



ANDIE'S CHOICE



SMALL PLATES

For groups of 2+

[Whole table must select this option]

\$85pp

Grilled Olives [VE, GF]

Market Crudo / Eggplant, Almond, Za'atar [GF, DF]

Pane / Sherry, Evoo [GF bread available]

Stracciatella / Garlic Honey, Rosemary, Walnut [GF, V]

Casarecce / Vodka Red Sauce, Pork Sausage
[GF available on request]

Flat Iron Steak 250g / Yum Butter [GF]

Baby Gem / Pepita, Egg Yolk [GF, V, DF]

Honeycomb Tiramisu [V]

Sydney Rock Oyster / Lemon [GF]

6ea, ½ Doz 34, Doz 65

Grilled Olives [VE, GF]

7

Anchovy Toast / Olasagasti, Butter

6ea

Pane / Sherry, Evoo [GF bread available]

6 [2pc]

Lamb Breast Skewer / Harissa, Cabbage [GF]

14ea

Prosciutto di San Daniele [GF]

16

Market Crudo / Eggplant, Almond, Za'atar [GF, DF]

26

Stracciatella / Garlic Honey, Rosemary, Walnut [GF, V]

22

House Hommus / Sumac, Evoo [GF, VE]

8

Charcoal Prawns / Rome Xo [GF]

12ea

Hokkaido Scallop / Brown Butter, Lemon [GF]

13ea

V = Vegetarian VE = Vegan GF = Gluten Free DF = Dairy Free





LARGE PLATES

Casarecce / Vodka Red Sauce, Pork Sausage	32
Spaghetti / Cacio e Pepe [V]	25
Paccheri / Slipper Lobster, Fennel, Bottarga [GF pasta available on request]	35
Flat Iron Steak 250g / Yum Butter [GF]	65



SIDES

Charcoal Carrots / Yoghurt, Carraway [GF, V]	14
Potato / Romesco [GF]	12
Baby Gem / Pepita, Egg Yolk [GF, V, DF]	13
Shoestrings / Old Bay, Aioli [GF, VE]	10



DESSERT

Honeycomb Tiramisu [V]	15
Seasonal Sorbet [GF, DF, VE]	9
Affogato / Vanilla bean gelato, Fresh espresso Add liqueur [Frangelico/Amaretto/Grada Coffee Spirit]	12 +10



DESSERT WINES

Patrizi Moscato Piedmont, Italy	14	60
Samos Vin Doux Muscat Samos, Greece	17	70



APERITIVO/DIGESTIVO

Limoncello	11
Orange & Rosemary	12
Rakija, "DNA Distillery" Cultural heritage tied with the Balkan region - Grape [Shiraz] based spirit distilled. Also known as Ouzo or Arak	15

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SIGNATURE COCKTAILS

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Out in the Sun Vodka, Lychee, Peach, Cranberry, Citrus, Whites	24
Plum Negroni Gin, Plum Aperitif, Vermouth	23
Rye & Shine Rye Whiskey, Elderflower, Licor 43, Citrus	24
Limoncello Sour House Limoncello, Citrus, Whites	20
Garden of Eden Gin, Basil and Rosemary, Citrus	20
Mint Condition Gin, Cucumber, Mint, Tonic	18
Macadamia Espresso Martini Dark Rum, Macadamia, Licor 43, Espresso	24

SPRITZ MENU

Limoncello House Limoncello, Citrus, Pet Nat	20
Plum & Orange Plum Aperitif, Bizzaro, Pet Nat	22
Watermelon Watermelon Aperitif, Watermelon, Pet Nat	22

MARGARITA MENU

Classic/Spicy Tequila [Jalapeño infused for spicy], Triple Sec, Citrus	22
Tommy's Tequila, Agave, Citrus	24
Watermelon Tequila, Watermelon, Citrus	22
Kiwi and Pineapple Tequila, Pineapple, Kiwi, Citrus	22

Classic cocktails available on request





VINO

BUBBLES



2024 Ricca Terra "Cinderella's Beads"
Prosecco
Central Ranges, NSW

16 60

2021 Springvale Salute Sparkling
Freycinet, TAS

19 85

NV Gremillet Brut Selection Champagne
Champagne, FRA

29 120

WHITES

2024 MADA Blanc Pinot Gris Blend
Canberra District, ACT

16 70

2024 Ricca Terra "Bronco Buster" Italian Blend
Riverland, SA

16 70

2024 Cupitts "Hilltops" Fiano
Shoalhaven, NSW

16 70

2022 Yelland & Papps Roussane
Barossa, SA

22 95

2022 Manyara Chardonnay
Adelaide Hills, SA

16 70

ROSÉ & CHILLED



2024 Ricca Terra "Colour of Calmness"
Riverland, SA

16 70

2024 Chateau L'Escarelle Les Deux Anges
Provence, FRA

23 95

2023 Amanto Vino "Tramanto" Chilled Red
Margaret River, WA

15 60

2023 Uva Non Grata Gamay Chilled Red
Rhône Valley, FRA

23 95

RED

2024 Dr. Edge "Pinot Rain" Pinot Noir
TAS

21 90

2023 Uva Non Grata Gamay
Lyon, FRA

16 70

2023 Yelland & Papps "Vin de Soif" Grenache
Barossa, SA

16 70

2024 Unico Zelo "Pastafarian" Sangiovese
Clare Valley, SA

17 75

2024 Unico Zelo "Truffle Hound"
Clare Valley, SA

17 75

2023 In Praise of Shadows Shiraz
McLaren Vale, SA

16 75

2022 Frederick Stevenson Montepulciano
Barossa, SA

20 85





VINO

WHITES



2024 Hughs & Hughes Riesling Coal River, TAS	80
2024 Amisfield Organic Sauvignon Blanc Central Otago, NZ	70
2023 Le Battistelle Montesei Soave Classico Veneto, ITA	70
2022 Ca' Montini "Terre Di Valfredda" Pinot Grigio Trentino, ITA	85
2021 Wondalma Chardonnay Tumbarumba, NSW	80
2023 Louis Moreau Chardonnay Chablis, FRA	120
2024 LAS VINO "Between the Capes" Chardonnay Margaret River, WA	110

PINK & ORANGE

2023 Usher Tinkler "Death by Semillon" Pokolbin, NSW	70
2023 Good Intentions "Magnolia" Gewürztraminer Adelaide Hills, SA	80
2024 Delinquente "Weeping Juan" Nero D'Avola Pét-Nat Riverlands, SA	70

RED



2024 Ten Minutes by Tractor "10X" Pinot Noir Mornington Peninsula, VIC	90
2023 Matt Connell "Rendition" Pinot Noir Central Otago, NZ	100
2023 Stargazer "Kura" Shiraz Pinot Noir TAS	110
2022 Clos La Coutale Malbec Cohors, FRA	85
2022 Samuel's Gorge Tempranillo McLaren Vale, SA	100
2018 Gaelic Cemetery Cabernet Malbec Clare Valley, SA	95
2017 Bellwether Cabernet Sauvignon Coonawarra, SA	130





BEER & CIDER

Capital Brewing Blackberry Hard Lemonade [3.5%]	13
Young Henrys "Stayer" Mid Pale Ale [3.5%]	13
Capital Brewing "Haze Oasis" Hazy Pale Ale [4.5%]	13
Little Creatures "White Rabbit" Dark Ale [4.9]	14
Hawkes "Half XPA" Light [1.75%]	11
Bridge Rd "Free Time" Non-Alc Hazy [<0.5%]	11
Hills Cider Co Cloudy Cider [5.0%]	13

ON TAP

Estrella Damm Lager [4.6%]	13
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Rotating Locals

Ask your server what's pouring this week!

MP



NON-ALCOHOLIC COCKTAILS

Sundown Spritz Orange Aperitif, Watermelon, Soda	14
Andie's Ice Tea Non Alc "Gin", Chamomile Honey, Soda	14
Vovo Smash White Cane Distillate, Raspberry, Coconut, Citrus	14

ANDIE'S
YOUR SEASIDE LOCAL

WED-THU FROM 5PM
FRI-SUN FROM 12PM

0474-961-000
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andiesthirroul.com.au

A surcharge of 10% applies on Sundays & 15% on public holidays

