

LIDO

(TO EAT.)

CHOC-TOP	5.90 each
BOYSENBERRY	VANILLA
COOKIES & CREAM	CHOCOLATE
SALTED CARAMEL	CAFÉ GRANDE
CHOC MINT	BANANA
CARAMEL HONEY MACADAMIA	CHOC-RASPBERRY (<u>VEGAN</u>) +\$1

COCO JOE'S DAIRY FREE ICE CREAM. 7.00

CAFÉ	Regular / Large
AXIL COFFEE	4.50 / 5.30
ESPRESSO	4.00
CHAI LATTE.	4.50 / 5.30
HOT CHOCOLATE	4.50 / 5.30

EXTRA SHOT / SOY MILK ADD 0.50 / ALMOND MILK ADD 0.70

TEADROP TEA 4.50
Peppermint, English Breakfast, Spring Green, Earl Grey, Lemongrass & Ginger

ASSORTED BAKERY GOODS	at the Counter
BRAMBLE & HEDGE NOUGAT	14.50
PANA CHOCOLATE	7.90
LIDO SWEETS	5.00

HEPBURN SPRINGS 5.00
Mineral Water / Sparkling Grapefruit / Sparkling Blood Orange / Ginger Beer

LIBERTY KOMBUCHA 7.50
Original / Lemon And Coconut / Pomegranate / Black Cherry / Kakadu Plum

NOAH'S FRUIT JUICE Apple / Orange / Kiwi Peach 5.00

DRINKING COCONUT 8.00

MORE TREATS at the Food & Beverage Bar

(TO EAT.)

TOASTIES	
SWISS CHEESE	7.00
BASIL PESTO + CHEESE	9.50
ROASTED TOMATO RELISH + CHEESE	9.50
BASIL PESTO, CHEESE + ROASTED VEG	10.50

CHEESE PLATTER By Milk the Cow 25.00
Triple Crème Brie, Bleu, Fermier, Quince, Lavosh, Walnuts, Muscatels

VEGETARIAN DUMPLINGS (3)..... 9.50

EDAMAME..... 9.50

NACHOS..... 13.00

MT ZERO OLIVES..... 7.50

MISO SOUP..... 5.00

WASABI PEAS, ALMONDS, MIXED NUTS..... 7.50

LIDO HOT CHIPS with Rosemary Salt

POTATO

SWEET POTATO

ADD AIOLI OR TOMATO SAUCE

TYRRELL'S POTATO CRISPS 7.00

Sea Salted / Sea Salt & Cider Vinegar / Sweet Chilli & Red Pepper

M&M'S 7.00

PODS 7.00

POPCORN

SEA SALT S 6.0 / M 7.5 / L 9.00

BEER & CIDERVictorian

BOTTLED (\$10.00)

- BELLS BREWING CO CITRA PALE ALE
- TWO BIRDS GOLDEN ALE
- TWO BROTHERS KUNG FU RICE LAGER
- SAMPLE ENIGMA LAGER
- THE GINGER KID GINGER BEER
- NAPOLEON & CO APPLE CIDER
- TWO BROS GYPSY PEAR CIDER
- MELBOURNE BITTER (\$7.50)
- PRICKLY MOSES OTWAY LIGHT (\$8.50)

(\$12.00)

- RED DUCK PORTER
- VALHALLA OBSIDIAN BLACK ALE

(\$11.00)

- KAIJU! METAMORPHOSIS IPA
- MORNINGTON BROWN ALE
- BRIGHT BREWERY RAZOR WITBIER
- BRIDGE ROAD CHESTNUT PILSNER
- BEER OF THE MONTH

ON TAP (\$9 / \$20)

- BEECHWORTH PALE ALE
- SAILOR'S GRAVE DRAUGHT
- GOLDEN AXE APPLE CIDER

SPARKLING glass / bottle

- AZAHARA SPARKLING CHARDONNAY PINOT NOIR 9.00 / 30.00
- DALZ OTTO PROSECCO 12.00 / 38.00

WHITE & ROSÉ glass / bottle

- DEAKIN ESTATE SAUVIGNON BLANC 9.00 / 29.00
- INDENTED HEAD SAUVIGNON BLANC 11.00 / 38.00
- TAR & ROSES PINOT GRIGIO 12.00 / 42.00
- TALLARIDA CHARDONNAY 12.00 / 42.00
- CRITTENDEN ESTATE PINNOCHIO ROSATO 12.00 / 42.00

RED glass / bottle

- DEAKIN ESTATE SHIRAZ 9.00 / 29.00
- HENNINGS HEATHCOTE SHIRAZ 14.00 / 50.00
- TOKAR ESTATE TEMPRANILLO 11.00 / 36.00
- FEATHERTOP MERLOT 12.00 / 42.00
- FOSTER E ROCCO 'NUOVO' SANGIOVESE 14.00 / 46.00
- HODDLES CREEK CABERNET SAUVIGNON 12.00 / 48.00
- YARRAWOOD 'TALL TALES' PINOT NOIR 14.00 / 48.00
- FOXKEY'S HANGOUT ESTATE PINOT NOIR 56.00
- EL DORADO NERO D'AVOLA 60.00

COCKTAILS

STRAWBERRY DAIQUIRI 12.00
Strawberry flavoured Bacardi daiquiri

WHISKEY SOUR 19.00
Rittenhouse Rye Whisky, shaken with lemon and sugar

OLD FASHIONED 19.00
Rittenhouse Rye Whisky served old-fashioned

NEGRONI 17.00
Loch Gin, Campari & Maidenii sweet vermouth, stirred, on the rocks

APEROL SPRITZ 14.00
Aperol and prosecco, chilled and garnished with an orange peel

MARTINI 18.00
Loch Gin, Maidenii Dry Vermouth, stirred - with olives or a twist of lemon

DARK & STORMY 11.00
Appleton Estate dark rum, organic ginger beer, fresh lime juice, served on the rocks with a lemon garnish

GIN AND TONIC 12.00
The holy trinity: Loch gin, Hepburn Springs tonic, lemon

JAPANESE SLIPPER 18.00
Midori, triple sec, lemon - served chilled

SPIRITS 10.00
Vodka, gin, rum, bourbon, rye or scotch, Campari - just the way you like it