

DRINKS LIST

SPARKLING

-  Ate Brut (VIC) 11/15/58
-  Dal Zotto Pucino Prosecco (King Valley, VIC) 13/15/58
-  Kismet Moscato (Abbotsford, VIC) 12/15/47

WHITE

- Tai Tira Sauvignon Blank (Marlborough, NZ) 14/17/55
-  Ate Pinot Grigio (VIC) 11/15/44
-  Sticks Chardonnay (Yarra Valley, VIC, Australia) 13/16/58

RED

-  Alta Pinot Noir (Abbotsford, VIC, Australia) 12/14/50
- Bruno Shiraz (Barossa Valley, SA, Australia) 13/19/53
-  Sticks Cabernet Sauvignon (Yarra Valley, VIC, Australia) 13/16/58

BEER

- Co-conspirator Hazy Pale Ale (on tap) 14
- Co-conspirator Lager (on tap) 14
- James Squire 150 Lashes 10

COCKTAIL

- Espresso Martini 23
- Mojito 19
- Hendricks Gin & Tonic 15
- Aperol Spritz 19

NON-ALCOHOLIC DRINKS

- Dark Heart Juice (Beetroot blend) 7
- Glow Bright Juice (Carrot blend) 7
- Mango Smoothie 7
- Lemon, lime & bitters 6

BAR DIS
BRIK
MELBOURNE

ROOM SERVICE MENU

SCAN THE QR CODE
BELOW TO ORDER



DIETARIES

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

(V) - Vegetarian

Seafood Indicators - (I) - Imported | (A) - Australian | (M) - Mixed



- Discover Local

We proudly showcase local and artisanal meats, wines and produce, all crafted right here in Victoria, a celebration of local flavour and the passionate makers behind it.

ALL DAY BREAKFAST

- Passionfruit yoghurt & granola (V) - 7
- Coconut & banana chia pudding (V) - 7
- Apple & currant Bircher muesli (V) - 7
- Fresh fruit salad (V) - 8
- Bacon & egg roll - 13
- Ham & cheese sandwich - 14
- Bocconcini & pesto panini (V) - 15
- Honey soy roast chicken sandwich - 15
 - Sriracha Asian slaw

TO START

- Pasta salad (V) - 13
 - Spinach, pumpkin, feta, kalamata olives, sundried tomato pesto
- Chicken & brown rice salad - 17
 - Chipotle dressing, corn, black beans, cucumber, tomato
- Chicken Caesar salad - 16
 - Cos lettuce, chicken, bacon, boiled egg, parmesan dressing
- Bocconcini & rocket (V) - 17
 - Basil pesto, marinated semi-dried tomatoes, balsamic reduction
- Zucchini fritters (V) - 14
 - Blue cheese sauce
- Salt & pepper calamari (I) - 14
 - Calamari, tartare sauce, rocket & lemon
- Ginger & prawn dumplings (I) - 14
 - Steamed ginger & prawn dumplings, chilli & soy sauce

MAINS

- Penne Arrabbiata (V) - 24
 - Tomato sugo, chilli, garlic, parsley
- Chicken Schnitzel - 29
 - Garden salad, chips, tartare
- Angus beef burger (200 gm) - 30
 - Brioche, lettuce, tomato, cheese, chipotle mayo, chips, aioli
- Beer battered fish (Barramundi) (M) - 30
 - Chips, lemon, tartare
- *Grilled Daintree Barramundi (A) - 38
 - Verjus leek fondue, charred broccolini

SIDES

- French fries (V) - 9
 - Aioli
- Seasoned potato wedges (V) - 9
 - Sour cream, sweet chilli

DESSERT

- Pats & Sticks ice cream sandwiches - 8
 - Caramel pecan (vegan)
 - Vanilla lace
 - Oat milk vanilla choc chip (vegan)

PIZZA

-  Margherita (V) - 22
 - Tomato sauce, mozzarella
- Pepperoni - 22
 - Tomato sauce, mozzarella, spicy sausage
- BBQ chicken - 22
 - Tomato sauce, mozzarella, chicken, Spanish onion

OVERNIGHT MENU

(Available after hours)

- Margherita (V) - 22
 - Tomato sauce, mozzarella
- Pepperoni - 22
 - Tomato sauce, mozzarella, spicy sausage
- BBQ chicken - 22
 - Tomato sauce, mozzarella, chicken, Spanish onion
- Chicken & brown rice salad - 17
 - Chipotle dressing, corn, black beans, cucumber, tomato
- Bacon & egg roll - 13
- Ham & cheese sandwich - 14
- Bocconcini & pesto panini (V) - 15
- Honey soy roast chicken sandwich - 15
 - Sriracha Asian slaw
- Pats & Sticks ice cream sandwiches - 8
 - Caramel pecan (vegan)
 - Vanilla lace
 - Oat milk vanilla choc chip (vegan)

* Only available for Dinner | (V) - Vegetarian

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