TIMES ALL DAY MENU



SOMETHING TO START

GARLIC BREAD (VG) 13

Glazed with garlic and herb butter, parmesan

TIMES'S BRUSCHETTA (VG) 16

Avocado, roma tomato, onion, basil, parmesan cheese olive oil, balsamic on toasted sourdough

HOT CHICKEN WINGS 19

Crispy fried chicken wings tossed with Times signature spicy buffalo sauce

LEMON PEPPER CALAMARI 16

Lightly fried calamari, rocket and parmesan salad with lime aioli

SWEET POTATO FRIES 12

HOUSE SALAD (V) 10

Mixed leaf, cucumber, tomato, onion, baby radish honey mustard vinaigrette

BOWL OF CHIPS 10

TIMES MAIN MEALS

KARAAGE CHICKEN 32

Japanese style fried chicken fillets served with peanut, asian slaw, chips and chipotle mayo

STEAK SANDWICH 32

Tender prime angus porterhouse 150g, bacon, lettuce, tomato caramalized onion, cheese between Turkish roll, aioli, served with chips

CHICKEN PARMIGIANA 32

Crumbed chicken breast, ham, napoli sauce, mozzarella cheese served with chips & salad

DOUBLE WAGYU BURGER 29

Mayura wagyu double patty, lettuce, braised onion, tomato burger sauce, cheese on toasted brioche bun, served with chips

PORK BELLY (GF) 38

Slow cooked pork belly, charred broccolini, creamy mash potato, apple compote, red wine gravy

FISHER MAN'S PLATE 36

Beer battered fish fillet, lightly fried lemon pepper calamari and 3 pcs prawns, served with house salad, chips and lime aioli

PAN SEARED SALMON (GF) 34

Capsicum and pumpkin puree, broccolini, quinoa and brown rice, chilli tomato relish

ANGUS PORTERHOUSE(300gm) (GF) 45

Riverine premium black angus steak, Served with chips, house salad and garlic & herb butter.

GRILLED LAMB PLATE 34

Slow cooked lamb shoulder finished over the grill with lemon and herb basting, served with chips, salad, grilled pita bread & tzatziki sauce

LINGUINE CARBONARA 29

Pan fried bacon & mushrooms, spring onion, white wine cream sauce, parmesan cheese +chicken 4

SEAFOOD LINGUINE 34

Sautéed tiger prawns, calamari, mussels, fresh fish, deglazed with white wine, confit cherry tomato & garlic, hint of chilli and extra virgin olive oil

DIANSSOUR PORK RIBS (HALF - 45/FULL - 72)

Slow cooked and glazed signature basting and served with choice of chips or salad.

BANGERS AND MASH (GF) 28

TWO Italian pork and fennel sausage, 1/2 grilled chorizo, served with creamy mash potato caramelized onion, onion ring and gravy

NASI GORENG 32

Indonesian-style fried rice with pork, chicken, prawn, green vegetables chili, topped with fried egg, coriander, bean sprout and fried shallots (vegetarian option available)

GREEN PAPAYA SALAD (VG/GF) 23

Green papaya, cucumber, asian slaw, avocado, bean shoots, cos lettuce, peanuts, mixed herbs & thai sesame dressing

+ prawn 8

+ calamari / chicken 4

CARNIVORE PLATTER 78 (Share between 2 people)

Slow roasted pork belly, Hot Chicken Wings with buffalo sauce, 200 gm porterhouse steak, two Italian pork sausage with chips, salad, chickpeas hummus and pita bread

FOR LITTLE KIDS

CHEESE BURGER 14

Beef patty with tomato sauce and chips

KIDS PASTA 12

Linguine with napoli sauce or with butter and cheese

CHICKEN NUGGETS 12

With tomato sauce and chips

KIDS FISH OR CALAMARI 12

With tomato sauce and chips



- Responsible alcohol service is enforced.
- Strictly one item at one time.
- Participation is required for all attendees.
- A public surcharge will apply.
- Additional items are not included

V vegan VG Vegetarian **GF** Gluten Free

15% surcharge on public holidays. Not all ingredients

Advise staff of dietary requirements. All meat and chicken is halal.



SPECIALITY COFFEE

Regular / Mug 4.5 / 5.5

House Blend

Takeaway S 4.5 / M 5.5 / L 6.5

Medium Dark Roast - Happy Days

EXTRAS +0.5

Extra-shot, Soy, Decaf, Extra shot, Oat Honey, Chocolate, Hazelnut, Caramel, Vanilla, Coconut, Almond

MugSize+1

HOT DRINKS

Hot chocolate by Lindt

(50/50 milk & dark) - 5.5

Turmeric / Organic matcha latte - 5.5

Mocha 5

Prana chai tea (Pot) 6, Large T/A 7.5

Dirty Chai - 5

Spiced / Vanilla chai, (Powder) - 5

TEA BY TEA-DROP 6

English breakfast Earl grey
Honey dew green Peppermint
Lemon-grass & ginger Chamomile

NOTES

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Not all ingredients are listed.

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FRESHLY SQUEEZED JUICE

Orange 10

Apple 10

Green (celery, ginger, cucumber, apple) 11

TRENDY MOCKTAIL

Watermelon Agua Fresca 12

Agave syrup, lime, soda blended together

Strawberry Zero Daiquiri 12

Strawberry Matcha 11

Passionfruit and Lychee Mojito 12

SMOOTHIES AND SHAKES

Acai Super Purple 11

Mixed berries, banana, chia seeds, Oates honey & almond milk

+ protein 2

Tropical mango magic 11

Mango, banana, pineapple juice, passion fruit coconut yogurt

Banana & almond 11

Banana, honey, activated almond, ice-cream regular milk

+chai powder / protein / malt 2

Snickers 11

Peanut butter, dates, banana, honey, ice, almond milk

+ protein / coffee shot 2

CLASSIC MILKSHAKES 8

Chocolate, Vanilla, Strawberry, Caramel Banana, Salted Caramel

Thick shake / Protein / Malt 2

Cookies and Cream thick shake 10

Thick shake / Protein / Malt 2

COLD DRINKS

Iced Latte 6

Iced Long black 5.5

Iced Coffee 7

Iced Mocha / Chocolate 7.5

Iced Matcha 8

Iced Chai 6

Coconut water 7

Ice tea (Peach) 6.5

Bottled water 4

Sparkling water (500ml) 6

HOUSE SOFT DRINKS

Coke / Coke no sugar 5 Raspberry lemonade 5.5 Sprite / Fanta 5

Lemon lime and bitters 6

HOUSE JUICE 7

Apple

Cranberry

Mango

Orange

Pineapple

HOUSE SPIRITS

Gordan Gin 10

Smiroff Vodka 10

Jonny Walker Red 10

Canadian Club 10

Jameson 10

Jim Beam 10

Bacardi 10

Jack Daniel 11

El Jimador Tequila 10

Baileys / Frangelico 10

COCKTAILS

Aperol /Gin Spritz 15

Mimosa 18

Margarita 18

Espresso Martini 18

Pina Colada 18

Strawberry Daiquiri 18

Fruit Tingle 18

Passion-fruit Mojito 18

Porn star Martini 18

Long Island Iced tea 20

WHITE WINE (Glass/Bottle)

Babich Sauvignon Blanc 10/40 Singlefile Run Free Chardonnay 10/40

RED WINE (Glass/Bottle)

Turkey Flat Shiraz Underground 11/44
Pinot Noir 11/44

SWEET WINE (Glass/Bottle)

Turkey Flat Rose 9/36
Growers Gate Moscato 9/36

BUBLEY (Glass/Bottle)

Mrs Q King Valley Prosecco 10/45

BEER & CIDER

Corona 10

Victoria Bitter 9

Carlton Draught 9

Carlton Dry 9

Somersby Apple Cider 9

Balter XPA 10

Asahi 9.5