

# drinks

## Coffee

Ristretto	3
Short Black	3
Short Macchiato	3
Long Macchiato	3.7
Cappuccino	3.7
Long Black	3.7
Flat White	3.7
Café Latte	3.7
Mocha	3.7
Chai Latte	3.7
Small Hot Chocolate	3.7
Tall Hot Chocolate	5
Tall Coffee	5
Affogato	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	

## Soft Drink Bottled

Mount Franklin Bottled Water	3.7
V Gurana Energy Can 250ml	5
Bundaberg Ginger Beer 375ml	3.7
San Pellegrino Sanbitter 100ml	3
San Pellegrino Chinotto 200ml	3.7
San Pellegrino Pompelmo 200ml	3.7
Coke/Diet Coke/Coke Zero/Sprite	3.7
Ginger Ale/Tonic Water	3.7
Sparkling Red Orange 330ml	3.7
Sparkling Pink Grapefruit 330ml	3.7
Phoenix Juices 275ml	4
Guava & Apple	
Mango, Passion & Apple	
Pear & Apple	
Hepburn Springs Sparkling Mineral Water 500ml	5.5

## Soft Drink Glass

Coke/Diet Coke/Sprite/Lift/Fanta/Raspberry/Soda	3.4
Apple/Tomato/Pineapple/Cranberry/Pink Grapefruit	3.6
Lemon lime & bitters	4.4
Soda lime & bitters	4.4
Freshly Squeezed Orange Juice	5

## Thirst Quenchers

Iced Coffee	6.4
A shot of espresso w cold milk, a scoop of vanilla ice cream & whipped cream	
Iced Chocolate	6.4
House made chocolate syrup w cold milk, scoop of vanilla ice cream & whipped cream	
Iced Mocha	6.4
A mix of chocolate & coffee w milk, vanilla ice cream & whipped cream	
Ginger Limeade	7.2
Freshly grated ginger, muddled limes & sugar topped with soda	
Mint Tonic	7.2
Torn mint leaves & limes muddled & topped off w a combination of tonic water & sparkling pink grapefruit	
Berry Nice	7.2
Muddled blueberries & strawberries topped w crushed ice, sparkling red orange & soda water	
Iced Tea	6.5
Refreshing house made blend of teas & fruit flavours	

## Wine

Wine	Region	Gls	Btl
House Sparkling	VIC	7	25
Janz, Cuvee NV	TAS	9	39
Yarrabank, Crème de Cuvee	VIC	10	44
Pol Roger	France		95
Wild Biodynamic White Blend	NSW	7	25
Red Claw Pinot Gris	VIC	9.5	49
Sticks Chardonnay	VIC	9	39
Kiawara Sauvignon Blanc	New Zealand	8.5	35
Vina Sol Parellada	Spain	8	32
Sepp Gruner Veltliner	Austria	10.5	52
Jeanneret Big Fine Girl Riesling	SA	8.5	49
La Vieille Ferme Rose	France	8.5	49
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
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 Lager	Abbotsford, VIC 7
Coopers Pale Ale 750ml	Adelaide, SA 13
<b>Micros</b>	
Coldstream Pilsner	Yarra Valley, VIC 8
White Rabbit Dark Ale	Healesville, VIC 8
Mildura Desert Lager	Mildura, VIC 8
Holgate Temptress Chocolate Porter	Woodend, VIC 8
Mountain Goat Organic Steam Ale	Richmond, VIC 8
<b>Imports</b>	
Heineken	Holland 8
Peroni	Italy 8
Asahi	Japan 8
Corona	Mexico 8
Schofferhofer Wheat Beer 500ml	Germany 10
Kilkenny Draught Cans	Ireland 9
Guinness Draught Cans	Ireland 9
<b>Cider</b>	
Magners Cider	Ireland 8
Napoleone & Co. Pear Cider	Yarra Valley 8

# 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 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 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.



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

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

# breakfast

AVAILABLE TILL 3.00PM EVERY DAY

Muffin of the day	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 toasted batard	9.5
Extras: bacon, sausage, hash brown, tomato, mushrooms, beans, avocado	3.5 each
<b>Fresh fruit salad</b> w vanilla yoghurt	9.9
<b>Croque Monsieur</b>	
Swiss cheese, leg ham & mild mustard sandwich pan fried in butter	10.9
<b>Porridge</b>	
w date, cranberry & wild fig compote topped with raisins, sultanas, almonds, sunflower kernels & double cream	11.9
<b>Timeout Toastie</b>	
ham, cheese & tomato toasted on white topped with scrambled eggs & chives	13.9
<b>Apple Pancakes</b>	
served w berry compote w ice cream	13.9 1
<b>Omelette</b>	
w fetta cheese, Swiss brown mushrooms, spring onion & sumac	15.9
w salmon	3.7
w crispy pancetta	3.5
<b>Eggs Benedict</b>	
2 poached eggs w smoked leg ham & hollandaise on toasted ciabatta	14.9
<b>Eggs Florentine</b>	
2 poached eggs w spinach, onion & hollandaise on toasted ciabatta	14.9
<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 grilled portabella 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>Garlic Ciabatta</b>	5.9
<b>Fat Chips</b> w garlic aioli	9.5
<b>Quesadillas</b>	
char grilled flour tortillas filled w melted cheese & jalapeno peppers accompanied by guacamole & sour cream	12.9
<b>House made Soups</b>	
served with crusty ciabatta - ask your waiter for today's selection	12.9
<b>Duo of Dips</b>	
spicy roast capsicum & Moroccan chickpea dip served w house baked flat bread	12.9
<b>Chilli Calamari</b> w minted yoghurt, sea salt & dried chilli flakes	13.9
<b>Spicy Chicken</b>	
lightly crumbed chicken tenders w sweet chilli dipping sauce	15.9
<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>Warm 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, poached egg, croutons & parmesan tossed in our house caesar dressing w chicken	15.9 4
<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	4
extra King Prawn	4
<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

# light

AVAILABLE AFTER 11.30AM EVERY DAY

<b>Chicken Ciabatta</b>	
chicken schnitzel, tomato, lettuce, Swiss cheese & pesto mayonnaise	12.9
<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>Burger Extras:</b> bacon, egg, avocado	3.5 each
cheese	2
<b>Slow cooked Wagu Beef and Baby Vegetable Hotpot</b>	
served w crusty ciabatta	18.9
side of creamy mash	4
<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 Smooth Dory</b>	
w kaffir lime, pickled ginger & coriander, served w steamed vegetables & jasmine rice	19.9
<b>Pumpkin Risotto</b>	
w baby spinach, toasted pine nuts & parmesan w chicken	17.9 4
<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>Panaeng Chicken Curry</b>	
traditional aromatic Thai curry w vegetables & coconut cream served w jasmine rice & roti	18.9
<b>Fish &amp; Chips</b>	
beer batted wild Barramundi & fat chips w side salad & tartare	22.9
<b>Chicken Parmigiana</b>	
chicken schnitzel served w ham, napoli & cheese, served w fat chips & a side salad	21.9
<b>Prawn Risotto</b>	
garlic & coriander marinated prawn risotto w a roast lemon jus	24.9
<b>Slow braised Lamb Shanks</b>	
served w creamy mash potatoes and a rich sauce	23.9
<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 wild Barramundi w chips & tartare	29.9

breakfast • snacks • salads

# 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>Fed Square</b> - olives, tomato, cheese, ham, mushrooms, anchovies, 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> , 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

# cookies & dessert

Muffin of the day	3.9
Smartie Cookie, Yo-Yo's Bicky's	3
Brownie	3.5
Bowl of Vanilla Ice Cream	5
Fresh Fruit Salad w vanilla yoghurt	9.9
Tiramisu	8.9
Chocolate Mud Cake	8.9
Baked Berry Cheesecake	8.9
Lemon Tart	8.9
Flourless Orange Cake	8.9

## hot winter desserts

Apple & Rhubarb Crumble	10
Sticky Date Pudding w butterscotch sauce	10
Homemade Self Saucing Chocolate Pudding	10
* All of our desserts are served with whipped cream.	
Extra ice cream	1

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

light meals • mains • pizza • cookies • desserts