

## STARTERS

12-9PM

Oven baked 6-inch garlic infused oil and mozzarella cheese pizza 8 [V]

Duo of house made dips w crunchy bread 12 [V, LGO]

Oven baked 6-inch basil pesto and mozzarella cheese pizza 8 [V]

Nachos w mozzarella, sour cream, Mexican tomato salsa and guacamole 14 [LG, V]

## BITES

12EA / 3 FOR 30 / 4 FOR 40 • 12-9PM

House-made roast pumpkin and bocconcini arancini balls [4] w garlic aioli 12 [LG, V]

Salt and pepper fried calamari w citrus mayonnaise 12 [LG, DF]

Japanese Fried Chicken bites w yuzu aioli 12 [LG, DF]

Chickpea falafel [4] w spiced yoghurt 12 [V]

Golden fried vegetable spring rolls [4] w a sweet plum dipping sauce 12 [VG]

Charcoal brioche sliders [2] w BBQ pulled pork and coleslaw 12

Herb crusted tofu chips w sweet beetroot relish 12 [LG, VG]

Sticky pulled beef bao buns w kewpie slaw [2] 12

## SALADS

12-3PM • 5:30-9PM

Nude burrito bowl w spicy Mexican beans, black rice, pico de gallo, spinach and guacamole 20 [LG, VG]

Salt and pepper fried calamari tossed w fresh tomato, cucumber, radish, bean shoots, roquette and nuoc mam dressing 22 [LG, DF]

Warm beef salad w goats cheese, roasted beetroot, cucumber, fried shallots and a honey-soy dressing 22

Grilled haloumi and mixed vegetable salad w kale, roasted pumpkin, asparagus and quinoa tossed in a cranberry dressing 20 [V, LG]

## MAINS

12-3PM • 5:30-9PM

Chicken Parmigiana w Virginian ham, fresh crisp garden salad and side of golden steakhouse chips 24

Open Tandoori chicken souvlaki w tabouli, micro herbs and cumin yoghurt 22

Creamy pesto risotto w slow roasted paprika onion, spinach, cherry tomato & Parmesan 20 [V, LG]

Angus beef burger on a brioche bun w crisp lettuce, American cheddar, bourbon bacon jam, fried egg and side of golden steakhouse chips 23

Mild butter chicken curry w pilaf rice and garlic flatbread 22 [LGO]

Sweet potato and quinoa burger on a brioche bun w lettuce, beetroot relish and side of golden steakhouse chips 20 [V]

Pan fried potato and ricotta gnocchi w braised beef, garden peas, Parmesan, spinach and a sage butter sauce 24

Saffron linguini w lemon myrtle calamari, chilli, ginger, garlic and finished w lemon dressed roquette and parmesan salad 24

Grilled Atlantic salmon fillet w warmed chat potato, soft herbs, fennel and radish salad 30 [LG]

10-ounce Scotch fillet steak [medium] w chat potatoes, sautéed greens and an English mustard and parsley butter 35 [LG]

PLEASE PLACE ORDER  
AND PAY AT THE BAR

## SIDES

12-9PM

Golden fried steakhouse chips served w house made sweet chilli mayonnaise  
• Basket 5 • Bowl 10

Fresh garden salad drizzled w house dressing 5 [LG, VG]

Seasoned wedges served w light sour cream and sweet chilli sauce  
• Basket 6 • Bowl 12

Sautéed seasonal greens tossed in olive oil 5 [LG, VG]

Garlic aioli, Sweet chilli mayonnaise, Yuzu aioli, BBQ sauce, Sour cream,  
Guacamole, Salsa, sweet plum sauce 2

## TO FINISH

12-9PM

House baked chocolate tart w raspberry compote and double cream 13 [V]

Espresso panacotta w Nutella sauce and crushed hazlenuts 13 [V, LG]

Chocolate orange cake w vanilla bean ice cream and berry compote 13 [V, LG]

Warm apple and rhubarb crumble w vanilla bean ice cream 13 [V]

Cheese platter - a trio of artisan cheeses w lavosh, quince paste and dried  
apricots 26 [LGO]

Please inform staff of any food allergies and/or intolerances when ordering

[V] Vegetarian • [LG] Low Gluten • [VG] Vegan  
[DF] Dairy Free • [LGO] Low Gluten optional

Although great care is taken, your meal may contain traces of gluten or nuts



EDGE GEELONG



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FEED  
GREEN

PLEASE PLACE ORDER AND  
PAY AT THE BAR



## WHITE WINE

### SPARKLING

NV	Louis Perdrier Brut Excellence, France	8.5 / 40
2015	Leura Park Blanc de Blanc, Bellarine Peninsula, VIC	10 / 50
NV	Bandini Prosecco DOC, Italy	9 / 45

### CHAMPAGNE

NV	Veuve Cliquot Brut	145
NV	Canard Duchene Brut Cuvee Leonie	125

### MOSCATO

2016	Mojo Moscato, McLaren Vale, SA	9 / 45
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### SAUVIGNON BLANC

2016	Harvest Moon, Marlborough NZ	8.5 / 40
2014	Mojo, Adelaide Hills, SA	50
2015	Totara, Marlborough, NZ	50
2016	Shaw + Smith, Adelaide, SA	58

### CHARDONNAY

2014	Edge House, Coonawarra, SA	8.5
2012	Leura Park 'Nine Yards and Counting' Geelong, VIC	9 / 45
2013	Oakdene 'Liz's Chardonnay' Bellarine Peninsula, VIC	52
2014	Robert Oatley Signature Series, Margaret River, WA	49

### PINOT GRIS / GRIGIO / VERMENTINO

2015	King Valley Pinot Grigio, King Valley, VIC	8.5
2015	White Stripes Pinot Grigio, Alpine Valley	49
2015	Belgvarado Vermentino, Italy	9.5 / 47
2016	Pacha Mama Pinot Gris, Central VIC	9.5 / 47

### ROSE

2016	Harvest Moon, Pinot Noir Rose, Yarra Valley VIC	9 / 45
2015	Maison St AIX Drv Rose, France	58

### RIESLING

2014	50° Trocken, Rheingau, Germany (dry)	9.5 / 47
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### BIG BOTTLES

2015	Maison St AIX Rose, France 6L	700
	Canard Dechene Brut Cuvee Leonie 6L	1500

## RED WINE

### PINOT NOIR

2014	Jack Rabbit, Bellarine Peninsula, VIC	10 / 50
2014	Bests Pinot Noir, Greater Western VIC	52
2012	Curlewis 'Bel Sel' Geelong, VIC	58

### SHIRAZ

2013	Unplugged, Heathcote, VIC	9 / 45
2014	Mojo, Barossa Valley, SA	52
2014	Barossa Babe, Barossa valley, SA	69

### CABERNET SAUVIGNON

2012	Pocket Watch Cabernet Sauvignon, Central Ranges, NSW	9 / 45
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### CABERNET MERLOT

2014	Dal Zotto Cabernet Merlot, King Valley, VIC	9 / 45
2012	Sixty Spokes Cabernet Merlot, Central Ranges, NSW	50

### SHIRAZ BLENDS / OTHER

2015	Robert Oatley GSM, McLaren Vale, SA	50
2015	White Stripes Sangiovese, Alpine Valley, VIC	55
2015	The Other Wine Co. Grenache, McLaren Vale, SA	57

## BOTTLED

James Boags Premium Light	TAS	6
Little Creatures Rogers	VIC	7.5
Heineken 3 (mid strength)	HOL	7
XXXX Summer Bright Ale	QLD	6
Crown Lager	VIC	8.5
White Rabbit White Ale	VIC	8.5
White Rabbit Dark Ale	VIC	8.5
4 Pines Kolsch	NSW	9
4 Pines Pale Ale	NSW	9
Blackmans Unfiltered Lager	NSW	9
Sample Pale Ale	VIC	8.5
Sample Gold Ale	VIC	8.5
Hawkers IPA	VIC	10
Brooklyn Lager	USA	9
Peroni Red	Italy	9
Budweiser	USA	9
Corona	Mexico	8.5
Rekorderlig (Strawberry & Lime)	Sweden	8.5

## SOFT DRINK / JUICE

### SOFT DRINK

Pepsi, Pepsi Max, Lemonade, Solo, Raspberry, Dry Ginger Ale, Tonic Water, Lemon Lime & Bitters	5
Badoit Mineral Water 330ml	4.5
Bundaberg Ginger Beer 250ml	4
Red Bull Can	6
Badoit Mineral water 750ml	8

### JUICE

Orange, Apple, Pineapple, Cranberry	5
Freshly Squeezed Orange Juice	8

## COFFEE

### CARTEL COFFEE ROASTERS, GEELONG

Cappuccino	4
Flat White	4
Hot Chocolate	4
Latte	4
Chai Latte	4
Espresso	4
Long Black	4
Macchiato (short or long)	4
Mocha	4.5
Iced Latte	5
Affogato	5.5

Mug 0.5 · Soy Milk 0.5 ·  
Extra Shot 0.5 · Almond Milk 1

## TEAS

### TEA CARTEL

Tea Masters Breakfast	4
Guranse Green	4
Ginger Glow	4
Aromatherapy in a Cup	4
Berry Rooibos	4
Dragon Chai	4
Cartel Grey	4
Chamomile & Vanilla	4

Extensive tap beer, cider, spirits and featured products available at the bar.

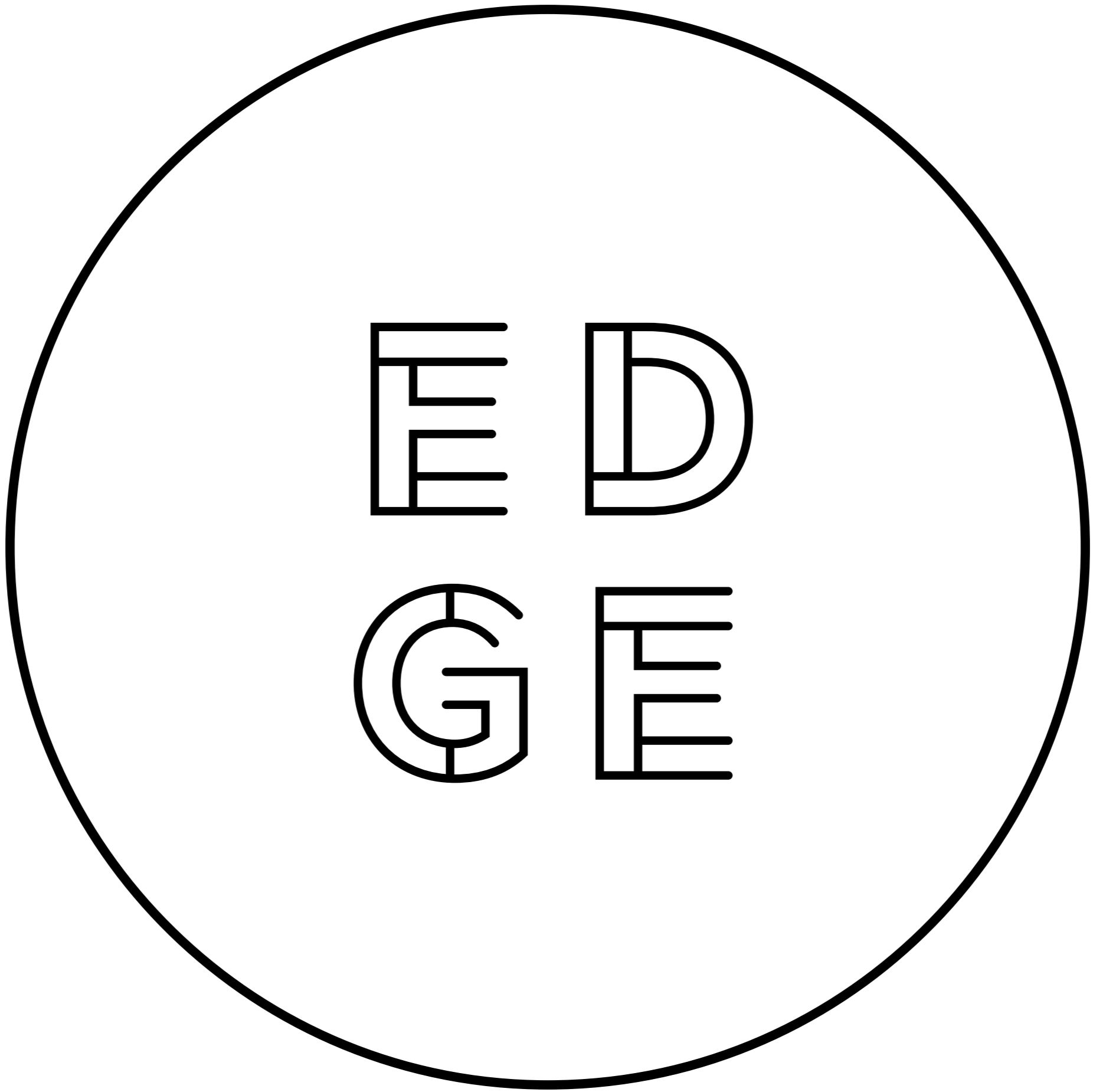
Also please ask our friendly staff for our cocktail list.



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