

WINE

WHITE

	G	B
2018 Sevita Sauvignon Blanc Marlborough, NZ	9	40
2019 Heidenreich 'Old School' Chardonnay Barossa Valley, SA	10	42
2018 Argento Pinot Grigio Adelaide Hills, SA	10	44
2016 Friday Monkey Riesling Clare Valley, SA	9	40
2018 Starborough Pinot Gris Marlborough, NZ		46

ROSE

	G	B
2017 Montevecchio Rosato Heathcote, VIC	9	40

RED

	G	B
2015 Sevita Shiraz Heathcote, VIC	9	40
2018 Ten Degrees Pinot Noir Murray Darling, VIC	10	42
2017 Tenuta Ulisse Montepulciano d'Abruzzo DOP Abruzzo, Italy	11	45
2015 Fowles Small Batch Cabernet Sauvignon Strathbogie Ranges, VIC	11	45
2018 Torzi Matthews 'Vigna Cantina' Sangiovese Barossa Valley, SA		38
2017 Heidenreich 'Old School' Shiraz Barossa Valley, SA		48

SPARKLING

	G	B
2018 Gisa Arc Blanc De Blancs Adelaide Hills, SA	9	40
NV Naonis Prosecco DOC Casarsa, Italy	10	44
2018 Montevecchio Moscato Heathcote, VIC	9	40

SPIRITS

GIN | Bombay Sapphire London Dry, Hayman's Sloe, Four Pillars Spiced Negroni, Four Pillars Bloody Shiraz

VODKA | Wyborowa, Zubrowka Bison Grass, Grey Goose

WHISKY | Jack Daniel's Old No. 7, Jameson Irish, Canadian Club, Nikka From the Barrel

BOURBON | Maker's Mark, Wild Turkey, Southern Comfort

SCOTCH WHISKY | Ballantines, Chivas Regal, Glenfiddich Single Malt 12 years

RUM | Bacardi Carta Blanca, Malibu, Bundaberg, Sailor Jerry Spiced Caribbean

TEQUILA | Jose Cuervo Especial Tequila, Agavero, Patron XO Café

FORTIFIEDS | Muscat, Topaque, Pedro Ximenez Sherry

BRANDY | Hennessy Cognac

APERITIF | Campari, Aperol, Pimms No 1, Pernod Paris

LIQUEURS | Baileys, Frangelico, Kahlua, Cointreau, Amaretto, Limoncello, Midori, Amaro Siciliano, Amaro Montenegro Italiano, Grand Marnier, Licor 43, Tia Maria, Gabriello Lemon Cream

VERMOUTH | Martini Rosso, Nolly Prat Dry

COCKTAILS

19.5

ERROL FLYNN

The razzle dazzling swashbuckling romantic.
House Infused Lemon Vodka, Maraschino Cherry, Pomme Verte, Apple & Mint.

JUDY GARLAND

Find yourself somewhere over the rainbow with this sweet yet spicy high ball.
Four Pillars Spiced Gin, Lychee Liqueur, Rose Syrup, Lime & Ginger Beer.

TONY BENNET

We've put a little love in here to keep you warm.
Amaro Montenegro, Ginger, Lime & Ginger Beer.

AUDREY HEPBURN

A fashionable cocktail. Breakfast at Tiffany's is a little fruitier after one of these.
Hayman's Sloe Gin, Aperol, Passionfruit, Mint & Orange.

BONNIE & CLYDE

29.5

Grab your partner in crime & share a delicious pitcher of fresh fruit & Sangria.
Shiraz, Rosso Vermouth, Cointreau, Lychee Liqueur, Yuzu Soda.



69-71 ERROL STREET
NORTH MELBOURNE
03 9326 6610

RESTAURANT: www.errols.com.au

FUNCTIONS: www.upstairsaterrols.com.au

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Check in @ErrolsNorthMelb

BEER & CIDER ON TAP - SCHOONERS

Please ask your waiter or see the bar for our selected pours

9

LOCAL BOTTLES

Prickly Moses Otway Light Otway Ranges, Vic	8
Coburg Lager Coburg, Vic	8.5
Stone & Wood Pacific Ale Byron Bay, NSW	9
Two Birds Pale Ale Spotswood, Vic	9
White Rabbit Dark Ale Healesville, Vic	9
Ginger Kid Ginger Beer 8% Harcourt Valley, Vic	10.5

INTERNATIONAL BEER

Asahi Super Dry, Japan	8
Krononbourg 1664, France	8
Budvar, Czech Republic	8
Corona, Mexico	8

COLD DRINKS

Remedy Organic Lemon Lime & Mint Kombucha- Ginger Lemon Kombucha - Passionfruit Coconut Kefir	5.2
Capi Fruit Soda Blood Orange - Lemon - Spicy Ginger Beer - Cranberry - Yuzu	4.5
San Pellegrino Chinotto	4.5
Soft Drinks Lemon, Lime & Bitters - Raspberry Lemonade - Coke - Coke No Sugar - Sprite - Soda Water - Tonic Water	4.5
Errol's Iced Tea	4.5
Iced Coffee - Mocha - Chocolate - Spicy Chai	6.5
Bonsoy Iced (DF, Vegan) Coffee - Dark Chocolate - Mocha w/ soy ice-cream	8.5
Spiders Cola - Lemonade - Raspberry Lemonade	6.5
Milkshakes / Kids-shakes / Thick-shakes Chocolate - Vanilla - Strawberry - Cookies & Cream - Caramel - Banana - Coffee	6.5/5/7.5
Fresh Orange Juice	7
Purezza Sparkling Water 700mL	5

DESSERTS

Check out our full range of sweets and treats on display, all baked by our in house pastry chefs.

TO START

Salumi (LG*) pancetta, prosciutto, sliced calabrese, marinated olives, beetroot carpaccio topped with goats cheese & walnuts, hummus & crispy turkish bread	25
Fried Calamari (LG*) drizzled with a coriander & lime dressing, served with herbed mayo & a side salad	18.5
Prawn Skewers (LG) garlic & herb marinated prawn skewers, served with a rocket & cucumber salad & lime	18.5
Garlic Focaccia (V*) topped with cheese & oregano	11
Gourmet Bruschetta pesto, tomato, Spanish onion, fetta, olives, coriander & fresh basil	16.5

ON THE LIGHTER SIDE

Open Lamb Wrap (LG*) slow cooked pulled lamb, caramelised onion & hummus with a salad of wild rocket, barley, currants, pomegranate & vinaigrette	19
Grilled Chicken Salad (LG) on a salad of wild rocket, pear, pomegranate, walnuts with a vinaigrette dressing	19
Thunder Salad (V*, LG) quinoa, spinach, broccoli, avocado, pear, fetta, mint & pumpkin seeds with a lime vinaigrette dressing	20
Zucchini Noodle & Avocado Salad (LG) fresh zucchini noodles, spinach, avocado, mint, fetta, walnuts, chilli & a boiled egg with a mint & Greek yoghurt dressing	16.5
Add Haloumi 7	Add Grilled Chicken 5
Add Smoked Salmon 6	Add Grilled Lamb 10

GNOCCHI

Pan Fried Ricotta Gnocchi with roasted pumpkin, tomato, capers, goats cheese & smoked eggplant	19.5
Ricotta Gnocchi with Lamb cherry tomato, capers, chilli & basil pan fried in olive oil, topped with a fillet of lamb	22

PASTA

Spaghetti Marinara prawns, scallops, mussels, calamari, basil & chilli cooked in a white wine, butter & lime sauce	24
Fettuccine Carbonara bacon, onion, egg, cream, mushroom, cracked pepper, spring onion & shaved parmesan	18
Penne Pollo e Funghi with chicken, mushroom, basil, white wine & cream sauce, topped with shaved parmesan	18
Lasagna traditional wagyu beef lasagna with béchamel sauce & shaved parmesan	18
	Add Salad 3.5

RISOTTO

Chicken (LG) with leek & lemon, topped with shaved parmesan	19
Pumpkin & Spinach (LG) with goats cheese, parmesan & pinenuts	20
Wild Mushroom & Thyme (LG) topped with goats cheese & truffle oil	19
	Add chicken 5



MAINS

Steak Sandwich (LG*) with bacon, scamorza bianca (italian white cheese), lettuce, caramelised onion, beetroot, tomato relish & aioli on turkish bread, served with steak fries	22
Errol's Burger wagyu beef, egg, bacon, cheddar, lettuce, caramelised onion, tomato relish, house mayo on a turkish bun, served with steak fries	20
Crispy Chicken Burger panko crumbed chicken, mayo, scamorza bianca, bacon, lettuce and a mango & avocado salsa on a sourdough bun, served with sweet potato fries	20
Corona Battered Flathead Tails with chips, herb mayo & a green garden salad	19.5
Chicken Parmigiana panko crumbed chicken schnitzel topped with virginian ham, napoli & scamorza bianca, served with chips & salad	25.5
Sweet Potato, Chickpea & Coconut Curry (V) served on quinoa with organic coconut yoghurt & warm flat bread	19.9
Crispy Skin Salmon (LG) served with fried rosemary chat potatoes, steamed vegetables & a lemon butter sauce	29.5
Black Angus 300g Scotch Fillet (LG) served with fried rosemary chat potatoes, grilled broccolini & your choice of mushroom or peppercorn sauce	35

TO SHARE

Steak Fries with herb mayo	9.5
Sweet Potato Fries with herb mayo	12
Haloumi Fries panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt	15
Fennel & Orange Salad (LG) with radish, rocket, onion, kalamata olives, dressed in a vinaigrette & topped with walnuts	12
Wild Rocket Salad (LG) with asparagus, cherry tomato, avocado & shaved parmesan, dressed with basil oil	13
Stir Fried Broccolini (LG) topped with house made hazelnut dukkah	12
Extra Herb Mayo or Aioli	.5

V - Vegan LG - Low Gluten V* - Vegan Option LG* - Low Gluten Option

TRADITIONAL PIZZA

Medium 16 Large 20 Low Gluten 19.5 Vegan Mozzarella +2
The Lot Napoli, mozzarella, salami, bacon, virginian ham, onion, pineapple, mushroom, capsicum, olives & anchovies
Margherita Napoli, mozzarella, bocconcini & oregano
Capricciosa Napoli, virginian ham, mozzarella, mushrooms, black olives & anchovies
Hawaiian Napoli, mozzarella, Virginian ham & pineapple
Errol's Special Napoli, mushrooms, hot salami, mozzarella, olives & bacon
Mexican Napoli, hot salami, mozzarella, peppers & chilli

GOURMET PIZZA

Medium 18 Large 22 Low Gluten 21.5 Vegan Mozzarella +2
BIANCA
Primavera Garlic, asparagus, artichoke, bocconcini, olives, mushroom, mozzarella & oregano
Prosciutto Garlic, mozzarella, pear, bocconcini, prosciutto & wild rocket
Pumpkin Garlic, mozzarella, roasted pumpkin, pine nuts, fetta & wild rocket
'Paper-thin' Ortolana Garlic, mozzarella, shaved zucchini, artichoke, eggplant, fetta & pesto
Pancetta Garlic, mozzarella, rosemary potato, onion, pancetta & goats cheese
ROSSO
Frutti di Mare Napoli, marinated prawns, scallops, calamari, cherry tomato, mozzarella & cracked pepper
Mediterranean Napoli, peppers, onion, olives, spinach, mushroom, mozzarella & fetta
Belissima Napoli, mozzarella, eggplant, roasted potato, peppers, fetta & wild rocket
Chorizo Napoli, chicken, chorizo, bacon, mozzarella, bbq sauce & spring onion
Lamb Napoli, slow cooked pulled lamb, mozzarella, caramelised onion, peppers, spiced yoghurt & wild rocket
Tandoori Chicken Napoli, tandoori chicken, mozzarella, capsicum, baby spinach, Spanish onion & spiced yoghurt

KIDS 12 YEARS & UNDER

- Crumbed Chicken & Chips	- Fish & Chips	10
- Cheeseburger & Chips	- Spaghetti Bolognese	
- Hawaiian Pizza	- Margherita Pizza	- Lasagna

ALL DAY BREAKFAST Available Until 4pm

Sweet Potato & Kale Fritters with poached eggs, crispy pancetta, goats cheese & avocado, lime & mango salsa (LG)	18
Omelette with free range eggs, smoked bacon, roasted mushroom, tasty cheese & spring onion on sourdough	17
Eggs Benedict with hollandaise on your choice of ham, wilted spinach or smoked salmon	16.5