

# BREAKFAST MENU

7AM - 11AM DAILY

**3**SIXTEEN  
BAR & BISTRO

## 316 Bistro Croissant

Butter & Jam	\$8
Ham & Cheese	\$14
Cheese & Tomato	\$14

## Eggs on Toast (V, DF) \$14

2 eggs your way on sourdough toast

## Bacon & Egg Roll \$18

2 fried eggs, bacon, tomato relish

## Yoghurt Bowl (V) \$16

Granola with mixed berry compote & yoghurt

## Fruit Salad (VG, DF, GF) \$15

Seasonal fresh fruits

## Eggs Benedict

Poached eggs, hollandaise sauce on an English muffin

With bacon	\$22
With spinach	\$22
With cured salmon	\$24

## Big Breakfast \$25

2 eggs your way, sourdough toast, bacon, sausages, mushroom, tomato & hash brown

## Smashed Avo (VG, DF) \$23

Smashed avocado, sourdough toast, dukkha, pickled vegetable medley

## Choc Chip Pancakes \$20

House made pancakes, maple syrup, ice cream, strawberries

## Kimchi Eggs \$22

2 fried eggs, kimchi, chilli & garlic oil, rice

## Add ons \$4.5 each

2 eggs, avocado, bacon, hashbrown, hollandaise, tomato, mushroom, yoghurt, sausages

Drink	Cup	Mug
Espresso	\$4	\$5
Cappuccino	\$6	\$7
Flat White	\$6	\$7
Café Latte	\$6	\$7
Long Black	\$6	\$7
Chai Latte	\$6	\$7
Hot Chocolate	\$6	\$7
Extra Shot	\$2	

## Syrup \$2

Vanilla, Hazelnut, Caramel

## Milk \$2

Soy, Almond, Oat, Lactose-free

Iced Latte	\$8
Iced Coffee	\$10
Iced Chocolate	\$10
Iced Mocha	\$10

Breakfast Tea	\$5
Herbal Tea	\$5

## Juice \$6

Apple, Orange, Tomato, Pineapple, Cranberry

Please enquire with waiting staff if you have dietary requirements:

GF = Gluten Free / DF = Dairy Free / V = Vegetarian / VG = Vegan / S = Spicy

A 0.9% surcharge applies for all credit cards. A 15% surcharge applies to all public holidays. Menu is subject to change.





# LUNCH MENU

12PM - 5PM DAILY

## TO SHARE

**Garlic Bread** \$12

**Bowl of Chips** \$12  
*Garlic aioli & tomato sauce*

**Potato Wedges** \$14  
*Sour cream, sweet chilli*

**Grazing Platter** \$31  
*Selection of cured meats, dip, breads and savouries*

**Cheese Plate** \$35  
*Cheeses, crackers, quince paste & fresh fruit (GF on request)*

## SALADS

**Burrata & Tomatoes (GF V)** \$22  
*Confit tomatoes, pink peppercorn oil, sea salt, basil, crispy bread*

**Vietnamese Calamari Salad** \$24  
*Lettuce, cucumber, red onion, carrot, herbs, nuoc cham dressing*

**Caesar Salad** \$28  
*Baby cos lettuce, crispy bacon, croutons, poached egg*

**Add Chicken** \$5

**3 SIXTEEN**  
BAR & BISTRO

## MAINS

**Battered Fish & Chips** \$28  
*Lightly battered mackerel fillet, garden salad, house tartare*

**Gourmet Burger** \$28  
*Angus beef patty, truffle mayo, maple bacon, lettuce, tomato, chips*

**Cubano** \$28  
*Roasted marinated pork loin, ham, pickles, Swiss cheese, toasted roll, chips*

**Karaage Chicken Burger** \$28  
*Sheared cabbage slaw, pickled cucumber, Japanese mayo, chips*

**Ultimate Salad Sandwich (V)** \$25  
*Mixed leaf, cheese, red onion, carrot, cucumber, tomato, pickles, seeded mustard*

**Falafel (VG)** \$25  
*Falafel, chilli jam, mixed leaves, tomato, cucumber, toasted pita*

**Club Sandwich** \$28  
*Bacon, lettuce, tomato, chicken, egg, cheese, white bread, chips*

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# LUNCH MENU

12PM - 5PM DAILY

**3** **SIXTEEN**  
BAR & BISTRO

## DESSERTS

**Flourless Chocolate  
Fondant (GF V)** **\$14**  
*Vanilla ice cream*

**Wattle Seed  
Crème Brûlée** **\$14**  
*House shortbread*

**Sticky Date  
Pudding (VG D)** **\$14**  
*Caramel sauce,  
coffee coconut sorbet*

**Trio of Sorbets  
(DF GF V VG)** **\$14**  
*Chef's sorbet creations*

## KID'S MENU

*(FOR KIDS 12 AND UNDER)*

**Grilled Fish (GF)** **\$15**  
*Mixed vegetables*

**Battered Fish** **\$15**  
*Chips and tomato sauce*

**Cheeseburger** **\$15**  
*Pattie, cheese,  
tomato sauce &  
chips*

**Spaghetti** **\$15**  
*Your choice of  
Bolognese or Napoli  
sauce*

**Chicken Nuggets** **\$15**  
*Chips and tomato sauce*

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# DINNER MENU

5PM-8PM DAILY

**3**SIXTEEN  
BAR & BISTRO

## ENTREE

**Chicken Karaage** \$13  
*Japanese BBQ sauce*

**Southern Fried Crocodile** \$14  
*Garlic Aioli*

**Burrata & Tomatoes (GF V)** \$22  
*Confit tomatoes, pink peppercorn oil, sea salt, basil, crispy bread*

**Beetroot & Gin Salmon Gravlox (GF V DF)** \$29  
*Kaffir lime, pickled cucumber, dill, avocado*

**Crab Bao Buns** \$29  
*Fried soft shell crab, kimchi, tomato chilli jam*

**Vietnamese Calamari Salad** \$24  
*Lettuce, cucumber, red onion, carrot, herbs, nuoc cham dressing*

## TO SHARE

**Bowl of Chips** \$12  
*Garlic aioli & tomato sauce*

**Potato Wedges** \$14  
*Sour cream & sweet chilli*

**Grazing Platter** \$31  
*Selection of cured meats, dips, breads & savouries*

**Cheese Plate** \$35  
*Cheeses, crackers, quince paste & fresh fruit (GF on request)*

## MAINS

**Battered Fish & Chips** \$28  
*Lightly battered mackerel fillet, garden salad, house tartare*

**Fried Sichuan Tofu (VG D GF S)** \$22  
*Tofu, black bean, chilli pepper, mushroom, steamed rice*

**Gnocchi of Day** \$28  
*See specials for today's flavour*

**Half the duck (D GF)** \$40  
*Roasted duck Maryland, breast, rice, sesame steamed Asian greens*

**Barramundi** \$40  
*White bean puree, crispy kipfler, green beans, herb oil*

**Chicken & Prawn Laksa (GF DF S)** \$38  
*House paste, noodles, tofu, greens, bean shoot, herb*

**Tiger Prawn Capellini (S)** \$34  
*Local grilled prawns, thin spaghetti, chilli, parsley, cherry tomatoes, butter white wine sauce*

**Gourmet Burger** \$28  
*Angus beef patty, truffle mayo, maple bacon, lettuce, tomato, chips*

**Fish Burger** \$28  
*Pan seared white reef fish, miso butter, black vinegar aioli, wakame, cucumber, chips*

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# DINNER MENU

5PM-8PM DAILY

## FROM THE GRILL

**Rib Eye Steak** \$55

**Sirloin Fillet** \$48

*All steaks come with red wine jus or chimichurri  
and your choice of two sides*

## SIDE

Three grilled tiger  
prawns (GF DF) \$13

Chips with rosemary salt \$13

Green beans, salted egg yolk \$13

Steamed Asian greens,  
sesame seeds \$13

Mixed leaves, avocado  
dressing (GF DF) \$13

## DESSERTS

**Flourless Chocolate  
Fondant (GF V)** \$14  
*Vanilla ice cream*

**Wattle Seed Crème Brûlée** \$14  
*House shortbread*

**Sticky Date Pudding (VG D)** \$14  
*Caramel sauce, coffee coconut sorbet*

**Trio of Sorbets (DF GF V VG)** \$12  
*Chef's sorbet creations*

## KID'S MENU

*(FOR KIDS 12 AND UNDER)*

**Grilled Fish (GF)** \$15  
*Mixed vegetables*

**Battered  
Fish** \$15  
*Chips & tomato sauce*

**Cheeseburger** \$15  
*Pattie, cheese, tomato sauce & chips*

**Spaghetti** \$15  
*Your choice of Bolognese or Napoli sauce*

**Chicken Nuggets** \$15  
*Chips & tomato sauce*

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## BEER

### ZERO/LIGHT

Great Northern Zero 0%	\$7
4pine Ultra Dry 0.5%	\$8
XXXX Gold 3.5%	\$8
Great Northern Super Crisp 3.5%	\$8

### STANDARD

Victoria Bitter 4.9%	\$9
Great Northern Original 4.2%	\$9
Hahn Super Dry GF 4.2%	\$10
Furphy 4.4%	\$9
Coopers Stout 6.3%	\$12

### PREMIUM

Corona 4.5%	\$12
Balter Hazy 4%	\$13
Balter XPA 5%	\$14
Stone & Wood 4.4%	\$14
Asahi 5%	\$13

### ON TAP

Great Northern Original 4.2%	\$15
Great Northern Super Crisp 3.5%	\$13

### CIDER

Strongbow Sweet 5%	\$12
Strongbow Original 5%	\$12

### PREMIXED TINS

Brookvale Ginger Beer 4%	\$14
Bundy & Coke 4.6%	\$16
Canadian Club & Dry 4.8%	\$16
Suntory Grape 6%	\$17
Jack Daniels & Cola 4.8%	\$16
Gordons gin & tonic 4.5%	\$13
Hard Rated 4.5%	\$15

## WINE

### NON-ALCOHOLIC WINE

	GLASS	BOTTLE
Squealing Pig Zero Sauv Blanc-NZ		\$32

### SPARKLING WINE

Seppelt Prosecco – Vic	\$9	\$40
Rothbury Cuvee – Vic	\$9	\$35
Pierlot Brut Cuvee – Vic		\$68
House Bubbles	\$9	\$40

### WHITE WINE

Annie's Lane Chardonnay -SA	\$10	\$45
821 South Sauvignon Blanc- NZ	\$9	\$40
Secret Stone Pinot Gris – NZ	\$10	\$45
Hartogs Plates Moscato – WA	\$9	\$35
House White	\$9	\$40

### RED WINE

Cape Schanck Pinot Noir – Vic	\$9	\$40
19 Crimes Shiraz – SA	\$8	\$36
Little Berry Cab Sauv – SA	\$8	\$36
House Red	\$9	\$40

### ROSE WINE

Squealing Pig – NZ	\$10	\$45
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## SOFT DRINKS

### SOFT DRINKS BY THE GLASS

	\$4
<i>Coke, Coke Zero, lift, lemonade, ginger ale, tonic water</i>	

### SOFT DRINKS CANNED

	\$5
<i>Coke, Coke Zero, lemonade</i>	

## JUICE

### JUICE BY THE GLASS

	\$6
<i>Apple, orange, pineapple, cranberry, tomato</i>	

## WATER

San Pellegrino sparkling	\$9
Mt Franklin	\$6



# COCKTAILS

## CLASSIC

**Mango Daiquiri** \$20  
*Bacardi, mango liqueur, mango puree*

**Pina Colada** \$20  
*Bacardi, Malibu, coconut cream, pineapple juice*

**Passionfruit Mojito** \$20  
*Bacardi, passionfruit liqueur, mint, lime, passionfruit*

**Espresso Martini** \$22  
*Kahlua, 42 below vodka, coffee*

**Long Island Iced Tea** \$22  
*42 below vodka, triple sec, Bacardi, patron tequila, Bombay sapphire*

**Toblerone** \$22  
*Baileys, chocolate liqueur, Frangelico, cream*

**Old Fashion** \$22  
*Maker's Mark, bitters, orange, maraschino cherry*

## SIGNATURE

**Tropical Miracle** \$20  
*Bombay sapphire, lychee, watermelon, lime, tonic*

**Sunset Canopy** \$20  
*Malibu, passionfruit, lime grenadine*

**Coral Lagoon** \$20  
*42 below vodka, Malibu, blue Curacao, vanilla, mango, coconut cream*

## MARGARITAS

*Shaken or frozen*

**Classic** \$20  
*Patron tequila, triple sec, lime*

**Tommy's Margarita** \$22  
*Patron tequila, lime, agave syrup*

**Strawberry Margarita** \$22  
*Patron tequila, strawberry liqueur, lime, strawberries*

## ALCOHOLIC SLUSHIES

**Blue Butterfly** \$18  
*Patron Tequila, blue Curacao, lime*

**Cosmopolitan** \$18  
*Grey goose vodka, triple sec, lime juice, cranberry juice, grenadine*

## MOCKTAILS

**Mango Colada** \$13  
*Mango, coconut cream, pineapple juice*

**Tropical Passion** \$13  
*Passionfruit, pineapple, lime, vanilla*

**Berry Lychee Cooler** \$13  
*Lychee, strawberry, lime, ginger ale*

**3 SIXTEEN**  
BAR & BISTRO