

AURORA

ROOFTOP HOTEL

plates to share

vegetarian spring rolls v with dipping sauce	10
chicken spring rolls & sweet chilli	12
fried karaage boneless chicken with spicy mayo	14
arancini v pumpkin, truffle arancini with tomato chutney	14
piggy chips gf pulled pork, shallots, cheese sauce	15
flour dusted halloumi chips v	14
salt & pepper squid with szechuan salt, aioli	15
pulled pork nachos gf bean & tomato salsa, liquid cheese, jalapeno, sour cream, guacamole	19

healthy salads

greek salad v, gf cos lettuce, onion, tomato, capsicum, pickled pepper, feta cheese & olives + lamb souvlaki 2 skewers \$5 or chicken \$5	14
brown rice & chicken gf spinach, tomato, red cabbage, pine nuts, house dressing	19
halloumi & black bean v, gf corn, tomato, cucumber, capsicum, lettuce, lime & coriander dressing	20

from the grill

lamb souvlaki plate (2 skewers) pita bread, tzatziki, feta, choice of chips or salad	18
cajun chicken breast gf	18
grain fed rump steak 200g gf	20
surf & turf rump steak with creamy pepper garlic prawns	26
grass fed scotch fillet 250g	30

choose 2 sides
mash, veg, chips, salad

choice of sauce
gravy, pepper, creamy mushroom, dienne.
\$2 extra sauces

sides

garlic bread	6	bowl of chips & aioli	7
garlic bread with cheese	8	sweet potato fries & aioli	10
mixed salad	5	steamed vegetables	8
creamy mash potato	7	potato wedges	10

schnitzels

panko crumbed chicken schnitzel	18
parmigiana chicken schnitzel mushroom, spinach, napoli sauce, cheese	22
mexicana chicken schnitzel jalapeno, bacon, fresh tomato, sour cream, cheese	23
surf chicken schnitzel creamy pepper garlic prawns	23

served with toppings, chips, salad, gravy

main meals

thai green curry gf (chicken or veg) with jasmine rice	16
linguine carbonara bacon, mushroom, oregano, creamy garlic sauce	16
prawn linguine spinach, tomato, chilli, garlic	24
battered fish of the day with chips, salad and tartare sauce	19
pumpkin & ricotta ravioli v spinach, peas, pine nuts in creamy tomato sauce	18
vegan schnitzel vg chips, salad, lemon wedge	18
fried chicken poke bowl beans, brown rice, radish, corn, asian slaw, mayo	20
teriyaki salmon poke bowl gf cucumber, beans, radish, brown rice, asian slaw	22

burgers

buttermilk fried chicken burger coleslaw, guacamole, charred pineapple, cheese, spicy mayo	16
angus beef burger onion jam, tomato relish, cheese, lettuce, special sauce	18
beetroot burger v (ask for vegan) beetroot patty, tomato, lettuce, red onion, aioli	18
aussie classic angus beef patty, beetroot, charred pineapple, bacon, tomato, lettuce, cheese, smoky bbq sauce	20
double decker 2 angus patties, double cheese, bacon, lettuce, beetroot, tomato, onion rings, secret sauce	22

+ 3 add bacon or onion rings

g = gluten free v = vegetarian

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

\$13.5 lunch specials

available monday
to thursday only

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

battered fish & chips

with salad and tartare sauce

panko crumbed chicken schnitzel

served with chips, salad, gravy

thai chicken or veg green curry

served with jasmine rice

vegetarian linguine

\$16 steak lunch

grain fed rump steak with chips, salad, gravy or pepper sauce

dinner specials

available from 5pm

monday

\$20 rump steak & beer/wine

tuesday

\$20 choice of selected burgers
& beer/wine

wednesday

\$20 chicken parmigiana/mexicana
& house spirit.
served with chips & gravy

thursday

\$20 surf & turf & house spirit
(rump steak)

friday

\$20 fried karaage chicken
with 2 beers/wines.
served with chips

cocktails

cocktails available on the rooftop only

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
& maraschino cherry

aurora favourites

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, creme de mure

mojito 16

bacardi superior rum, fresh lime, fresh mint, sugar

negrini 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

LUNCH
MON-SAT: 12pm - 3pm

DINNER
MON-THU: 5pm - 9pm
FRI & SAT: 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.