

AURORA ROOFTOP HOTEL

PLATES TO SHARE

VEGETARIAN SPRING ROLLS V 10
with dipping sauce

CHICKEN SPRING ROLLS & SWEET CHILLI 12

FRIED KARAAGE BONELESS CHICKEN 12
with spicy mayo

ARANCINI V 12
pumpkin, truffle arancini with tomato chutney

PIGGY CHIPS GF 14
pulled pork, shallots, cheese sauce

FLOUR DUSTED HALLOUMI CHIPS V 12

SALT & PEPPER SQUID 14
with szechuan salt, aioli

PULLED PORK NACHOS GF 18
bean & tomato salsa, liquid cheese, jalapeno,
sour cream, guacamole

HEALTHY SALADS

GREEK SALAD V, GF 14
cos lettuce, onion, tomato, capsicum, pickled pepper,
feta cheese & olives
add lamb souvlaki - 2 skewers \$5 or chicken \$5

BROWN RICE & CHICKEN GF 19
spinach, tomato, red cabbage, pine nuts, house dressing

HALLOUMI & BLACK BEAN V, GF 18
corn, tomato, cucumber, capsicum, lettuce, lime
& coriander dressing

SIDES

GARLIC BREAD 6
add cheese \$2

MIXED SALAD 5

CREAMY MASH POTATO 7

BOWL OF CHIPS & AIOLI 7

STEAMED VEGETABLES 8

POTATO WEDGES 10

FROM THE GRILL

LAMB SOUVLAKI PLATE (2 SKEWERS) 16
pita bread, tzatziki, feta, choice of chips or salad

CAJUN CHICKEN BREAST GF 18

GRAIN FED RUMP STEAK 200G GF 18

SURF & TURF 22
rump steak with creamy pepper garlic prawns

GRASS FED SCOTCH FILLET 250G 26

CHOOSE 2 SIDES
mash, veg, chips, salad

CHOICE OF SAUCE
gravy, pepper,
creamy mushroom, Dianne
\$2 extra sauces

MAIN MEALS

THAI GREEN CURRY GF 16
(chicken or veg) with jasmine rice

LINGUINE CARBONARA 16
bacon, mushroom, oregano, creamy garlic sauce

PRAWN LINGUINE 20
spinach, tomato, chilli, garlic

BATTERED FISH OF THE DAY 19
with chips, salad and tartare sauce

PUMPKIN & RICOTTA RAVIOLI V 18
spinach, peas, pine nuts in creamy tomato sauce

VEGAN SCHNITZEL VG 18
chips, salad, lemon wedge

FRIED CHICKEN POKE BOWL 18
beans, brown rice, radish, corn, asian slaw, mayo

TERIYAKI SALMON POKE BOWL GF 20
cucumber, beans, radish, brown rice, asian slaw

SCHNITZEL

with toppings, chips, salad, gravy

PANKO CRUMBED CHICKEN SCHNITZEL 17

PARMIGIANA CHICKEN SCHNITZEL 20
mushroom, spinach, napoli sauce, cheese

MEXICANA CHICKEN SCHNITZEL 21
jalapeno, bacon, fresh tomato, sour cream, cheese

SURF CHICKEN SCHNITZEL 22
creamy pepper garlic prawns

BURGER BAR

BUTTERMILK FRIED CHICKEN BURGER 16
coleslaw, guacamole, charred pineapple, cheese,
spicy mayo

ANGUS BEEF BURGER 16
onion jam, tomato relish, cheese, lettuce, special sauce

BEETROOT BURGER – V (ASK FOR VEGAN) 18
beetroot patty, tomato, lettuce, red onion, aioli

STEAK IN A BAGUETTE 16
minute steak, caramelised onion, spinach, beetroot,
mustard, mayo

AUSSIE CLASSIC 19
Angus beef patty, beetroot, charred pineapple, bacon,
tomato, lettuce, cheese, smoky BBQ sauce

DOUBLE DECKER 22
two Angus patties, double cheese, bacon, lettuce, beetroot,
tomato, onion rings, secret sauce

+ 3 add bacon or onion rings

Gluten free & vegan meals are available, check with our friendly staff.
Any allergies please check with the chef before ordering your meals.

g = gluten free v = vegetarian

COCKTAILS + SPECIALS

ROOFTOP COCKTAILS

ROOFTOP SIGNATURE COCKTAILS

WATERMELON MOJITO \$20

Bacardi Superior Rum, fresh watermelon, fresh limes, fresh mint, sugar

PORNSTAR MARTINI \$20

Ketel One Vodka, Prosecco, passion fruit

THE GODFATHER \$21

Talisker 10, Amaretto, with an orange and maraschino cherry

AURORA ESSENTIALS

MARGARITA \$19

Don Julio Blanco Tequila, Cointreau, lemon and lime with a salt rim

COSMOPOLITAN \$16

Ketel One Vodka, Cointreau, cranberry juice, lime juice with an orange twist

GORDONS PINK GIN BRAMBLE \$17

Gordons Pink, lemon juice, sugar, Crème de Mure

MOJITO \$16

Bacardi Superior Rum, fresh lime, fresh mint, sugar

NEGRONI \$18

Tanqueray Gin, Campari, sweet vermouth with an orange twist and maraschino cherry

OLD FASHIONED \$17

Bulleit Rye, bitters with an orange twist

CLASSIC GIN OR VODKA MARTINI \$16

SHAKEN OR STIRRED

Tanqueray Gin Or Ketel One Vodka, dry vermouth with a lemon twist or olive

CAPRIOSKA \$16

Ketel One Vodka, fresh lime, soda and sugar

PINA COLADA \$19

Malibu White Rum, pineapple juice, coconut cream, fresh lime, sugar

LONG ISLAND ICE TEA \$19

Smirnoff vodka, Gordons gin, El Jimador, Bacardi, Cointreau, lemon juice, cola, maraschino cherry

COCKTAILS AVAILABLE ROOFTOP ONLY

\$12 LUNCH SPECIALS

MONDAY - THURSDAY

BUTTERMILK FRIED CHICKEN BURGER

coleslaw, cheese, guacamole, chilli mayo on a milk bun served with chips

GRILLED CAJUN CHICKEN BREAST FILLETS

served with chips and salad

PANKO CRUMBED CHICKEN SCHNITZEL

served with chips, salad, gravy

BATTERED FISH & CHIPS

with salad and tartare sauce

GRAIN FED RUMP STEAK

with chips, salad, gravy or pepper sauce

THAI CHICKEN OR VEG GREEN CURRY

served with jasmine rice

VEGETARIAN LINGUINE

DINNER SPECIALS FROM 5.00PM

MONDAY

RUMP STEAK & BEER/WINE \$18

TUESDAY

CHOICE OF SELECTED BURGERS & BEER/WINE \$19

WEDNESDAY

CHICKEN PARMIGIANA/MEXICANA & HOUSE SPIRIT \$20

served with chips and gravy

THURSDAY

SURF & TURF & HOUSE SPIRIT \$20

(rump steak)

FRIDAY

FRIED KARAAGE CHICKEN WITH 2 BEERS/WINES \$20

served with chips

TRADING HOURS

LUNCH

Monday - Friday: 11.30am - 3pm

Saturday: 12pm - 3pm

DINNER

Monday - Thursday & Saturday:

5pm - 9pm

Friday: 4.30pm - 9.30pm

Neither Aurora Rooftop Hotel nor any of its related bodies corporate take any responsibility for food removed from the premises for later consumption, nor does it make any guarantee that traces of shellfish, dairy products, gluten and/or nuts are not included in some dishes.