

HOTEL TIVOLI

BAR - RESTAURANT - CAFÉ - GAMING LOUNGE

2009 AHA SA AWARDS : BEST BISTRO

OPEN

7 Days

Lunch & Dinner

Our Service Philosophy

We want to make great food affordable to everyone! We ask that you order your food and beverage at the bar in order to maintain our great prices. You may run an account for your table for ease of ordering or each customer may pay individually... It's up to you! Please enjoy.

Please order Food & Beverage at the Bar

Accounts are Available with Credit Card

WWW.PRESTONBARGROUP.COM

TAPAS

1 for \$8.00

2 for \$14.00

4 for \$24.00

Salt & Pepper Baby Squid

Aged Prosciutto Crostini

Sardine Tostada

Chicken Liver Parfait

Grilled Chilli Prawns

Arancini alla Arrabiatta

Five Spice Crispy Chicken

Brandade Stuffed Peppers

Twice Cooked Pork Belly

House Marinated Local Kalamata Olives

THE SHARE PLATE

Salt & Pepper Baby Squid, Chicken Liver Parfait, Brandade Stuffed Peppers, Aged Prosciutto, Warm Local Kalamata Olives & Sundried Tomato, Oregano & Parmesan Bread
\$22.00

Please order Food & Beverage at the Bar

BREADS

Charred Rustic Bread & Warm Local Marinated Kalamata Olives

Grilled Flatbread & Taramousalata

Semidried Tomato, Parmesan & Oregano Bread

All Breads \$6.00

OYSTERS

Freshly Shucked Coffin Bay Oysters

Natural : Lemon

Asian : Green Nahm Jim

El Diablo : Grilled with Bacon & Spicy Kilpatrick Style Sauce

Dozen \$19.00 Half \$11.00

THE SHARE PLATE

Salt & Pepper Baby Squid, Chicken Liver Parfait, Brandade Stuffed Peppers, Aged Prosciutto, Warm Local Kalamata Olives & Sundried Tomato, Oregano & Parmesan Bread
\$22.00

SIDES

Calabrese Salad with Cucumber, Tomato, Olive & Provolone	\$8.00
Steamed Seasonal Vegetables with Olive Oil	\$7.00
Hand Cut Wedges & Roasted Garlic Dip	\$8.00
Chips with Mayonnaise	\$7.00

Please order Food & Beverage at the Bar

MAINS

Grain Fed Clare Valley Beef Fillet

Jamón & Manchego Croquette, Bean Salad & Salsa Romesco
\$32.00

Free Range Chicken Breast

Woodside Goats Cheese, Mushroom & Thyme Ravioli, Lentils & Carrot Emulsion
\$23.00

Tasmanian Atlantic Salmon

Blue Swimmer Crab Stuffed Tomato, Cucumber Ribbon Salad & Macadamia Nut Aioli
\$24.00

Moroccan Spiced South Australian Lamb Rump

Red Pepper Salad, Mint & Yoghurt Panna Cotta, Cumin Scented Beetroot & Salsa Verde
\$26.00

PASTA - PAELLA - RISOTTO

Taglierini al Granchio

Local Blue Swimmer Crab, Cherry Tomatoes, Asparagus, Saffron & Salmon Pearls
\$23.00

Rotolo con Zucca

Roast Pumpkin, Spinach, Ricotta & Sage Rotolo, Tea Soaked Muscatels,
Confit Garlic Paint & Pine Nuts
\$19.00

Cavatelli con Gamberi

Australian Prawns, Roast Mushrooms, Artichokes, Gremolata & Truffle Parmesan
\$21.00

Paella Verano

San José Chorizo, Free Range Chicken, Local Prawns, Mussels, Roast Capsicum Sofrito &
Saffron Infused Calasparra Rice
\$24.00

Risotto con Pollo

Slow Poached Free Range Chicken, Jindi Blue Cheese, Pickled Pear, Baby Spinach & Walnuts
\$21.00

Please order Food & Beverage at the Bar

PUB PLATES

LUNCH SPECIAL : MONDAY - THURSDAY

Order any Pub Plate & Receive a Complimentary Pint of Local Beer or Glass Of Wine

Summer Grilled Chicken Salad

Peaches, Celery, Almonds, Mixed leaves & Sour Cream Aioli
\$16.00

Tivoli Burger

Grilled Beef Pattie, Bacon, Provolone Cheese, Lettuce,
Beetroot Relish, Aioli & Chips
\$15.00

Cajun Chicken Burger

Spicy Grilled Chicken Breast, Cheese, Lettuce, Roast Capsicum,
Caramelised Onion, Sour Cream & Chips
\$15.00

Coopers Pale Ale Battered Garfish & Chips

Garden Salad & House Made Tartare Sauce
\$17.50

Crumbed Calamari

Garden Salad, House Made Tartare & Chips
\$16.00

Chicken or Beef Schnitzel

Garden Salad & Chips
Parmigiana, Gravy, Pepper or Mushroom Sauce
\$17.00

Chicken & Eggplant Tagine

Prune & Saffron Cous Cous with Minted Yoghurt
\$16.50

Beef & Cashew Nut Stir Fry

Asian Vegetables, Coriander, Basil & Chilli
\$15.00

South Australian *Grain Fed* Rump Steak (350gms)

Garden Salad & Chips
Gravy, Peppercorn or Mushroom Sauce
\$22.00

Please order Food & Beverage at the Bar

DESSERTS

Rich Chocolate Mudcake

Adelaide Hills Cherry Compote & Coconut Cream
\$12.00

Mango Panna Cotta

Macerated Tropical Fruit Salsa & Passionfruit Coulis
\$9.00

Grilled S.A. Peaches

Toasted Pannetone, Frangelico & Yoghurt
\$9.00

Pisctachio Semifreddo

Bitter Orange Sauce & Praline
\$12.00

Australian Cheese Selection

Tarago River Triple Cream Brie, Jindi Blue & Centenary Rinded Vintage Cheddar
Served w/ Muscatels, Pear & Lavoch
For 1 \$12.00 For 2 \$16.00

MOSCATO, STICKY & FORTIFIED WINES

- 08 Two Hands 'Brilliant Disguise' Moscato - Barossa Valley, South Australia
\$30.00 b
- 08 Torbreck 'The Bothie' (375mls) - Barossa Valley, South Australia
\$31.00 b
- 07 Mr Riggs Sticky End Late Harvest Viogner (375mls) - South Australia
\$35.00 b
- Campbells Rutherglen Muscat - Rutherglen, Victoria
\$ 8.00 g
- 04 Penny's Hill Fortified Shiraz - Barossa Valley, South Australia
\$ 8.00 g
- All Saints 25 y.o. 'Grand' Tokay - Victoria
\$ 12.00 g
- Alvear Pedro Ximenez Sweet Sherry - Spain
\$ 6.00 g

Please order Food & Beverage at the Bar

SPARKLING WINE

	Glass	Bottle
NV Step Rd Chardonnay Pinot Noir Langhorne Creek, South Australia	\$8.00	\$38.00
09 Bird in Hand Sparkling Pinot Adelaide Hills, South Australia	\$8.50	\$40.00
NV 'The Black Chook' Sparkling Shiraz McLaren Vale, South Australia	\$8.00	\$38.00
06 Chandon Vintage Brut Yarra Valley, Victoria		\$65.00

CHAMPAGNE

NV Moët & Chandon Brut Impérial (200ml) Champagne, France		\$35.00
NV Moët & Chandon Brut Impérial Rosé (200ml) Champagne, France		\$35.00
NV Veuve Clicquot Yellow Label Reims, France		\$120.00
NV Moët & Chandon Imperial Nectar Champagne, France		\$130.00
NV Moët & Chandon Brut Impérial Rosé Champagne, France		\$140.00
NV Ruinart Blanc De Blancs Reims, France		\$150.00
00 Dom Perignon Epernay, France		\$330.00

ROSÉ

09 Paxton Shiraz Rosé King Valley, Victoria	\$8.00	\$38.00
09 Rockford Alicante Bouchet Barossa Valley, South Australia		\$40.00

WHITE WINE

	Glass	Bottle
08 Trentham 'La Famiglia' Moscato Trentham Cliffs, New South Wales	\$7.50	\$36.00
09 Swings & Roundabouts Sauvignon Blanc Semillon Margaret River, Western Australia	\$8.00	\$38.00
09 Nova Vita Sauvignon Blanc Adelaide Hills, South Australia	\$8.00	\$38.00
08 Alta Pinot Grigio Adelaide Hills, South Australia	\$8.50	\$40.00
09 Kilikanoon 'Mort's Block' Riesling Watervale, South Australia	\$8.50	\$40.00
09 Spy Valley Sauvignon Blanc Marlborough, New Zealand	\$8.50	\$40.00
08 Rockbare Unwooded Chardonnay McLaren Vale, South Australia	\$8.00	\$38.00
08 Two Hands 'Brilliant Disguise' Moscato Barossa Valley, South Australia		\$30.00
03 Wolf Blass 'White Label' Chardonnay Adelaide Hills, South Australia		\$65.00
08 Bay Of Fires Sauvignon Blanc Pipers River, Tasmania		\$48.00
08 Catalina Sounds Sauvignon Blanc Marlborough, New Zealand		\$42.00
07 Deviation Road Reserve Chardonnay Adelaide Hills, South Australia		\$48.00
09 Tim Adams Pinot Gris Clare, South Australia		\$34.00
08 Seppelt Drumborg Riesling Drumborg, Victoria		\$50.00

RED WINE

	Glass	Bottle
08 Running With Bulls Tempranillo Barossa Valley, South Australia	\$8.00	\$38.00
08 Schild Estate Grenache/Mataro/Shiraz Barossa, South Australia	\$8.00	\$38.00
05 Jenke Cabernet Sauvignon Barossa Valley, South Australia	\$8.00	\$38.00
07 Cape Barren 'Native Goose' Shiraz McLaren Vale, South Australia	\$ 8.50	\$40.00
08 St. Johns Road 'Blood & Courage' Shiraz Barossa Valley, South Australia	\$ 8.50	\$40.00
07 42 Degrees South Pinot Noir Cambridge, Tasmania	\$ 8.50	\$40.00
08 Battle of Bosworth Organic Shiraz McLaren Vale, South Australia		\$38.00
05 Radford & Roennfeldt Grenache Barossa Valley, South Australia		\$42.00
07 Mitolo 'Jester' Shiraz McLaren Vale, South Australia		\$50.00
07 Maverick 'Twins' GSM Barossa Valley, South Australia		\$48.00
07 Glaetzer 'Bishop' Shiraz Barossa Valley, South Australia		\$50.00
05 Brothers in Arms 'No. 6' Shiraz Cabernet Langhorne Creek, South Australia		\$42.00
08 Two Hands 'Angels Share' Shiraz McLaren Vale, South Australia		\$52.00
08 Palacios Remondo 'La Vendimia' Tempranillo Rioja, Spain		\$55.00

CELLAR SELECTION

05 Pinfolds 'St Henri' Shiraz Regional Blend, South Australia	\$125.00
06 Rockford's 'Basket Press' Shiraz Barossa Valley, South Australia	\$120.00
07 Occam's 'Razor' Shiraz Heathcote, Victoria	\$72.00
05 Rockbare 'Barossa Babe' Shiraz Barossa Valley, South Australia	\$65.00
06 Samuel's Gorge Shiraz McLaren Vale, South Australia	\$70.00
04 Penfolds 'Grange' Shiraz Cabernet Regional Blend, South Australia	\$875.00
06 Rusden 'Boundaries' Cabernet Sauvignon Barossa Valley, South Australia	\$110.00
05 Two Hands 'Aphrodite' Cabernet Sauvignon Barossa Valley, South Australia	\$160.00
06 Fox Creek Reserve Cabernet Sauvignon McLaren Vale, South Australia	\$70.00
07 Dog Point Pinot Noir Marlborough, New Zealand	\$70.00
06 Scorpo Pinot Noir Mornington Peninsula, Victoria	\$65.00
06 Penfolds Bin 138 Grenache Shiraz Mourvedre Regional Blend, South Australia	\$55.00
06 Rockfords 'Rod & Spur' Shiraz Cabernet Barossa Valley, South Australia	\$65.00
06 d'Arenberg 'Ironstone Pressings' GSM McLaren Vale, South Australia	\$100.00

COCKTAILS

REVISTED CLASSICS

Choose one of these well loved classics or try one of our house variations.

Moscow Mule

Invented in 1941 by John G. Martin and John "Jack" Morgan in the 'Cock 'n' Bull Tavern' on Sunset Boulevard, Los Angeles. This drink fixed their problem of Jack having a lot of ginger beer he couldn't sell and John having a lot of "White Whiskey" he couldn't sell.

This drink is credited with starting the world Vodka craze.

A kick in the pants mixture of Vodka, Lime Juice, Angostura Bitters & Ginger Beer

\$16.50

Cinnamon & Vanilla Mule

Absolut Vanilia, Cinnamon Syrup, Angostura Bitters, Lime Juice & Ginger Beer

\$16.50

--

Margarita

The Margaritas' history is so confusing; everyone has a story of how it was invented! Most of these stories involve naming it after one captivating lady or another so we can assume that part of the story is true. Luckily, Margarita whoever she was, inspired a truly wonderful drink.

Don Julio Blanco Tequila is shaken with Lime Juice & Cointreau, served with half a Salt Rim.

\$18.00

Roast Capsicum Margarita

Jose Cuervo 1800 Reposado Tequila, Roasted Capsicum & Agave Nectar

\$17.50

Pineapple & Cracked Pepper Margarita

Jose Cuervo 1800 Reposado Tequila, Grilled Pineapple, Lime Juice & Cracked Pepper

\$17.50

--

COCKTAILS

REVISTED CLASSICS

Choose one of these well-loved classics or try one of our house variations.

Aviation

The first mention of this drink was in a book by Hugo Ensslin, 'Recipes for Mixed Drinks' in 1916. Plymouth Gin is shaken with Lemon Juice, Luxardo Maraschino Liqueur & a touch of Sugar
\$16.50

Cucumber & Elderflower Aviation

Martin Millers Gin, St. Germain Elderflower Liqueur, Luxardo Maraschino Liqueur & Lemon Juice
\$16.50

--

Manhattan

Created in 1874 in the Manhattan Club, New York, for a party hosted by Jennie Churchill (mother of Winston) for the then newly elected Mayor of New York, Samuel Tilden. A classic mixture of Rye Whiskey, Italian Vermouth, Maraschino Liqueur & Fee Brothers Barrel Aged Bitters
\$17.00

Rhubarb & Apple Manhattan

Makers Mark Bourbon, Italian Vermouth, Fee Brothers Rhubarb Bitters & Apple Juice
\$16.50

--

Mojito

The Mojito is again a drink with its history shrouded in confusion. Some say the drink is a derivative of the El Draque, named after Sir Francis Drake who roamed the seas as a pirate in the early 1500's, others say the name Mojito is a derivative of the Spanish word 'Mojadito' meaning 'little wet'.

Whatever the history, when Havana Club Rum, Mint, Sugar & Soda come together, it's a beautiful thing.
\$16.50

Grilled Pear & Maple Syrup Mojito

Havana Club Rum, Mint, Maple Syrup, Pear Puree & Soda
\$17.00

--

COCKTAILS

ORIGINALS

Straight from the brain of the bar nerd...

Tivoli Martini

Our signature Martini based on design cues from the hotel.

Blavod Vodka, Chambord, Crème de Cacao, Pearl Dust & White Chocolate Foam

\$16.50

Flaming Monk

A competition special that the bar nerd loves and treasures.

Smirnoff Black No.55, Benedictine, Fennel & the Magic of Fire

\$16.50

Vanguard Cocktail

A simple and elegant drink.

Aviation Gin, St. Germain Elderflower Liqueur & Sparkling Wine

\$15.00

Smokey Martini

Famous Grouse goes wonderfully with stonefruits.

Grilling the fruit accentuates the smokiness in the Whisky.

Famous Grouse Whisky, Apricot Brandy, Grilled Apricots & Lemon Juice

\$16.00

Tivoli High Tea

High tea can be a bit boring. Gin can usually help with that problem.

Tanqueray Gin, Peach Schnapps, Earl Grey Tea Syrup & Lemon Juice

\$16.00

Mexican Sunrise

The bar nerd came up with this drink from the remnants of bottles he had in his hotel room in Jalisco Mexico after being out all night and needed something special to complement the sun rising.

Tequila, Ginger Liqueur, Quince Paste, Pineapple Juice, Lime & Soda

\$17.00

COCKTAILS

FORGOTTEN CLASSICS

*These drinks have been rescued from obscurity thanks to our resident bar nerd.
They're all interesting and very tasty...*

Bijou

Bijou means 'jewel' in French and refers to the colour of the ingredients representing the three most valuable jewels : Gin for Diamonds, Sweet Vermouth for Ruby's and Chartreuse for Emeralds.

Gin, Sweet Vermouth, Chartreuse & Orange Bitters

\$16.50

Suffering Bastard

A wonderful Tiki inspired drink named in honour of your bartender... the suffering bar steward.

Bourbon, Gin, Lime & Ginger Ale

\$16.50

Ward 8

Invented in 1898 in honour of Martin M. Lomasney and named after his victory in Ward 8, New York that gave him the winning margin to capture a seat in the state legislature.

A politically charged mix of Rye Whiskey, Lemon, Sugar & Raspberries

\$17.00

Webster

Not sure on the history of this one. Damn tasty drink though. 'What you talkin' bout Willis?'

Gin, Dry Vermouth, Lime Juice & Apricot Brandy

\$16.50

Button Hook

Gathered from an obscure reference with no real history, but just a really weird interesting drink

Cognac, Apricot Brandy, Pernod & Crème de Menthe

\$16.50

COCKTAILS

PIRATE DRINKS

*Our resident bar nerd thinks himself to be a Pirate at times...
He also likes to drink like one.*

Canchancara

A traditional Cuban drink, drunk by Pirates of the region.

Rum, Honey, Lemon Juice

\$16.00

Grog

Served to every sailor in the British Royal Navy from when Vice Admiral Edward Vernon began the tradition in 1740, until it was stopped in 1970 on Black Tot Day, a very sad day indeed!

Pussers Rum, Lime Juice, Water & Dark Cane Sugar

\$17.00

Bumboo

The closest thing to what real Pirates drink! The Nutmeg and Cinnamon hide the harshness of the rum, but no lime was needed to stave off scurvy as the pirates made shorter voyages than the Navy.

Rum, Water, Nutmeg & Cinnamon

\$16.00

CREAMY DRINKS

As much as the bar nerd has tried to outlaw these drinks, ladies keep on ordering them...

Pina Colada

First mentioned in the New York Times in 1950, this drink just won't go away.

We use actual coconut cream in our version. No flavoured rums here!

Appleton Estate Rum, Pineapple & Coconut Cream

\$17.00

Spiced Cream

Tastes just like Christmas in a glass, but can be enjoyed all year round.

Morgan's Spiced Rum, Dark Crème de Cacao, Jagermeister & Cream

\$16.50

Apple Custard Martini

Dessert in a glass! The only nice drink that the bar nerd has seen with Advocaat involved.

Vodka, Apple Schnapps, Advocaat

\$16.00

If you have not found a cocktail on our list that you like, please ask your bartender and let us tailor a drink for you

BOILERMAKERS

The best way to unwind after a busy day

A shot of Ardbeg with a Coopers Dark Ale chaser	\$18
Glenfiddich 12yo with a Knappstein Lager chaser	\$18
A shot of Glenkinchie 10yo served with a Little Creatures Pale chaser	\$20
A shot of Ron Zacarpa 23yo with Guinness chaser	\$29

If you have not found a cocktail on our list that you like, please ask your bartender and let us tailor a drink for you