

Welcome to Escobar!

3pm-late Wed, Thurs, Fri | 12pm-late Sat, Sun

We are happy to serve you at the table, but please feel free to come to the counter and talk to our friendly bar staff if you are ready to order. Most of our food is designed to be shared; we suggest 3-4 dishes per couple, and food will arrive as it is prepared by the kitchen.

If you are concerned about dietary requirements, we are happy to customise dishes where possible. Most of all, we ask that you enjoy yourself!!

TO LUNCH

available until 3pm

- *Gourmet Jaffles** – ask our staff for today's flavours 9 (V)
- *House Dips** – duo of dips served w/ crispy tortillas 12 (V,G)
- Haloumi Cigars** – cheese sticks crumbed & deep fried w/ harissa yoghurt 14 (V)
- Fried Ricotta Gnocchi** w/ mushrooms, parmesan & truffled mayo 14 (V)
- Oven Roasted Squid** w/ herb & semi-dried tomato stuffing, romesco sauce 15 (G,D)
- Roast Chicken Salad** w/ beetroot salad, walnuts & honey mustard dressing 16 (G,D)
- BBQ Wings** – crispy fried chicken wings w/ bbq, aioli & sesame 14 (G,D)
- 'Royale with Cheese' Burger** – premium beef paddies, cheese, pickles, sauce & fries 18
- White Anchovy Bruschetta** w/ vine tomatoes, crispy capers, herbs 16 (G,D)
- *Ploughman's Board** – sliced meats, pickles, cheese & toasted baguette 29 (G)
- Bowl of Fries** w/ aioli 8.5 (V,G,D)

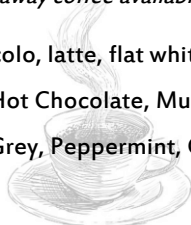
All Day Food

any food item marked with an asterisk * is available at any time

TO SIP

soy and takeaway coffee available on request

- Short** – espresso, macchiato, piccolo, latte, flat white, cappuccino, long black 3.5
- Long** – Mocha, Hot Chocolate, Mug of Coffee 4
- Pot** – English Breakfast, Earl Grey, Peppermint, Green Tea w/ honeydew 4



TO DINE

for two or more to share | from 3pm-9.00pm

- *Mixed Olives** marinated w/ lemon, garlic & herbs 6 (V,G,D)
 - Sweet Potato Crisps** served w/ herbed yoghurt 6 (V,G,D)
 - *Nana's Nuts & Bolts** roasted w/ butter, worcestershire & spices 6 (V)
- ✕
- *House Dips** – duo of dips served w/ crispy tortillas 12 (V,G)
 - Haloumi Cigars** – cheese sticks crumbed & deep fried w/ harissa yoghurt 14 (V)
 - Oven Roasted Squid** w/ herb & semi-dried tomato stuffing, romesco sauce 15 (G,D)
 - BBQ Wings** – crispy fried chicken wings w/ bbq, aioli & sesame 14 (G,D)
 - Fried Ricotta Gnocchi** w/ button mushrooms, parmesan & truffled mayo 14 (V)
 - White Anchovy Bruschetta** w/ cherry tomatoes, crispy capers, herbs 16 (G,D)
 - *Meat Board** – sliced meats w/ house preserves & toasted baguette 29 (G,D)
 - *Cheese Board** – 3 assorted cheeses w/ crispbread & fruit 25 (V,G)
 - Classic Fish Pie** – seafood sauce, hard-boiled egg, cheesy potato mash, crusty bread 36
 - Slow Braised Beef Cheeks** w/ chimichurri & chickpea salad, toasted turkish bread 38 (D)
 - Asian Style Pork Belly** w/ bok choy & coriander scented jasmine rice 38 (D)
 - Roasted Mushroom Risotto** w/ chilli cream sauce, grana padano cheese 32 (V,G)



- Bowl of Fries** w/ aioli 8.5 (V,G,D)
- Beetroot Salad** w/ goats cheese & walnuts 8.5 (V,G,D)
- Charred Corn** w/ almonds & cherry tomatoes 8.5 (V,G,D)

TO FINISH

from 12pm-late

- *Lemon Sorbet** w/ fresh mint & elderflower liqueur 9 (V,G,D)
- *Vanilla Bean Panna Cotta** w/ fresh fruit & toasted almonds 10 (V,G)
- *Sticky Date Pudding** w/ vanilla ice cream & whiskey butterscotch sauce 10 (V)

V=Vegetarian Option Available

G=Gluten Free Option Available

D=Dairy Free Option Available

*=Available All Day

15% Surcharge on Public Holidays

EFTPOS, Visa & Mastercard accepted

Escobar

Kitchen and Bar

TAP BEER

*We change our three tap offerings regularly:
please see our friendly staff for our current selection!*

BOTTLED BEER

Pistonhead Kustom Lager {330ml can}	8.5
Asahi Dry Black Lager	10
XXXX Gold Tallie {750ml}	13
4 Pines Kolsch	9
Coopers Pale Ale Tallie {750ml}	16
Stone & Wood Pacific Ale	9
Feral Hop Hog IPA	10
Newstead Brewing Co. Session Ale {mid-strength}	8
Mountain Goat Hightale Ale	9
Newstead Brewing Co. Golden Ale	9
White Rabbit Dark Ale	10
Feral Smoked Porter	10
Brookvale Union Ginger Beer {500ml}	16
Kopparberg Elderflower & Lime Cider {500ml}	16
Dirty Granny Cloudy Apple Cider	9

HOUSE SPECIALTIES

'Bathtub Gin'	9
House-made Tonic	0.5
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House Spiced Rum	9

MIXED DRINKS

Sangria – 9
infused wine, triple sec, lemon, lemonade
Knickerbocker Fizz – 10
gold rum, triple sec, lemon, raspberry, mint, soda
Wild Sling – 11
gin, lemoncello, thyme, lemon, lemonade
Loch, Scotch & Two Smoking Barrels – 12
chivas, lagavulin 16yo, lime, fresh ginger, ginger beer
Seafarer – 11
spiced rum, coconut water, lime, pineapple, ginger ale
Bloody Mary – 10
vodka, tomato, lemon, hot sauce, s&p, celery bitters

COCKTAILS

Pablo Espresso – 16
white rum, kahlua, licor 43, espresso, chocolate bitters
Flash o' Lightning – 17
gin, lemon, raspberry, cayenne pepper
Rum Baba – 17
gold rum, apricot liqueur, lime, basil, orange bitters
Tequila Mockingbird – 17
tequila, lime, agave nectar, fresh ginger, rosemary salt
Lion's Tail – 17
bourbon, spiced syrup, lime, apple, walnut bitters
Rochester Club – 19
havana club 7yo, cointreau, dry vermouth, cigar gomme

JUGS

Sangria – 25
infused wine, peach liqueur, lemon, lemonade
Pimm's – 29
pimm's no.1, fruit, ginger ale, lemonade

WHITE WINE *g/b*

2014	McPherson	<i>Sauvignon Blanc</i>	SE Aust, VIC	8/32
2013	Babydoll	<i>Sauvignon Blanc</i>	Marlborough, NZ	39
2013	Yealands	<i>Riesling</i>	Marlborough, NZ	42
2013	Lorca Fantasia	<i>Torrontes</i>	La Rioja, ARG	49
2013	Beresford	<i>Pinot Grigio</i>	Adelaide Hills, SA	9/38
2014	Silver Fern	<i>Pinot Gris</i>	Marlborough, NZ	48
2011	Bethany	<i>Semillon</i>	Barossa, SA	40
2006	Tahbilk	<i>Marsanne</i>	Nagambie Lakes, VIC	50
2013	The Hut	<i>Chardonnay</i>	Pyrenees, VIC	11/52
2012	K1	<i>Chardonnay</i>	Adelaide Hills, SA	69
2013	Ackerman	<i>Rosé d'Anjou</i>	Loire, FR	49

RED WINE *g/b*

2013	Storm Ridge	<i>Pinot Noir</i>	Yarra Valley, VIC	10/46
2011	Hunters	<i>Pinot Noir</i>	Marlborough, NZ	59
2013	Petaringa	<i>Merlot</i>	Adelaide Hills, SA	49
2013	Martinez Corta	<i>Tempranillo</i>	Rioja, SP	49
2010	La Torre Reserva	<i>Chianti</i>	Tuscany, IT	55
2010	Geoff Merrill	<i>Cab Shiraz</i>	McLaren, SA	11/50
2005	Tahbilk	<i>Cab Sauv</i>	Nagambie Lakes, VIC	55
2010	Howling Wolves	<i>Cab Sauv</i>	Margaret River, WA	60
2013	Lower Octave	<i>Shiraz</i>	Eastern Aust, NSW	8/32
2012	Atze's Corner	<i>Petite Sirah</i>	Barossa, SA	60
2007	Geoff Merrill Reserve	<i>Shiraz</i>	McLaren, SA	85

SPARKLING WINE *g/b*

NV	Vallate	<i>Prosecco</i>	Veneto, IT	10/45
2010	Hungerford Hill	<i>Brut</i>	Hunter, NSW	55
NV	G.H. Mumm	<i>Brut</i>	Champagne, FR	99

vintages may be subject to availability

Can't Find What You're After?

If you would like something that is not on the menu, please ask one of our knowledgeable bar staff!