sparkling	
Janz, Cuvee NV	
Yarrabank, Crème de Cuvee	
Pol Roger	
Wild Biodynamic White Blend	
Red Claw Pinot Gris	
Sticks Chardonnay	
Kiawara Sauvignon Blanc	
Vina Sol Parellada	
Sepp Gruner Veltliner	
Jeanneret Big Fine Girl Riesling	
La Vieille Ferme Rose	
Wild Biodynamic Shiraz	
Portarlington Ridge Pinot Noir	
Aramis Shiraz	
Reynards Folly Sangiovese Cabernet	
Catena Zapata Alamos Malbec	
Pencarrow Pinot Noir	
Pinga Tempranillo	

<b>Beer</b>	
<b>Tap</b>	Pot/Schooner/Jug
Carlton draught	4 6 14
Guest beer (ask staff)	5 7 18
<b>Bottled</b>	
Local	
Cascade light	Hobart, TAS 5
VB	Abbotsford, VIC 5.5
Boags Premium	Launceston, TAS 7
Cascade Green Lo-carb	Hobart, TAS 7
Crown Larger	Abbotsford, VIC 7
Coopers Pale Ale 750ml	Adelaide, SA 13
<b>Micros</b>	
Coldstream pilsner	Yarra Valley, VIC 8
3 Ravens Ol'55 American Pale Ale	Thornbury, VIC 8
Mildura Desert Larger	Mildura, VIC 8
Mildura Maltee Bull	Mildura, VIC 8
Mountain Goat Hightail Ale	Richmond, VIC 8

<b>Imports</b>	
Heineken	Holland 8
Peroni	Italy 8
Asahi	Japan 8
Corona	Mexico 8
Scofferhoffer Wheat Beer 500ml	Germany 10
Sapporo 650ml	Japan 12
Guinness Draught Cans	Ireland 9

<b>Cider</b>	
Magners Cider	Ireland 8
Tangletoe organic still cider	WA 8Gls 32Btl

<b>Region</b>	<b>Gls</b>	<b>Btl</b>
VIC	6.5	25
TAS	9	39
VIC	10	44
France	9	95
NSW	6.5	25
VIC	9.5	49
VIC	9	39
New Zealand	8.5	35
Spain	8	32
Austria	10.5	52
SA	8.5	49
France	8.5	36
NSW	6.5	25
VIC	8.5	41
SA	10.5	42
SA	9	36
Spain	10.5	47
New Zealand	9.5	51
VIC	10.5	48

<b>Pot/Schooner/Jug</b>	
4	6 14
5	7 18

Hobart, TAS	5
Abbotsford, VIC	5.5
Launceston, TAS	7
Hobart, TAS	7
Abbotsford, VIC	7
Adelaide, SA	13

Yarra Valley, VIC	8
Thornbury, VIC	8
Mildura, VIC	8
Mildura, VIC	8
Richmond, VIC	8

Holland	8
Italy	8
Japan	8
Mexico	8
Germany	10
Japan	12
Ireland	9

Ireland	8
WA	8Gls 32Btl

# COCKTAILS

## Champagne Cocktails 11

**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 14

**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 Luck 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 14

**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.

## Martini 14

**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.

COFFEE - SOFT DRINK - BEER - THIRST QUENCHERS - WINES - COCKTAILS

# Time Out

Welcome to Time Out, please sit back & savour the flavours & views from the heart of Melbourne, Federation Square. Our staff will be with you as soon as possible to get you whatever takes your fancy from the menu.

www.timeoutmelbourne.com.au / Open 8am till late 7 days

# BREAKFAST

## AVAILABLE TILL 3.00PM EVERY DAY

Freshly squeezed orange juice	5
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
Yarrabank, Crème de Cuvée NV	10
Bloody Timeout - tomato juice served w a shot of vodka, worcestershire sauce, Tabasco, horseradish, a dash of red wine, cracked pepper & celery salt	14
<b>Muffin of the day</b>	3.9
<b>Toast</b>	
Sourdough, wholemeal or fruit w choice of condiments	5.9
**Gluten free toast available	2.5 extra
<b>Eggs On Toast</b>	
eggs any which way you like em... on toast	8.5
<b>Extras:</b> bacon, sausage, hash brown, tomato, mushrooms, beans	3.5
<b>Fresh fruit salad</b> w vanilla yoghurt	9.9
<b>Baked Beans &amp; Mushrooms</b>	
served w toasted cheese soldiers	9.9
<b>Croque Monsieur</b>	
Swiss cheese, leg ham & mild mustard sandwich pan fried in butter	10.9
<b>Bircher Muesli</b>	
w dried fruit & nuts layered w stewed apple & rhubarb & yoghurt	10.9
<b>Timeout Toastie</b>	
ham, cheese & tomato toasted on white topped with scrambled eggs & chives	13.9
<b>Buttermilk Pancakes</b>	
w grilled banana & maple syrup	13.9
w ice cream	1
<b>Eggs Benedict</b>	
2 poached eggs & smoked leg ham on toasted ciabatta w hollandaise	13.9
<b>Baked Eggs Florentine</b>	
Spanish onion, spinach, Taleggio & hollandaise	14.9
w salmon	3.7
w crispy pancetta	3.5
<b>Omelette</b>	
w fetta cheese, Swiss brown mushrooms & spring onion	15.9
<b>Atlantic Eggs</b>	
w poached eggs on a potato rosti w a horseradish cream sauce, smoked salmon, crisp asparagus & roquette	16.9
<b>Big Fed</b>	
2 fried eggs w a grilled field mushroom, tomato, bacon, pork sausage, minute steak, fried onion & a hash brown on a hot sizzling plate	18.9

# SNACKS

## AVAILABLE AFTER 11.30AM EVERY DAY

<b>Baked Garlic Baguette</b>	5.9
<b>Fat Chips</b> w garlic aioli	9.5
<b>Crumbed deep fried feta &amp; marinated mixed olives</b>	10.9
<b>Quesadillas</b>	
char grilled flour tortillas filled w melted cheese & jalapeno peppers accompanied by guacamole & sour cream	11.9
<b>Vegetarian Spring Rolls</b>	
w lettuce, Vietnamese mint & dipping sauce	12.9
<b>Duo of Dips</b>	
spicy roast capsicum & Moroccan chickpea dip served w veggie chips & house baked flat bread	12.9
<b>Chilli Calamari</b> w minted yoghurt, sea salt & dried chilli flakes	13.9
<b>Fried Chicken Wings</b>	
stuffed w breaded onion, capsicum & coriander accompanied w a satay dipping sauce	14.5
<b>Bruschetta Pizza</b>	
topped w fresh tomato, garlic, red onion, basil, bocconcini & E.V.O.	15.9
<b>Nachos</b>	
corn chips w melted cheese, guacamole, sour cream, salsa & jalapeno peppers	17.9
<b>Mixed Leaf Salad</b>	
mixed leaves, tomato ribbons, cucumber & red onion in a lemon vinaigrette	9.9
<b>Roast Pumpkin</b>	
roast Japanese pumpkin topped w mixed leaves & herbed Italian beans in a light balsamic vinaigrette	14.9
<b>Caesar</b>	
cos lettuce, crispy bacon, anchovies, boiled egg, croutons & parmesan tossed in our house caesar dressing w chicken	15.9 3.5
<b>Calamari</b>	
calamari strips marinated in ginger, garlic & coriander, pan seared then tossed w mixed leaves, crispy shallots, watercress & fresh tomato w a Thai dressing	16.9
extra pan seared Atlantic Salmon	3.5
extra King Prawn	3.5
<b>Tandoori Chicken</b>	
w mixed leaves, jasmine rice, fresh tomato & red onion tossed in herbed yoghurt, topped w a pappadam	16.9
<b>Tasmanian Smoked Salmon</b>	
topped w mixed leaves, fresh tomato, red onion & capers tossed in a lime vinaigrette	17.9
<b>Pan Seared Eye Fillet</b>	
strips of spiced eye fillet tossed w mixed leaves, red onion, watercress & capsicum finished in an Asian vinaigrette	17.9
<b>Smoked Duck Salad</b>	
w black russian, yellow roma & traditional tomatoes, watercress, spring onion, coriander & a hoisin dressing	18.9

# SALADS

# LIGHT

## AVAILABLE AFTER 11.30AM EVERY DAY

<b>Chicken Baguette</b>	
chicken schnitzel, tomato, lettuce, Swiss cheese & pesto mayonnaise	10.9
<b>Ploughman's Lunch</b>	
smoked leg ham off the bone, Jindi triple Brie cheese, pickles, mustard & relish w crusty bread	16.9
<b>Mexican Chicken Burger</b>	
toasted wholegrain bun, spiced grilled chicken, a fresh cherry tomato & cilantro salsa, sour cream & lettuce, served w fat chips	16.9
<b>Fed Beef Burger</b>	
house made beef burger w melted cheese, mushroom & red onion ragu, tomato relish, lettuce & fresh tomato, served w fat chips	17.9
<b>Steak Sandwich</b>	
w porterhouse steak, crispy pancetta, caramelised onion, tomato, lettuce & spicy tomato chutney, served w fat chips	18.9
<b>Basket Steamed Fish</b>	
w kaffir lime, pickled ginger & coriander, served with steamed vegetables & jasmine rice	19.9
<b>Pumpkin Risotto</b>	
w baby spinach, toasted pine nuts & parmesan w chicken	17.9 3.5
<b>Spaghettini</b>	
w chicken, bacon, avocado, garlic, white wine cream sauce	18.9
<b>Gnocchi</b>	
house made gnocchi in a rich napoli sauce topped w pecorino pepato	18.9
<b>Paenang Chicken Curry</b>	
traditional aromatic Thai curry w vegetables & coconut cream, accompanied with jasmine rice & roti bread	18.9
<b>Chicken Udon Noodles</b>	
w Asian vegetables, cashew nuts, coriander, garlic, chilli & kecap manis	19.9
<b>Fish &amp; Chips</b>	
beer battered fish w mixed salad & tartare	21.9
<b>Chicken Parmigiana</b>	
chicken schnitzel served w ham, napoli & cheese, served w fat chips & a side salad	21.9
<b>Veal Scaloppine</b>	
bobby veal pan fried w mushroom, crispy pancetta, spring onion in a creamy white wine sauce accompanied by a creamy mash & peas	24.9
<b>Aged Porterhouse</b>	
cooked to please, served with Dutch carrots, green beans, garlic buttered chat potatoes & a fortified jus	25.9
<b>Ocean Catch</b>	
w grilled pepper infused Hervey Bay Scallops, chilli calamari, King Prawns, steamed Blue Swimmer Crab, natural oysters & beer battered fish w chips & tartare	29.9

# MAINS

BREAKFAST - SNACKS - PIZZA

# PIZZA

All our pizza's are served on a crispy base topped w our rich house made napoli & mozzarella	
<b>Fresh Tomato</b> , oregano, mozzarella & basil	15.9
<b>Leg Ham</b> , bacon, cheese & pineapple	16.9
<b>Olives</b> , tomato, cheese, ham, mushrooms, garlic & oregano	16.9
<b>Roasted Pumpkin</b> , fetta, pinenuts & pesto	16.9
<b>Eggplant</b> , red capsicum, char grilled Lebanese eggplant, zucchini & bocconcini	16.9
<b>Hot Salami</b> , tomato, cheese, olives, onion, capers & fresh chilli	16.9
<b>Tandoori chicken</b> w yoghurt, capsicum red onion & spinach	17.9
<b>Smoked Salmon</b> w red onion, cucumber, parsley, chives & dill sour cream	17.9
<b>Turkish Lamb</b> w capsicum, spinach, minted yoghurt & sumac	17.9
<b>Potato &amp; Rosemary</b> , roasted garlic, Taleggio chives on a béchamel base	16.9

# CAKES DESSERTS

<b>Smartie Cookie</b> , Yo-Yo's & Anzac Bicky's	3
<b>Brownie</b>	3.5
<b>Muffin of the day</b>	3.9
<b>Bowl of Vanilla Ice Cream</b>	5
<b>Tiramisu</b>	8
<b>Sticky Date Pudding w butterscotch sauce</b>	8
<b>Baked Berry Cheesecake</b>	8
<b>Chocolate Mud Cake</b>	8
<b>Lemon Tart</b>	8
<b>Carrot &amp; Walnut Cake</b>	8
All of our cakes are served with whipped cream.	
<b>Extra ice cream</b>	1

Please note a 15% surcharge applies on public holidays.  
 We accept Visa, Mastercard, EFTPOS, Bankcard & Amex, (please note there is a \$15 minimum charge).  
 All credit card transactions incur a 2% surcharge  
 One bill per table, please ask your waiter.

SALADS - MAINS - CAKES - COOKIES - DESSERTS