

ERWIN'S GASTROBAR

ALL DAY MENU from 11am onwards



Homemade Pizza 11"



STONE OVEN BAKED Change to gluten-free pizza base add 5.00

Margherita – Tomato sauce, fresh basil, garlic, mozzarella **18.00** 

Parma Ham – Tomato sauce, Parma ham, rocket, Parmesan, mozzarella, balsamic glaze **22.00**

Hawaiian – Tomato sauce, smoked ham, pineapple, mozzarella **19.00**

Mushroom – Cream sauce, portobello, mushroom duxelles, caramelised onion, mozzarella, truffle oil **22.00**  


Burrata – Tomato sauce, mozzarella, fresh basil, garlic, burrata **24.00**  

Meat Lovers – Beef bolognese, mozzarella, chorizo, bacon bits **25.00**



Spicy Pepperoni – Spicy tomato sauce, pepperoni, pickled jalapeño, rocket, mozzarella **20.00**

Pasta

Change to gluten-free pasta add 2.00

Carbonara – Spaghetti, bacon, creamy Parmesan sauce **17.90** 


Beef Bolognese – Linguine, ground beef, Napoletana sauce, Parmesan **19.00**

Aglio e Olio – Spaghetti, garlic, chilli, parsley **15.00**  



Add-ons: Sautéed prawns **6.00** | Mushrooms **3.90** | Chicken **6.00**

Vongole – Spaghetti, clams, garlic, chilli, white wine **22.00**  


Pork Ragù – Linguine, pork cheek, garlic shoots, chilli, cured egg yolk **20.90** 

Scallop – Linguine, cherry tomatoes, rocket **22.00** 


Crab – Linguine, tomato dashi, chives **22.00** 




Basil Pesto with Mushroom – Spaghetti, sautéed mushrooms, basil, Parmesan **19.00**  


Salads

Chicken Caesar – Romaine lettuce, cherry tomatoes, Parmesan, croutons **17.00** 

Add-on: Cage-free "kampong" poached egg **2.00**


Nicoise Salad – Grilled tuna, cage-free "kampong" poached egg, green beans, potato, lettuce, red onion, cherry tomatoes, lemon aioli **19.90** 

Superfood Salad – Kale, broccoli, mesclun, blueberry, pomegranate, sunflower seeds, honey & yoghurt dressing **18.00**   

Grains & Greens – Mesclun, freekeh, bulgur, cranberries, feta cheese, mint, sumac, kale, quinoa, caper & raisin dressing **17.00** 

Mains

Served with small mesclun salad & fries (except Baked Salmon)

Steak & Fries – Grilled sirloin (220g) with pepper sauce **28.00** 

Fish & Chips – Crispy battered snapper with caper mayo **19.90**

Erwin's Club Sandwich – Lemongrass chicken, bacon, fried egg, avocado, lettuce, tomato, jalapeño, curry aioli, Parmesan on ciabatta **19.90**

Chicken Parmigiana – Crumbed chicken breast, Napoletana sauce, mozzarella **22.00**

Erwin's Steak Sandwich – Chargrilled beef (150g), rocket, caramelised onion, mustard, Parmesan on sourdough **24.00**

Baked Salmon – Sautéed spinach, rustic puttanesca sauce, brown rice & lemon yoghurt dip **23.00**

Burgers ON BRIOCHE BUN

Served with small mesclun salad & fries

Beef – Chargrilled beef patty, coleslaw, onion relish, honey mustard, cheddar, tomato, lettuce **22.00**

Chicken – Chargrilled chicken breast, jalapeño, spicy sambal, cheddar, tomato, lettuce, sour cream **18.00**

Veggie – Patty of quinoa, spinach, Parmesan, onion, sweet potato & beetroot, sour cream, onion relish, cheddar, tomato, lettuce **17.00**

CHANGE TO

Homemade gluten-free bun add 2.00

Coleslaw / Sweet potato fries add 1.50

Add-on: Bacon **2.00**

Sides

Truffle Fries – Truffle aioli, Parmesan **14.00**

Fried Cauliflower – Spicy salt, ricotta dip **9.90**

Soup of the Day – Served with garlic toast **6.00**

Sweet Potato Fries – With aioli **11.00**

Fries – With aioli **9.90**

Mac & Cheese **10.00**

Coleslaw – Carrot, cabbage, mayonnaise **7.00**

Dessert

Homemade Brownie with a scoop of **Locaba Vegan Gelato**
Peanut Butter & Raspberry Swirl **9.00**

 Vegetarian  Chef's recommendation  Gluten-Free available

Gluten and/or seafood free items are prepared in kitchen where allergens are present.

All prices are subjected to 10% service charge and 7% government tax.



Wholly plant-based menu

Mains

Pulled "Pork" Sandwich Ciabatta, vegan "pork", vegetable slaw, smokey BBQ sauce | **19.00**

Impossible Truffle Cheeseburger

Impossible meat patty, portobello mushroom, vegan truffle mayo, vegan cheese, tomato, caramelized onion, lettuce | **23.00** Allium-Free option available

Veggie Burger Supreme

Housemade veggie patty (quinoa, spinach, vegan cheddar, onion, sweet potato & beetroot), vegan chipotle mayo, tomato, caramelised onion, lettuce, gherkins | **19.00**

Impossible Bolognese Spaghetti

Spaghetti, Impossible minced "meat", Napoletana sauce, vegan cheddar | **19.00**
Gluten Free option available | **21.00**

Aglio Olio with Mushroom

Mushroom, garlic, chili | **16.00** Allium-Free option available
Gluten Free option available | **18.00**

Tindle "Chicken" Parmigiana Crispy TINDLE chicken smothered in Napoletana sauce and vegan mozzarella with fries and salad | **24.00**

Impossible "Meat" Lovers Pizza Tomato sauce, Impossible Bolognese, grilled vegetable "bacon", vegan mozzarella | **24.00**

Truffle Mushroom Pizza Vegan truffle cream, portobello mushroom, caramelized onion, vegan mozzarella | **24.00**

Thai Basil Omni Rice Fragrant Sameza raisin rice with flavour filled Thai basil omni meat | **21.00**

Karana Pulled "Pork" Burrito Tortilla wrap, brown rice, guacamole, cucumber, purple cabbage, romaine, tomato salsa, jalapeno & pepper sauce | **19.50**

Desserts by Locaba

Vegan Apple Crumble Medley of spiced apple, walnuts and cranberries, topped off with a crisp crumble on creamy apple mousse | **10.50**

Vegan Black Forest Jar Moist chocolate cake layered with a tangy cherry mousse, underneath silky chocolate ganache | **12.00**

Vegan Yuzu Parfait Jar Refreshing yuzu & apricot parfait with tangy yuzu & apricot compote and a nutty almond crumble | **10.50**

Vittoria Coffee Australia's No.1 Pure Coffee Brand

Affogato 6.00

Long Black 4.00 | Big Cup 6.00

White 4.50 | Big Cup 6.50

Flat White / Latte / Cappuccino

Espresso 3.00

Macchiato 3.50

Mocha 6.00 | Big Cup 7.50

Valrhona Hot Chocolate 6.00 | Big Cup 7.50

Additional \$0.50 for takeaway - Long Black & White

ADD-ONS:

Iced 0.50

Extra Shot 1.00

Soy / Oat /
Almond Milk 1.50

Flavour 1.00

Vanilla / Hazelnut / Caramel

Tea 5.00

Chamomile / Earl Grey / English Breakfast /

Jasmine Green Tea / Lemongrass / Mint /

Raspberry Nectar

Non-alcoholic

Alpirsbacher 0.0% Alcohol Free Lager 330ml 8.00

Remedy Organic Kombucha 9.90

Apple / Ginger Lemon / Mango Passion / Peach / Lemon /
Lime & Mint / Coconut Water Kefir

Fresh Juices Orange / Red Apple / Carrot / Celery 6.50

Add-ons: Ginger 0.50 | No ice 0.50

Smoothies 8.50

Berry Mixed berries, banana, yoghurt & honey

Green Kiwi, green apple, spinach, celery & banana

Homemade Ice Tea Lemon / Lychee / Raspberry 5.50

Homemade Lemonade 5.50

Mineral Water San Pellegrino / Acqua Panna 750ml 7.50

Fruit Juices Lime / Mango / Cranberry / Pineapple 5.50

Soft Drinks Coke / Coke Zero / Sprite / Tonic /

Ginger Ale / Bitter Lemon 5.00

Cake slices by

LOCABA

Low-carb, gluten-free,
no refined sugar,
keto & diabetic friendly

Vegan Dark Chocolate Raspberry 8.00

Lemon Cheesecake 8.90

Tiramisu 10.90

Vegan Chocolate 8.00

Carrot Cake 8.00

ERWIN'S

GASTROBAR

BEER BITES from 3pm onwards

Fried Chicken Korean-style sticky sauce, spring onion 16.00 **G**

Sizzler Prawn Sweet soy, lemon 17.00 **C G**

Sizzler Beef Pepper sauce 17.00 **C G**

Calamari Fried, salt & pepper, lemon aioli 15.00

Onion Rings Fried, salt & vinegar, smoked paprika, curry aioli 13.00 **V**

Edamame House spiced salt mix 9.00 **V G**

Nachos Jalapeño, mozzarella, sour cream, guacamole, salsa 16.00 **V C**

Add-ons: Chicken 6.00 | Steak 9.90 | Impossible bolognese 10.00

Hot Wings Fried, garlic aioli, hot sauce 19.00

Mozzarella Sticks Panko crumbed & fried,
honey mustard sauce (6pcs) 11.00 **V**

Sweet Potato Fries With aioli 11.00 **V G**

Fries With aioli 9.90 **V G**

Truffle Fries Truffle aioli, Parmesan 14.00 **V C**

QUESADILLAS 10"

Bulgogi Beef Kimchi 13.90 **C**

Parma Ham Rocket, mozzarella 13.90

Spinach Feta, onion 12.90 **V**

Grilled Chicken Jalapeño, mozzarella, Neapolitan sauce 12.90

DIY Platter

Create your own combo from the Beer Bites menu!

Any 3 items GET 1 FREE FRIES

1/2 meter Homemade Stone Oven Baked Pizza

Mix & match 2 of your
favourite pizzas 42.00



V Vegetarian **C** Chef's recommendation **G** Gluten-Free available

Gluten and/or seafood free items are prepared in kitchen where allergens are present.



Wholly plant-based menu from 3pm onwards

Beer Bites

Impossible Nachos Corn chips, Impossible Bolognese, jalapeno,
vegan mozzarella, guacamole, salsa | 23.00

Impossible Quesadilla Tortilla wrap, Impossible Bolognese,
vegan mozzarella, jalapeno | 19.00

Hummus Housemade hummus, crispy chickpea,
cumin, cayenne, focaccia | 15.00

Marinated Olives Marinated green Castelvetrano olives | 7.00

Spiced Beer Nuts Almonds, cashews, hazelnuts | 8.00

Fries Herb salt, ketchup | 9.50 Allium-Free option available

Truffle Fries Vegan truffle aioli, vegan cheese | 16.00 Allium-Free option available

Sweet Potato Fries Herb salt, vegan aioli | 13.00 Allium-Free option available

Veggie Chips Freezed dried mixed vegetables | 7.00

Drinks

Impossible Craft Ale

Carft beer, low carb, half the calories 3.5% Alc (330ml) | 4.50

LeVeL33 Brut Beer

Brewed with Champagne yeast (330ml) | 9.00

LeVeL33 Craft Beers

IPA / Blond Lager / Stout / Wheat Beer (330ml) | 6.50

47 Anno Domini Organic Prosecco

A new bio-vegan (organic-vegan) version of Veneto's classic aperitif:
lightly scented wine combining appealingly sweet taste
and fruity nose | 78.00

All prices are subjected to 10% service charge and 7% government tax.