

COCKTAILS

SIGNATURES

SCARBOROUGH SUNSET	18
<i>Vodka, Aperol, passionfruit, lemon, aquafaba</i>	
CUCUMBER BREEZE	18
<i>Gin, cucumber, elderflower, lime, mint</i>	
LIMONCELLO SPRITZ	18
<i>Limoncello, prosecco, rosemary, soda, lemon</i>	
GRAPEFRUIT MARGARITA	20
<i>Tequila, Cointreau, grapefruit, lime, salt</i>	
BOULVEVARDIER	20
<i>Bourbon, vermouth, Campari</i>	

CLASSICS

APEROL SPRITZ	18
<i>Aperol, prosecco, soda, orange</i>	
HUGO SPRITZ	18
<i>Elderflower, prosecco, soda, mint</i>	
ESPRESSO MARTINI	18
<i>Vodka, Kahlua, espresso</i>	
CLASSIC MARGARITA	20
<i>Tequila, Cointreau, lime, salt</i>	

NON ALCOHOLIC

TUTTI FRUTTI	10
<i>Orange juice, pineapple juice, raspberry & lemonade</i>	
ITALIAN SPRITZEROL	10
<i>Lyre's Italian, Lyres Classico, soda, orange</i>	



HOW TO ORDER

1. Find a table.
2. Tap 'ME&U order & Pay' on table.
3. You'll receive a text when your food is ready.
4. Keep your phone handy for your pickup alert!

PREFER OLD SCHOOL?

Find a table, order at the bar, and you'll receive a pager to collect your food upstairs.



A SEASIDE STORY

Perched above the Illawarra coastline, Scarborough has welcomed travellers for over a century. Once a quiet mining village, it's now a place to unwind by the sea. The Scarborough Hotel carries on that legacy serving good food, great views, and coastal charm that never gets old.



THE SCARBOROUGH
• EST. 1886 •

SNACKS

CHEESY GARLIC BREAD	10
POTATO SCALLOPS	15
Malt vinegar, tomato sauce ^{ve}	
PRAWN SKEWERS ⁽²⁾	19
Miso mayo, lemon ^{gf, df}	
HAND CRUMBED SQUID RINGS	19
Chipotle aioli, lemon	

SIDES

STEAMED BROCCOLINI	14
EVOO, lemon, sea salt ^{ve, gf}	
MIX LEAVES SALAD	12
Lemon vinaigrette ^{ve, gf}	
CHIPS	11
Ketchup, aioli ^{gf, veo}	

KIDS

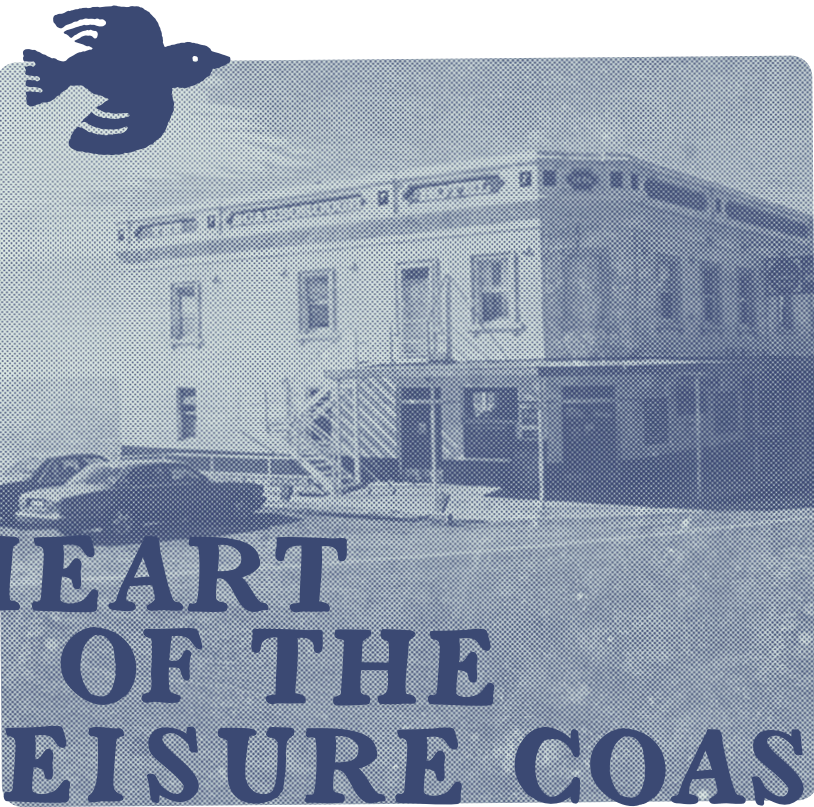
FISH & CHIPS ^{gf, df}	14
CHICKEN TENDERS & CHIPS	14
CHEESEBURGER & CHIPS	14
CHEESY TOMATO MACARONI BAKE ^v	12

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, gluten, dairy & soy product. A surcharge of 10% applies to all purchases on weekends and 15% on public holidays.

V- VEGETARIAN | GF- GLUTEN FREE
VE- VEGAN | DF- DAIRY FREE | N- NUTS | O- OPTION

MAINS

ROASTED CAULI SALAD	18
Rocket, chickpeas, red onion, tahini & almonds ^{ve, gf}	
Add: Peri Peri chicken ^{gf, df}	+9
Prawn skewer ^{gf, df}	+10
GRILLED BARRA FILLET	34
Crushed potatoes, salad leaves, lemon ^{gf}	
PRAWN LINGUINI	34
Tiger prawns, basil, cherry tomatoes, lemon	
SNAPPER PIE	36
Onion soubise, puff pastry, broccolini	
FISH & CHIPS	29
Flathead fillet, chips, tartare, lemon	
GRILLED CHICKEN BURGER	27
Bacon, pineapple, cheese, oak leaf, chipotle mayo, chips ^{gfo}	
BEEF BURGER	27
Wagyu patty, onion jam, tomato, pickles, cheese, oak leaf, dijonnaise, chips ^{gfo}	
CRUMBED STEAK DIANNE	38
300gm crumbed rump steak, crushed potato, salad leaves, Dianne sauce	



WINE

FIZZ			
Tyrrell’s Sparkling NV	12		66
Hunter Valley, NSW			
Mercer Prosecco NV	12		66
Hiltops, NSW			
Chandon Sparkling NV			82
Yarra Valley, VIC			
Veuve Cliquot NV	26		146
Reims, FRA			
WHITE			
Tyrrell’s Semillon Sauvignon Blanc 2023	11	16.5	50
Hunter Valley, NSW			
Tai Tira Sauvignon Blanc 2023	11	16.5	50
Marlborough, NZ			
Cloudy Bay Sauvignon Blanc 2024			89
Marlborough, NZ			
Riesling Freak No.3 2024	14	21	65
Clare Valley, SA			
Even Keel Pinot Gris 2023 ^(organic)			65
Mornington Peninsula, VIC			
Audrey Wilkinson Chardonnay 2023, Hunter Valley, NSW	12	18	56
Giant Steps Chardonnay 2022			89
Yarra Valley, VIC			
ROSE			
Gilbert Rosé 2023	12	18	56
Mudgee, NSW			
Rameau d’Or Provence Rosé 2022	15	22.5	70
Provence, FRA			
RED			
Storm Bay Pinot Noir 2023	12	18	56
Coal River, TAS			
Polperro Pinot Noir 2023 ^(organic)			115
Mornington Peninsula, VIC			
Terrazas ‘Reserva’ Malbec 2021	17	25.5	79
Mendoza, ARG			
Mercer ‘Nouveau’ Shiraz 2023	14	21	65
Hunter Valley, NSW			
Henschke ‘Five Shillings’ Shiraz 2023 ^(organic)			72
Barossa Valley, SA			
Ashbrook Estate Cabernet Sauvignon 2020	16	24	72
Margaret River, WA			