

FUNCTIONS

Gryphons has small & large spaces on offer for birthdays, corporate events or special occasions. Book anything from a table to the whole venue, which can hold up to 185 people.

We have a range of food & beverage packages available to cater for any occasion & budget, ranging from tapas to sit down meals.

Let us make your next event at Gryphons a memorable one.

WEEKLY SPECIALS

Monday- \$25 Burger & Pint

Tuesday- \$25 Chicken Parma & Pint

Wednesday- \$20 Pizza & Pint

THIS IS THE LATSEST COPY 16.10.17



BREAKFAST

Monday - Wednesday

9am-11.45am

Thursday-Saturday

8am-11.45am

Sunday 9am-11.45am

LUNCH

From 11.45am 7 days

DINNER

Monday-Saturday



@gryphonscaffe



gryphons caffe bar



www.gryphons.com.au



info@gryphons.com.au



6260 8848

BEER & CIDER

ON TAP

	S	L
Asahi Black 5.5%	9	12
Bentspoke Barley Griffin 4.2%	9	10
Coopers Pale Ale 4.5%	8.5	9.5
Hahn Super Dry 4.6%	7.5	8.5
Heineken 5%	9	10
Furphy 4.4%	8.5	9.5
James Squire Golden 4.5%	8.5	9.5
James Squire Lashes 4.2%	8.5	9.5
Kosciuszko Pale Ale 4.5%	8.5	9.5
Monteiths Apple Cider 4.5%	8.5	9.5

Look for beer specials at bar

BOTTLES

Asahi	9
Boags Premium	8
Boags Light	6
Carlton Draught	7
Coopers Sparkling or Stout	9
Corona	8
Peroni	8
Peroni Leggara	7.5
Pure Blonde, Crown Lager	8
Stella Artois	8
Tooheys Extra Dry	8
XXXX Gold	6
Guinness Cans	10
Pear Cider	8
Rekordelig	8
Somersby Apple/Blackberry	9

DRINKS

Coffee l **Cup 3.5 Mug 4** - Flat white, cappuccino, latte, Long black, short black, macchiato, hot chocolate, chai latte

Flavoured Hot Chocolate l **Cup 4 Mug 4.5** Jaffa or Peppermint

Smoothies 6.5 – Banana & chai l mixed berry

Extras 0.50 ea – Soy, almond, lactose free milk, syrup, extra shot

Iced Coffee l **Iced Chocolate 6**

Tea 4 – English breakfast, earl grey, chamomile, peppermint, chai, green

Milkshakes 5 l **Thickshakes 6** – Chocolate, strawberry, caramel, banana, mars bar, cherry ripe

Pick Me Up 5 - Mixed juice & Berocca shake

For the kids – Babycino 2 Milkshake 3.5

BREAKFAST

Deeks Bakery Gluten Free Bread 2 extra

* **Thick-cut Sourdough 6**– Toasted with your choice of vegemite, peanut butter, Nutella, honey, jam

* **v Free Range Eggs 9.5** – Poached, scrambled or fried eggs served on toasted sourdough

Breaky Burger 15 – Fried egg, bacon, spinach, avocado, cheese, caramelized onion, sweet potato rosti & relish

v Buttermilk Hotcakes (3) 18 – Fluffy buttermilk hotcakes served with maple syrup, berry compote and vanilla bean ice-cream

v Mushrooms on Toast 15 – Garlic & thyme infused mushrooms with wilted spinach, sun dried tomatoes & fried haloumi drizzled with lemon olive oil on toasted sourdough

v Baked Beans 15 – House made baked beans slow cooked in Napoli sauce served with toasted sourdough

* *gluten free available*

WHISKY

Islay

Laphroaig 10yo 11

Lagavulin 16yo 16

Speyside

Glenrothes Alba Res 12

Balvenie Dbl 12yo 13.5

Balvenie 14yo 15

Balvenie 17 yo 18

Balvenie 21yo 24

Glenrothes 1998 12.5

Glenrothes 17yo 18

Glenlivet 12yo 10.5

Highlands

Glenmorangie 10yo 12.5

Glenmorangie Nectador 13.5

Glenmorangie Lasanta 12.5

Oban 14yo 16

Aberlour 12yo 16

Lowlands

Auchentoshan 10.5

Isle of Skye

Talisker 10yo 12.5

Blends

J. Walker Red 8

J. Walker Dbl Black 9.5

Dimple 12yo 10

Chivas Regal Extra 10

WHISKY

Jack Daniels 8.5

Jack Daniels Honey 8.5

Gentleman Jack 9.5

Jack Daniels Fire 8.5

Irish

Jameson 8.5

Glendalough 13 yo 15

Glendalough 7yo Single Malt 12

Canadian

Canadian Club 8.5

Crown Royal 9.5

Japanese

Nikka 13.5

Cognac & Port

Courvoisier Cognac 12

Grant Burge Muscat 8

Penfolds Grandfather 14.5

COCKTAILS

Espresso Yourself 20

Belvedere vodka | Jack Daniels honey | tuaca, espresso

Blue Hawaiian 15

Bacardi | blue curacao | coconut cream | pineapple juice

Apple Cider Mojito 15

Bacardi | apple cider | mint | lime

Hendricks Summer Mule 20

Hendricks | elderflower syrup | mint | cucumber | ginger beer

* **Breakfast Bruschetta 15.5** – Tomato, Spanish onion, basil & avocado salsa atop sourdough with crispy bacon, feta & balsamic glazed roquette

* **v Smashed Avocado 14**– Smashed avocado on toasted sourdough, topped with 2 poached eggs and lemon olive oil. – **Add smoked salmon \$4**

Eggs Benedict – With citrus hollandaise & choice of: Florentine **18**

Sriracha pulled pork, bacon or smoked salmon **21**

Gryphons Breakfast 24 – 2 Poached, scrambled or fried eggs, sweet potato rosti, roasted tomatoes, button mushrooms, Spanish chorizo, crispy bacon & wilted spinach with toasted sourdough

Extras – 3 ea Button mushrooms, roasted tomatoes, baked beans, sweet potato rosti, egg

4ea crispy bacon, avocado, smoked salmon

FOR THE KIDS 8

1 Egg & bacon or 1 Hotcake & maple syrup

* *gluten free available*

SANGIOVESE & CHIANTI

Primo Estate Shiraz Sangiovese	McLaren Vale 2015	40
Fratelli Nistri Chianti	Prato Italy 2015	46

CELLAR SELECTION

Cape Mentelle Cab Sauv	Margaret River 99	120
Penfolds Bin 407 Cab Sauv	Margaret River 12	140
Cape Mentelle Cab Sauv	Margaret River 98	140
Penfolds Bin 389 Cab Shiraz	South Australia 12	130
McNicol Shiraz	Clare Valley 2005	90
Brokenwood Shiraz	Hunter Valley 99	120
Penfolds Bin 150 Marananga Shiraz	Barossa Valley 2012	145
St Halleys Old Block Shiraz	Barossa Valley 09	130
Ben Potts 'Fiddlers Block' Shiraz	Langhorne Creek 06	135
Bowen Estate Ampelton Shiraz	Coonawarra 1998	140
Brokenwood Graveyard Vineyard Shiraz	Hunter Valley 1999	290
Henschke Keyneton Euphorium	Barossa Valley 2009	90

RED WINE

RED WINES

The Fortunate Son Shiraz	S.A 2014	8/36
Coopers Crush Shiraz Cab merlot	Canberra District 2015	9/40

PINOT NOIR

Kerralee	Canberra District 2016	9/40
Waihopai	Marlborough NZ 2014	10/44

MERLOT & BLENDS

Kerralee Merlot	Canberra District 2013	8/36
Dandelion GSM	Barossa SA 2016	10/44

CABERNET SAUVIGNON

Ryder	Clare Valley SA 2015	8.5/38
Andrew Peace Café de Cabernet	Lime Coast SA	39
Killibinbin Seduction	Langhorne Creek SA 2013	9/40
Long Rail Gully	Murrumbateman NSW 2015	40
Yalumba 'The Signature'	Barossa SA	90

SHIRAZ

SHIRAZ CHALLENGE WINNERS

1st Sergi Seductive Shiraz	Adelaide Plains SA 2012	10/44
2nd Three Dark Horses	McLaren Vale SA 2016	44
Ryder	Clare Valley SA 2016	8.5/36
Kurtz Boundary Road	Barossa Valley SA 2015	40
Torbek Woodcutters	Coonawarra SA 2012	44
Jim Barry 'The Lodge Hill'	Clare Valley SA 2014	44
Hentley Farm 'Caretaker'	Barossa Valley SA 2015	45
Nick O'Leary	Bungendore NSW 2015	46

TAPAS

▼ **Beer Battered Chips s 8 m 12** – Served with sweet chilli & sour cream

* ▼ **Breads 9** – Garlic 1 chilli & garlic 1 cheesy garlic

* **Chorizo & Olives 15** – Pan fried Spanish chorizo & house marinated olives tossed in lemon oil and parsley with toasted sourdough

* **Calamari 16** – Lemon pepper and sea salt calamari with citrus aioli

* **Buffalo Wings 15** – Sticky buffalo wings tossed with house made BBQ sauce & Sriracha

Duck Pancakes (3) 18 – Hoi sin marinated duck with fried onion & shallots served in a Peking pancake

▼ **Nacho Bowl 16**– Spiced bean mix served atop corn chips with mozzarella, avocado, jalapeno's, corn, tomato onion salsa & sour cream
Add House-Smoked Pulled Pork \$3

* **Oysters – ½ Dozen \$18 or Dozen \$34:**
served natural with hendricks and dill vinaigrette
Or tempura battered with Thai glaze
subject to availability

Antipasti Platter 40 – cured meats, gourmet cheeses & house-made dips, candied walnuts & quince paste served with toasted sour dough, grissini sticks & crackers

* *gluten free available*

MAINS

Chicken Parma 24 – Crumbed chicken breast with Napoli sauce & stringy cheese served with garden salad & beer battered chips

Seafood and Chorizo Paella 26 – Saffron infused rice with seared scallops, calamari and chorizo. Topped with (3) tiger prawns and (3) NZ mussels, served with toasted sourdough

Beer Battered Barramundi 25 – Crispy beer battered barramundi fillets served with garden salad, beer battered chips & house made tartare sauce

***v Haloumi Stack 26** – Char grilled haloumi layered with sautéed ratatouille vegetables & Napoli sauce on a bed of balsamic roquette

Pork Ribs 30 – Bourbon BBQ ribs & cajun spiced beer battered chips served with dressed slaw & onion rings

FOR THE KIDS 12– fish & chips, 1 cheese burger & chips 1 nuggets & chips, 1 Frankfurt's & chips

*All kids meals served with ice-cream and choice of topping:- chocolate, strawberry or caramel

* *gluten free available*

WHITE WINE

WHITES

Summer Poppy Sauv Blanc Marlborough NZ 2016 **8/36**

RIESLING

Ryder Clare Valley SA 2017 **8.5/38**

Nick O'Leary Canberra District 2015 **10/44**

Summer Hill Canberra District 2016 **40**

Chaffey Bros Dufte Punk Eden Valley SA 2016 **43**

ROSÉ

Kerralee 'Ruby Rose' Canberra District 2016 **9/40**

Mitolo 'Jester' Sangiovese McLaren Vale SA 2017 **44**

SAUV BLANC

Little Darling Marlborough NZ 2016 **9/40**

Pear Tree Marlborough NZ 2015 **10/44**

Henschke Sem Sauv Blanc Adelaide Hills SA 2015 **45**

VERDEHLO

Bleasdale Potts Langhorne Creek SA 2016 **38**

PINOT GRIS

Brokenwood Pinot Gris Beechworth VIC 2016 **9/40**

CHARDONNAY

House Chardonnay **8/36**

Battle of Bosworth McLaren Vale SA 2016 **10/44**

SPARKLING

Paul Louis Brut Loire Valley, France **8.5/38**

DiVici Organic Prosecco Italy, 2015 **8/35**

Pink Moscato Bilbul NSW **8**

Louis Bouillot Nuits-Saint-Georges, **10/44**

Pierre Gimonnet Champagne, France **110**

CHENIN BLANC

Mark Bredif Vouvray Loire Valley, France 2015 **14/52**

SALADS

***v Caesar 16** – Crispy bacon bits, shaved parmesan, croutons, soft boiled egg & crisp cos dressed in a citrus aioli
Add grilled chermoula chicken or smoked salmon 4ea

v Vegetarian 20 – Quinoa, beetroot, crumbled feta, torn basil, walnut, radish, cherry tomatoes, pickled onion & roquette with an orange & poppy seed vinaigrette

***Calamari 20** – Lemon pepper and sea salt calamari with mesclun, cherry tomatoes, pickled Spanish onion & cucumber with aioli

Thai Beef 24 – Seared steak strips, roasted pumpkin, cucumber, Spanish onion, cherry tomatoes, crispy noodles & peanuts dressed with a rich Thai glaze

*** Chicken & Black Rice Salad 22**– Chermoula chicken breast, black rice, roasted sweet potato, coriander, cherry tomatoes & pickled Spanish onion, finished with orange & maple dressing

Soft Shell Crab Salad 24– Flash fried soft shell crab atop a salad of vermicelli noodles, roquette, cherry tomatoes, radish, chilli & fresh herbs served with chipotle mayo

Pig & Fig Salad 24– Seared prosciutto, goats cheese, figs, pomegranate seeds, candied walnuts & mesclun with an orange & poppy seed vinaigrette

** gluten free available*

BURGERS

All served with beer battered chips
Bunless burgers available 1 Deeks GF bread 2
Add jalapenos 2

v * Veggie 20 – Quinoa and beetroot patty, sliced tomato, pickled onion, roquette, roasted pumpkin and honey mustard

***Pulled Pork 20** – House smoked BBQ pulled pork, dijonnaise slaw & tomato relish

Beef 22 – Lean beef mince patty, rasher bacon, tasty cheese, beetroot, gherkins & relish topped with onion rings

Chicken 22 – Grilled chermoula chicken, bacon rashers, avocado, chipotle mayo, Spanish onion, Mesclun

** gluten free available*

GRILLS

- * 300g Sirloin 30
- * 200G Eye fillet 32
- * 350g Scotch fillet 36

All served with
chips & salad or
chips & garlic vegetables

Surf & Turf (Steaks Only) add 8

3 tiger prawns with Béarnaise sauce

* **Grilled Half Chicken 28** marinated in lemon & herbs

Sauces & Mustards | extra sauce 2

red wine jus, creamy mushroom jus, peppercorn jus, garlic & herb butter, hot English mustard, seeded mustard,

Dijon mustard

* *gluten free available*

PIZZA

All pizzas can be done Gluten Free 3 —on small base only

Half & half 2 — large only

Tropical 17 | 22 – Leg ham, pineapple

Supreme 18 | 24 – Capsicum, mushrooms, Spanish onion, pepperoni, tomato, ham, Kalamata olives, pineapple

vSpud 18 | 24 – Shaved potato, garlic crème fraiche, rosemary, chilli, parmesan

vMargherita 18 | 24 – Sliced & cherry tomatoes, basil, provolone

Peri Peri Chicken 18 | 24 – Peri Peri chicken, capsicum, Spanish onion, chipotle swirl

vMelanzane 18 | 24 – Capsicum, zucchini, eggplant, mushroom, caramelized onion & goats cheese

Chilli Chorizo 18 | 24 – Chorizo, jalapeno's, tomato, bacon

Gryphon 19 | 25 – Chorizo, pepperoni, smoked ham, bacon, capsicum & BBQ sauce

Yankee Swine 19 | 25 – House smoked pulled pork, provolone, Spanish onion, cherry tomatoes & balsamic glazed Roquette

Garlic Seafood 20 | 26 – Pesto marinated prawns, garlic calamari & scallops, lemon, chives

Prosciutto, Pear & Blue Cheese 20 | 26 – Prosciutto, blue cheese, caramelized pear, spinach, cherry tomatoes & candied walnuts

Moroccan Lamb 20 | 26 – Pulled lamb, Spanish onion, sliced tomato, spinach, sweet potato wedges, minted yoghurt