

tapas & salads

LEMON PEPPER CALAMARI S \$16 | L \$24
w. harissa mayo, cabbage, radish, lemon (GF, DF)

BUTTERMILK FRIED CHICKEN \$14
w. sriracha mayo, sweet and sour pickles

BEEF BRISKET CROQUETTE \$14
w. potato, mozzarella, salsa verde, pickled onion (GF)

PORK RIBS \$19
w. chipotle BBQ sauce, sriracha slaw & parsley (GF, DF)

TEQUILA MARINATED CHICKEN \$18
w. garlic, mint, carrot, leek, mango salsa, sour cream, tortilla chips

MUSHROOM ARANCINI \$15
wild mushroom, vegan cheese, truffle oil, arrabbiata (VG, GF, DF)

BRUSCHETTA \$16
sourdough, tomato, red onion, basil, parmesan, pesto, balsamic glaze (V, GFO)

GARLIC ROSEMARY POTATOES \$12
topped w. parsley, side of jalapeno mayo (VG, GF, DF)

SHOESTRING FRIES \$9
served with a side of ketchup (VG, GF, DF)

SEASONAL GREENS \$15
sauteed greens, chilli butter, garlic confit, balsamic glaze (VG, GF, DF)

STONE BAKED BREAD \$14
w. garlic, olive oil & herbs (VG, DF)

CAESAR SALAD \$18
chicken, lettuce, parmesan, bacon & croutons, tossed in creamy pepper sauce

ROCKET, PEAR & PARMESAN SALAD \$14
dressed w. balsamic glaze (V, GF)

ROCKET SIDE SALAD \$8
topped w. parmesan & balsamic glaze (V, GF)

pizza

MARGHERITA \$19
napoli, scamorza, basil (V, VGO)

PEPPERONI \$22
napoli, scamorza, pepperoni

SPICY NDUJA \$28
napoli, scamorza, nduja, pepperoni, prosciutto, chilli flakes, basil

HAWAIIAN \$22
napoli, scamorza, double smoked ham, pineapple

MELANZANE \$24
napoli, scamorza, basil, eggplant, cherry tomato, red onion, parmesan (V, VGO)

VEGAN CHEESE +\$3
EXTRA CHEESE +\$4

SEAFOOD \$30
napoli, scamorza, salmon, prawns, rocket, red onion, capers & lemon pepper seasoning

CAPRICCIOSA \$26
napoli, scamorza, double smoked ham, mushroom, kalamata olives

AGNELLO \$28
napoli, pulled lamb, red onion, fetta, mint yoghurt

POLLO \$25
napoli, scamorza, basil pesto, chicken, mushroom, red onion

KIDS PIZZA \$10
choice of Margherita, Pepperoni or Hawaiian

desserts

CHURROS \$16
w. chocolate sauce, blueberries, freeze dried fruit (VG, DF)

BLACK FORREST SLICE \$16
w. berry coulis, ice cream, mixed berries, freeze dried fruit (VG, GF, DF)

chef's selection

6 ITEMS FOR \$78 (FEEDS 2 PEOPLE)
Chef's selection of 5 tapas and 1 dessert



VEGAN (VG) | VEGAN OPTION (VGO) | VEGETARIAN (V) | GLUTEN FREE (GF) | GLUTEN FREE OPTION (GFO) | DAIRY FREE (DF)

PLUS5BAR.COM.AU @PLUS5BAR #PLUS5BAR 1% Visa & Mastercard surcharge | 2% AMEX surcharge | 15% Public Holiday surcharge

beer

POT SCH PINT

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TAP

P5 DOCKSIDE LAGER 4.6% **8 / 11 / 14**
JAMES SQUIRE ONE FIFTY **9 / 13 / 16**
LASHES 4.2%

STONE & WOOD PACIFIC ALE 4.4% **9 / 13 / 16**
THATCHERS GOLD APPLE **8 / 11 / 14**
CIDER 4.8%

LOCAL BOTTLES & CANS

COOPERS LIGHT 2.5% **8**
COOPERS SPARKLING 5.8% **10**
COOPERS PALE ALE 4.5% **10**
COOPERS DARK ALE 4.5% **10**
COOPERS DRY LOW CARB 4.2% **8**
COOPERS EXTRA STOUT 6.3% **10**
COOPERS XPA CAN 5.2% **10**

COOPERS PACIFIC ALE CAN 4.2% **10**
WHITE RABBIT DARK ALE 4.9% **11**
BYRON BAY PREMIUM LAGER 4.2% **10**
LITTLE CREATURES AMBER ALE 4.4% **10**
LITTLE CREATURES PACIFIC ALE 4.4% **13**
5 SEEDS CLOUDY APPLE 5% **10**

INTERNATIONAL BOTTLES & CANS

HEINEKEN NED 5% **10**
HEINEKEN ZERO NED 0% **6**
MYTHOS LAGER GRE 4.7% **10**
SAPPORO BLACK 650ML JAP 4.7% **17**

BROOKLYN LAGER USA 5.2% **13**
GUINNESS IRE 4.2% **12**
VOODOO RANGER HAZY IPA USA 5% **13**

gin & tonics

78° SUNSHINE STATE QLD **\$ 18**
light tonic w. dehydrated watermelon radish & pineapple crown leaves.

ARCHIE ROSE NSW **\$ 18**
salted grapefruit w. dehydrated limes & black pepper.

THE BOTANIST GB-SCT **\$ 18**
light tonic w. dehydrated grapefruit & rosemary spring.

CITADELLE RESERVE FR **\$ 18**
coastal tonic w. dehydrated lemon & sage.

EAST POLE CLASSIC DRY VIC **\$ 16**
tonic No.8 w. dehydrated lemon & fresh coriander.

FOUR PILLARS BLOODY SHIRAZ VIC **\$ 18**
bitter lemon w. dehydrated lemon & fresh grapes.

HENDRICK'S GB-SCT **\$ 18**
dirty tonic w. cucumber ribbons & black pepper.

MELBOURNE GIN CO. VIC **\$ 18**
dirty tonic w. pink peppercorn & thyme.

MONKEY 47 SLOE GER **\$ 21**
coastal tonic w. blackberries & dehydrated orange.

PLYMOUTH ENG **\$ 18**
tonic No.8 w. juniper berries & orange peel.

ROKU JAP **\$ 18**
bitter lemon w. edible flowers & lemon peels.

cider sensations

Thatchers Cider, all 425ml

BLUEBERRY MINT **\$ 10**
blueberries & mint

TROPICAL SOUR **\$ 10**
mango, pineapple & citrus

STRAWBERRY & LIME **\$ 10**
strawberry & fresh lime juice

Schooners of flavoured cider, made in house using Thatchers Gold Apple Cider

the highballs

selection of world spirits paired w. StrangeLove Lo-Cal Soda

TENJAKU JAP **\$ 18**
45ml Tenjaku Blended Whisky w. Yuzu Lo-Cal Soda.

JEFFERSON'S USA **\$ 18**
45ml Jefferson's VSB Bourbon w. Pear & Cinnamon Lo-Cal Soda.

GLENLIVET GB-SCT **\$ 18**
45ml The Glenlivet Founders Reserve w. Mandarin Lo-Cal Soda.

JAMESON IRE **\$ 18**
45ml Jameson Stout Caskmates w. Lime & Jalapeno Lo-Cal Soda.

ALTOS MEX **\$ 18**
45ml Altos Plata Tequila w. Salted Grapefruit Lo-Cal Soda.



wine

150 ml 250 ml BTL

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SPARKLING

MORGANS BAY CUVEE SA	9.5 / - / 39	HEADLINE ACTS ROSE SA	10 / - / 46
FIORE MOSCATO NSW	10.5 / 16 / 45	MUMM BRUT PRESTIGE TAS	16 / - / 75
T'GALLANT PROSECCO VIC	11 / - / 51	VEUVE TAILHAN BLANC DE BLANC FR	11 / - / 58

WHITE

PENFOLDS AUTUMN RIESLING SA	11.5 / 16.5 / 49	821 SOUTH MARLBOROUGH SAUVIGNON BLANC NZ	10.5 / 16 / 46
SECRET STONE PINOT GRIS NZ	11.5 / 16.5 / 49	HEADLINE ACTS SAUVIGNON BLANC SA	10 / 16 / 46
THE LANE PINOT GRIS SA	13 / 21.5 / 60	PEDESTAL CHARDONNAY WA	12.5 / 19 / 56
SMITH & HOOPER PINOT GRIGIO SA	10.5 / 16 / 47	MORGANS BAY CHARDONNAY SA	9.5 / 14 / 39
T'GALLANT GRACE PINOT GRIGIO VIC	14 / 22 / 62	SEPPELT THE DRIVES CHARDONNAY VIC	10.5 / 16 / 48
MORGANS BAY SEMILLON SAUVIGNON BLANC SA	9.5 / 14 / 39		

RED & ROSE

HEADLINE ACTS SPARKLING ROSE SA	10 / 16 / 46	WYNNS THE BANKER CABERNET SAUVIGNON SA	- / - / 64
PIKES 'LUCIO' SANGIOVESE ROSE SA	12 / 18 / 54	PIKES SANGIOVESE SA	12 / 19 / 50
DEVILS LAIR HONEYBOMB ROSE WA	11 / 17 / 51	ESQUINAS MALBEC ARG	- / - / 85
CAMPO VIEJO TEMPRANILLO ESP	10 / 15 / 44	SEPPELT THE DRIVES SHIRAZ VIC	10.5 / 16 / 48
ARA SINGLE ESTATE PINOT NOIR NZ	11 / 17 / 54	HAY SHED HILL SHIRAZ TEMPRANILLO WA	12 / 17 / 51
ROCKBURN DEVILS STAIRCASE PINOT NOIR NZ	14 / 21 / 62	ROBERT OATLEY SIGNATURE SERIES SHIRAZ SA	- / - / 65
WILD OATS MERLOT NSW	10.5 / 16.5 / 46	ST. HUBERTS 'THE STAG' HEATHCOTE SHIRAZ VIC	- / - / 71
HEADLINE ACTS SHIRAZ SA	10 / 16 / 46	WOLF BLASS 'GREY LABEL' SHIRAZ SA	- / - / 98
MORGANS BAY CABERNET SHIRAZ SA	9.5 / 14 / 39		
INGOLDBY CABERNET SAUVIGNON SA	10.5 / 16.5 / 49		
RYMILL THE DARK HORSE CABERNET SAUVIGNON SA	12 / 19 / 56		

cocktail pitchers

PLUS 5 SUMMER COLADA	\$ 44
Absolut Vanilia, Malibu Coconut Rum, apple juice & fresh strawberries. Topped w. lemonade & soda.	
GIN CUCUMBER COOLER	\$ 44
Beefeater London Dry, St Germaine Elderflower, lime juice, sugar & fresh cucumber. Topped w. tonic & rosemary.	
MAI TAI PUNCH	\$ 44
Havana Club 3yo Rum, Amaretto Disarrono, orange juice, lime juice, sugar, fresh limes & oranges. Topped w. dry ginger ale.	
PALOMA SPRITZ	\$ 44
Altos Plata Tequila. Aperol, Sparkling Cuvee, grapefruit & lemon juice, fresh grapefruit & lemons. Topped w. soda.	

p5 craft cocktails

WELCOME HOME	\$ 22
fresh berries & lemon, shaken w. Absolut Vodka & Blackberry Liqueur, topped off w. soda, fresh raspberries & served w. a polaroid picture.	
SUMMER BREEZE	\$ 19
Absolut Vodka, lime, elderflower, soda & cucumber! A perfect way to spend any summers day.	
TROPICANA	\$ 19
a tropical spin on a P5 favourite. Havana Rum, Apricot Brandy, pineapple & lime juice are shaken w. love and topped off w. soda for your enjoyment.	
MELON ON MY MIND	\$ 20
feeling like something a little fun? This cocktail brings together Beefeater Gin, Midori Melon Liqueur, blueberry syrup & pineapple juice. Topped w. soda.	

summer favourites

RUM RUNNER 21	\$ 21
Havana Especial Rum, shaken w. Chambord, banana liqueur, pineapple juice, almond syrup, grenadine & fresh lime. Infused w. orange & peychaud biters. A must try for any rum fan!	

LYCHEE MARTINI	\$ 19
a mixture made in heaven, Absolut Vodka, Soho Lychee Liqueur, lemon & sugar, served w. fresh lychees.	

