



ESPRESSO + KITCHEN + BAR

MARTINI+CO



DINING MENU

 www.martiniandco.com.au

WERRIBEE | PLENTY VALLEY | BAYSIDE | ROCKINGHAM | KNOX

BREAKFAST AVAILABLE TILL 12:00

MARTINI'S BREAKFAST BAR

Martini says.... morning after? I'm eggxactly what you're looking for

CHOC CHIP PIKELETS V 19.90

Martini's house fluffy Belgian Choc Chip pikelets served with berry compote, maple syrup and ice cream

MARTINI'S BIG FEAST 25.90

Two free-range eggs on sourdough bread, with grilled bacon, Spanish Chorizo, grilled market tomatoes, sautéed spinach, mushrooms and a golden hash brown

CANADIAN BREAKY 25.90

Southern fried chicken, crispy bacon, fried egg served with golden waffles, drizzled with maple syrup and fresh strawberries

FREE RANGE EGGS DONE YOUR WAY 17.90

Your choice of poached, scrambled or fried eggs on lightly toasted sourdough bread with grilled bacon

CITRUS AVOCADO SMASH V 22.90

Free-range poached eggs served with smashed avocado, chili and feta smash on lightly toasted sourdough bread, sprinkled with fresh herbs with beetroot dip

SPANISH SCRAMBLE 19.90

Scrambled eggs with basil pesto, parmesan, chili, Spanish onion and chorizo served on sourdough bread

MUSHROOM BRUSCHETTA V 21.90

Sautéed wild mushroom, garlic, thyme and goat cheese served on sourdough bread with poached eggs

B.E.L.T 17.90

ADD AVOCADO 5.00

Bacon, fried egg, lettuce, tomato and garlic aioli on a toasted brioche bun and a golden hashbrown

VEGGIE PATCH V 22.90

Pumpkin, mushroom, halloumi, Spanish onion, spinach and cherry tomato served with poached eggs, pesto and dukkah spice on a sourdough bread and balsamic glaze

BELGIAN SWEET ESCAPE V 21.90

ADD BACON 5.00

Waffles topped with Belgian chocolate ganache, berries and ice cream

GOT BENNY?

FLORENTINE V 19.90

ATLANTIC SALMON I 21.90

PULLED PORK 20.90

BACON 20.90

HAM 20.90

Lightly poached free-range eggs on a toasted Rustic Focaccia bread, with hash brown and drizzled with hollandaise sauce

ON THE SIDE

EXTRA EGG 2.50

EXTRA 2 EGGS 4.50

SPANISH CHORIZO 5.00

GRILLED BACON 5.00

GOLDEN HASH BROWN 4.50

GRILLED TOMATO 4.50

SAUTÉED MUSHROOMS 5.00

SAUTÉED SPINACH 5.00

AVOCADO 5.00

SMOKED SALMON I 6.00

GRILLED HALLOUMI 6.00

EXTRA ADD ONS 1.00

AIOLI

PARMESAN CHEESE

SOUR CREAM

SPICY AIOLI

BBQ SAUCE

FRESH CHILLI

TARTARE SAUCE



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MARTINI'S GRAZING BAR

Martini says.. let's eat....drink....repeat

ARANCINI BALLS V 17.90

Mushroom and mozzarella cheese risotto balls served with napoli, roquettes, balsamic glaze and parmesan

PORK AND GINGER DUMPLINGS 16.90

Fried pork and ginger dumplings served with Asian slaw and thai dressing

HERB GARLIC BREAD V 12.90

ADD CHEESE 3.50

Fresh Garlic herb butter on toasted focaccia bread

CALAMARI FRITTI I 17.90

Served with citrus salad, tartare sauce, balsamic glaze and a lemon wedge

GET IN YOUR WINGS- BUFFALO OR BBQ 17.90

Your choice of chicken wings and drumlets served with blue cheese dressing

GRILLED PRAWNS GF I 21.90

Served with Asian salad, crispy shallots, spicy aioli and lemon wedge

MUSSELS- A 42.90

SUGO FINTO OR CREAMY WHITE SAUCE TO SHARE

Tossed in your choice of sauce, finished with fresh parsley and served with rustic bread

CLASSIC BRUSCHETTA V 15.90

Fresh diced tomato, basil and red onion served with whipped feta, drizzled with vincotto, balsamic glaze and extra virgin olive oil

DIP 'EM V 19.90

Chef's choice of dips served with lightly toasted Turkish bread and marinated olives

PORK BITES GF 16.90

Crispy skin pork belly with homemade barbeque sauce and apple slaw

MEATBALLS 21.90

Pork and Veal Meatballs tossed in tomato sugo finto with parmesan cheese and rustic bread

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CHILLI CHEESE BREAD V

15.90

Jalapenos, chilli flakes, mozzarella cheese on garlic herb focaccia bread

MEXCELLENT NACHOS V

22.90

ADD BOLOGNESE 7.90 | ADD PULLED PORK 7.90

Crunchy corn chips, homemade salsa Fresca, jalapenos, mozzarella cheese served with sour cream and guacamole

SALMON AND POTATO CROQUETTE A

17.90

Served with tartare sauce and petit salad

FRESH OYSTERS A**HALF A DOZEN****DOZEN****NATURAL**

24.90

42.90

KILPATRICK

29.90

49.90

PRAWN TWISTERS I

16.90

Served with petit salad and spicy aioli

MOZZARELLA STICKS

18.90

Served with petit salad and spicy aioli

Martini says... LOAD UP!

MEXICAN CHILLI FRITES V

18.90

ADD BOLOGNESE 7.90 | ADD PULLED PORK 7.90

Beer battered frites, paprika, Jalapeños, hot sauce, spicy aioli, chilli flakes and mozzarella cheese

SWEET POTATO FRITES V GF

13.90

ADD FETA & SUMAC 3.90

w/ cumin salt

POTATO WEDGES V

13.90

ADD CHEESE & BACON 7.90

With sour cream and sweet chili

MARTINI'S FRIED ONION RINGS V

13.90

w/ paprika salt

BEER BATTERED POTATO FRITES

12.90

EXTRA ADD ONS

1.00

AIOLI

PARMESAN CHEESE

SOUR CREAM

SPICY AIOLI

BBQ SAUCE

FRESH CHILLI

TARTARE SAUCE

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MARTINI'S SUPERFOOD BAR

*Martini says.... Like beer garden,
but different*

CALAMARTINI SALAD 29.90

ADD CHORIZO 5.00

Fried calamari served with a raw slaw, spanish onion, roasted capsicum, fresh cucumber, Asian fusion herbs, coriander and crispy shallots with house Thai dressing

MARTINI SPECIAL SALAD 24.90

ADD PULL PORK 7.90

Fresh spinach, goat cheese, caramelized onion, vine ripened tomatoes, oven roasted pumpkin, red capsicum and toasted pine nuts drizzled with a balsamic dressing and glaze

S+FOOD DETOX MIX SALAD 24.90

ADD PRAWNS 9.90 | ADD GRILLED CHICKEN 7.90

Combining fresh beetroot, spinach, kale, goat cheese, radicchio, broccolini, lettuce, fennel, roasted pumpkin, asparagus, herb infused red quinoa, radish and lemon dressing

CAJUN LAMB COUS COUS SALAD 29.90

Served with cajun lamb fillet, roasted seasonal vegetables, spinach, danish feta, cous cous, dry fruits and drizzled with house tzatziki dressing

BLACK ANGUS SALAD 28.90

Black Angus strips served with roasted capsicum, spanish onion, oven roasted pumpkin, danish feta, vine ripened tomatoes, mesclun salad, thai dressing and shallots

SANTORINI SALAD 24.90

ADD CAJUN LAMB 9.90 | ADD GRILLED CHICKEN 7.90

Lettuce, cucumber, spanish onion, olives, tomatoes, capers, basil, danish feta with lemon dressing

CITRUS SALAD 24.90

ADD LAMB 9.90 | ADD GRILLED CHICKEN 7.90

Cos lettuce, rocket, olives, fennel, tomatoes, cucumber, spanish onion, fetta, radish, pomegranate, orange segments drizzled with lemon dressing and finished with sumac

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MARTINI'S PIZZA BAR

Martini says... everyone wants a slice of me

HOUSE MADE PIZZA DOUGH COOKED TO PERFECTION IN
MARTINI'S PIZZA OVEN

(ALL PIZZAS AVAILABLE ON A GLUTEN FREE BASE FOR AN EXTRA 4.90)

THAT'S THE LOT

29.90

Ham, salami, bacon, chorizo, chicken, mushrooms,
Spanish onion, roasted red capsicum, olives, pineapple,
mozzarella cheese, house Napoli and drizzled with bbq sauce

BUFFALO CHICKEN

28.90

Chicken, mushroom, Spanish onion, fresh spinach, red onion,
house Napoli and hot buffalo sauce drizzle with blue cheese
dressing and provolone cheese

I'M A VEGO

27.90

Pumpkin, zucchini, eggplant, spinach, goats cheese, toasted
pine nuts, capsicum, red onion, mushrooms, mozzarella cheese,
house Napoli, basil pesto and drizzled with a balsamic glaze

THREE LITTLE PIGS

29.90

Diced Ham, Italian hot salami, grilled bacon, olives,
spanish onion, capsicum, mozzarella cheese and house Napoli

CHILI PRAWN & CHORIZO

29.90

Cherry tomatoes, Spanish onion, fresh basil, chili flakes,
balsamic glaze with mozzarella cheese and house Napoli

HAWAIIAN TRIP

24.90

Virginian ham, fresh pineapple, house Napoli
and mozzarella cheese

MIDDLE EASTERN SPICED LAMB

29.90

Lamb fillet, roasted pumpkin, Spanish onion, Danish feta,
fresh spinach, house Napoli drizzled with tzatziki

CAPRICCIOSA

29.90

Ham, mushroom, olives, anchovies, artichoke, tomato,
Napoli sauce and mozzarella cheese.

CAPRESE CLASSICA

23.90

ADD PROSCIUTTO 7.90

Medley tomatoes, fresh basil, house Napoli, buffalo mozzarella,
olives, drizzled with a balsamic glaze

BBQ ITALIAN MEATBALLS

28.90

Smoked barbeque sauce, combination of mozzarella and
tasty cheeses, vine tomatoes, spinach, tomato sugo,
fresh basil, roasted capsicum and crispy bacon

WILD MUSHROOM AND TALEGGIO

27.90

Mozzarella cheese, garlic and Napoli based pizza with
wild mushrooms, green pepper, Spanish onion, taleggio cheese
and truffle oil

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MARTINI'S SAUCY BAR

Martini says... don't let your worries spiral out of control gettin' saucy!

(AN OPTION FOR GLUTEN FREE PASTA WITH ANY SAUCE AVAILABLE FOR AN EXTRA 4.90. CAN BE VEGAN ON REQUEST)

MEATBALLS SPAGHETTI & CO.

29.90

Italian style veal and pork meatballs cooked in tomato sugo and red wine sauce with grana padano

HOUSE FETTUCCINI CARBONARA

29.90

Mushroom, diced bacon, onion, garlic, in a creamy white wine sauce, finished with grana padano

SEAFOOD LINGUINE M

33.90

Prawns, clams, fish, mussels, calamari, fresh tomato, red chili, basil, onion and garlic tossed in extra virgin olive oil

PRAWNS AND CHORIZO LINGUINE I

32.90

Spanish chorizo, prawns, wild mushrooms, pumpkin, fresh chili, sundried tomato, basil, onion and garlic tossed in extra virgin olive oil

SPAGHETTI BOLOGNESE

28.90

Martini's traditional bolognese sauce served with shaved grana padano and fresh basil

LAMB RAGU FETTUCCINI

30.90

Braised lamb ragu cooked with vegetables, chickpeas tossed in red wine and tomato sugo served with shaved grana padano and herbs

VEAL & CARAMELIZED ONION TORTELLINI

32.90

Roasted pumpkin, garlic, fresh spinach all tossed in burnt butter sauce, garnished with crispy shallots, aged parmesan, balsamic glaze and amaretto crumb

SEAFOOD & CHORIZO PAELLA I M

36.90

Saffron Arborio rice, fresh chili, prawns, market fish, calamari, chicken, chorizo, clams, and mussels cooked with smoked paprika and Cajun spice

WILD MUSHROOM RISOTTO V

29.90

ADD CHICKEN 7.90

Mix Wild mushroom, garlic, onion, fresh spinach, thyme, truffle oil and smoked provolone cheese

PUMPKIN RISOTTO V

27.90

ADD CAJUN LAMB 9.90

Roasted pumpkin, spinach, peas, onion, garlic, sage, roasted cashew and smoked provolone cheese

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RAVIOLI BAR

Martini says did you say Ravioli ?

PRAWN & LOBSTER RAVIOLI  **32.90**
Tossed in café de Paris butter sauce, fresh diced tomato, garlic and parmesan cheese

PUMPKIN & SAGE RAVIOLI  **29.90**
Roasted pumpkin, sage, garlic and fresh spinach all tossed in burnt butter sauce, garnished with crispy shallots, aged parmesan, balsamic glaze and amaretto crumb

RAVIOLI AL POMODORO  **28.90**
Four cheese ravioli lightly tossed in tomato sugo, garlic, fresh basil and buffalo mozzarella

RAVIOLI BOLOGNESE **29.90**
Martini's traditional bolognese sauce served with shaved grana Padano and fresh basil

RAVIOLI AL FUNGI  **29.90**
ADD CHICKEN 7.90
Mix wild mushroom, spinach, garlic, thyme, onion, truffle oil cream and Parmesan cheese

GNOCCHI BAR

Martini says... mi amour, fluffy, pillowy gnocchi!

CREAMY MUSHROOM & SPINACH GNOCCHI  **29.90**
ADD CHICKEN 7.90
Mix wild mushroom, spinach, garlic, thyme, onion, truffle oil and Parmesan cheese

SORRENITA GNOCCHI  **29.90**
Tossed in tomato sugo, onion, garlic, fresh basil, parmesan cheese and buffalo mozzarella

GNOCCHI BOLOGNESE **29.90**
Martini's traditional bolognese sauce served with shaved grana Padano and fresh basil

THREE CHEESE GNOCCHI  **29.90**
ADD CHICKEN 7.90
Homemade Gnocchi with roasted pumpkin, fresh spinach, semi sun dried tomatoes and sprinkled with lemon & herb pangrattato

APOLLO GNOCCHI **31.90**
Chicken, avocado, basil pesto, onion, garlic and rocket tossed in creamy white wine sauce

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MARTINI'S BREAD & BUNS BAR

Martini says... got buns hun?

(SWAP BEER BATTERED FRIES TO ONION RINGS
OR SWEET POTATO FRIES FOR AN EXTRA 3.00)

SOUTHERN SPICY CHICKEN BURGER

28.90

Crumbed chicken breast with grilled bacon, American cheddar, lettuce, tomato, house tomato relish with garlic aioli, hot buffalo sauce on a lightly toasted brioche bun and a side of beer battered frites

TEXAN CHICKEN BURGER

28.90

Crumbed chicken breast American cheddar, slaw, jalapeno with garlic aioli on a lightly toasted brioche bun and a side of beer battered frites

BLACK ANGUS BEEF BURGER

28.90

Grilled bacon, lettuce, tomato, American cheddar, caramelized onion, tomato relish, confit garlic aioli served on a toasted brioche bun and a side of beer battered frites and gherkin

PULLED YOUR PORK BURGER

28.90

Slaw, BBQ pulled pork, jalapeno, gherkin and confit garlic aioli on a lightly toasted brioche bun served with a side of beer battered frites

MARTINI CLUB

29.90

chicken, grilled bacon, lettuce, tomato, mozzarella cheese and avocado on focaccia served with garlic confit aioli and a side of beer battered frites, garden salad

OPEN STEAK SANDWICH

31.90

Grain fed Australian scotch fillet, grilled bacon, fried free range egg, American cheddar, rocket, caramelised onion, tomato, tomato relish served with toasted Turkish bread with beer battered frites and garden salad

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MARTINI'S MAIN BAR

Martini says.... I'm kind of a big dill

CLASSIC CHICKEN PARMIGIANA 30.90
ADD GRAVY 4.00 | ADD AIOLI 1.00
Parmesan crumbed chicken breast topped with virginian shaved ham, house Napoli and mozzarella served with beer battered frites and garden salad

ATLANTIC SALMON GF A 33.90
Crispy skin salmon with citrus salad with asparagus, beetroot and fennel, orange, balsamic glaze, fennel dill cream sauce

GET IN MY BELLY GF 35.90
Crispy skin pork belly served with parsnip puree, apple fennel and radish slaw with apple cider jus

FISH AND CHIPS I 29.90
Beer battered market fish and frites served with a side salad and lemon wedge With tartare sauce

CALAMARI FRY UP I 29.90
Salt and pepper crumbed calamari served with beer battered frites, mix salad, tartare sauce and lemon wedge

STACKIN' UP V 27.90
Grilled vegetable stack with haloumi, basil pesto, parmesan cheese house Napoli, olive tapenade served with beer battered frites and salad

CHICKEN SCALLOPINI 36.90
Grilled chicken, garlic, potato mash, broccolini and mushroom sauce

SCOTCH FILLET GF 45.90
ADD MUSHROOM SAUCE 4.50
ADD PEPPERCORN SAUCE 4.50
ADD GARLIC BUTTER 3.50
ADD CAFÉ DE PARIS BUTTER 3.90
ADD GARLIC PRAWNS SAUCE I 7.90
Cooked your way with potato mash, broccolini and red wine jus

FRAGRANT THAI CHICKEN CURRY A GF 29.90
Chicken, market vegetables, kaffir lime leaves finished in coconut cream, Asian bean shoots and herb salad, served with jasmine rice and crispy shallots

CLASSIC BUTTER CHICKEN 29.90
Served with fluffy basmati rice, pappadums and cucumber raita

MOROCCAN LAMB TAGINE 31.90
Braised Lamb served with market vegetables, chickpeas, cous cous, dry fruits, tzatziki and lemon wedge

CHICKEN SCHNITZEL 32.90
Parmesan crumbed chicken breast served with beer battered potato frites, garden salad and mushroom sauce

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Martini says... Why No Bones?!

LOW AND SLOW BAR-B-QUE PORK RIBS

49.90

Homemade slow cooked bbq pork ribs served with beer battered frites and pineapple slaw

LAMB SHANKS GF

47.90

Slow cooked braised lamb shank in red wine with rosemary, vegetables served with potato mash and broccolini

RIBS 'N' WINGS

49.90

Slow cooked bbq pork ribs and hot buffalo chicken wings served with beer battered frites and pineapple slaw

SIDES

GARDEN SALAD

12.90

POTATO MASH

12.90

STEAM SAUTEED VEGETABLES

12.90

SAUTEED BROCCOLINI

12.90

POTATO FRITES

12.90

POTATO WEDGES

13.90

ONION RINGS

13.90

SWEET POTATO FRITES

13.90

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MARTINI'S TREATS BAR

One does not simply skip desserts.

TIRAMISU 14.90
Drizzled with bailey's and amaretto crumb

MACADAMIA AND CHOCOLATE BROWNIE GF 14.90
Served with chocolate ganache, strawberries and vanilla ice cream

PANNA COTTA GF 14.90
Vanilla panna cotta served with berry compote, passionfruit pulp and fresh orange

NUTELLA S'MORES 14.90
Roasted marshmallows on a bed of Nutella and warm almond crumble

PEAR AND STRAWBERRY ALMOND CRUMBLE 14.90
Served with vanilla ice cream

ASSORTED CAKES 10.90
ADD CREAM 1.00
Please ask our friendly staff for selection of delicious dessert served with vanilla Ice cream

BOOZY SUNDAE 25.90
Ice cream, strawberry, baileys, chocolate topping & sprinkles

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MARTINI'S LIQUEUR COFFEE

Martini Says... Let's drink to that!

IRISH COFFEE 12.90
Long black with a shot of Jameson, topped with cream

CALYPSO COFFEE 12.90
Long black coffee with a shot of Baileys topped with cream

MEXICAN COFFEE 12.90
Long black coffee with a shot of Kuala, topped with cream

JAMAICAN COFFEE 12.90
Long black coffee with a shot of Jamaican rum, topped with cream

SOUTH AFRICAN COFFEE 12.90
Long black coffee with a shot of Amarula, topped with cream

ITALIAN COFFEE 12.90
Long black coffee with a shot of Amaretto, topped with cream

GREEK COFFEE 12.90
Long black coffee with a shot of Ouzo, topped with cream

MARTINI'S ESPRESSO BAR

A yawn is a silent scream for coffee!

FRESHLY GROUNDED COFFEE CUP 5.00 MUG 6.00
Latte | Cappuccino | Flat White | Long Black | Espresso | Long Macchiato | Short Macchiato | Piccolo

ADD A SHOT OF LIQUEUR 9.90 **ADD A SHOT OF FLAVOUR** 0.70C
Frangelico, Vanilla Galliano, Baileys, Tia Maria, Amarula or Kahlua
Vanilla, hazlenut, butter scotch or caramel

OTHER OPTIONS 0.70C
Soy Milk, Almond Milk, Lactose Free Milk, Decaf coffee

HERBAL TEA CUP 5.50 **HOT CHOCOLATE** CUP 5.50 MUG 6.50
English Breakfast, Earl Grey, Green Tea, **CHAI LATTE** CUP 5.50 MUG 6.50
Peppermint, Camomile, Lemon & Ginger, **CHOC MOCHA** CUP 5.50 MUG 6.50
Chai Tea

AFFOGATO 10.90
ADD YOUR FAVOURITE LIQUEUR TO
ENHANCE THE EXPERIENCE FROM 9.90
Freshly ground coffee extracted over a scoop
of vanilla ice cream.

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MARTINI'S SPECIALITY COCKTAILS BAR

Martini says... I can be shaken or stirred

PASSIONFRUIT MARTINI 15.90

White rum, passionfruit and lime juice

JAPANESE SLIPPER 15.90

Midori and triple sec with lemon juice

LAZY SUNDAY 18.90

Tropical rum, pineapple, peach and lime juice

MALIBU SUNSET 14.90

Coconut rum, pineapple juice, cranberry, lemon and lime

WATERMELON MARTINI 18.90

Gin, watermelon and lemon juice

SWEET POISON 16.90

Coconut rum, blue curacao, pineapple and lemon juice

BERRY PUNCH 16.90

Vodka, mix berries, fresh lime, mint and cranberry juice

ABSINTHE MARTINI 25.90

Absinthe, vodka, blue curacao and raspberry

BUTTERBEER 22.90

Bourbon, vodka, honey, apple juice, egg white and topped with beer

SNOWBALL 19.90

Spice rum, blue curacao, coconut, pineapple juice and cream

MANGO BOURBON SMASH 17.90

Bourbon, mango, basil, topped with soda water

LEMON DROP MARTINI 16.90

Gin, limoncello, orange liqueur and lemon juice

PINK GIN SPRITZ 16.90

Sparkling wine, pink gin and a splash of lemonade, finished with fresh strawberries

TWILIGHT SENSATION MARTINI 16.90

Vodka, triple sec, peach, cranberry juice, lime juice and blue curacao

CORONITA 25.90

Corona beer, tequila, triple sec and lime juice

DAIQUIRI QUEEN 25.90

Strawberry lime cider, strawberry liqueur and vodka

RUBY FAIRY FLOSS 25.90

Vodka, passionfruit, pineapple juice, raspberry liqueur and fairy floss

SMIGGLE MARTINI 21.90

Watermelon, vanilla vodka, peach, berry sour and sweet and sour liqueur

HYPNOTIC MARTINI 18.90

Vodka, hypnotiq and lime juice

TOXIC AVENGERS 25.90

Rum, gin, tequila, vodka, midori, lemon and red bull

INCREDIBLE HULK 18.90

Hypnotiq and fireball cinnamon spiced whisky, served over ice

HUBBA BUBBA 19.90

Vodka, bubble gum and pineapple juice

ROSE & LYCHEE MARTINI 19.90

Vodka, rose, lychee juice and lemon juice

SOUTHSIDE 16.90

Gin, lime juice and mint

TIRAMISU MARTINI 22.90

Espresso, choc liqueur and baileys

POMEGRANATE COSMO 19.90

Pomegranate, Vodka, triple sec and cranberry juice with lime juice

APPLE MARTINI 15.90

Vodka, Apple sour, lemon with apple juice

SWEET AS STRAWBERRY 19.90

Strawberry daiquiri with white rum, fresh lime juice and Crème de Framboise

LYCHEE MARTINI 15.90

Vodka, lychee juice and lemon juice

BRIDESMAID 19.90

Vodka, hazelnut, vanilla, fresh strawberries and lime

PASSIONFRUIT GIN FIZZ 17.90

Gin, lemon lime, passionfruit pulp, passoa and soda water

VELVETINI 15.90

Vodka, Chambord, pineapple juice, garnished with lime and raspberry

LEMONGRASS COLLINS 14.90

Lemongrass ginger infused gin, soda and lime

PALOMA 14.90

Tequila, grapefruit, soda and lime

PEANUT BUTTER CUP 22.90

Whiskey, creme de cacao, baileys, cream, peanut butter

DAISY 14.90

Tequila, orange juice, raspberry and lime juice

COCO BLUE 14.90

Coconut rum, light rum, blue curacao, lemon and lime

FRENCH MARTINI 15.90

Vodka, Crème de Cassis, sweet pineapple juice and lime juice

KISSES XOXO 17.90

White rum, mango, pineapple, passion fruit, mix berries and lime

FRESCO 13.90

Vodka, limoncello, pomegranate and apple juice

NUTELLA MARTINI 18.90

(MARTINI'S FAVOURITE!)

Nutella, hazelnut, Baileys, honey, coconut and cream

RAINBOW PARADISE 15.90

Vodka, blue curacao, raspberry, orange juice

RASPBERRY CHEESCAKE MARTINI 22.90

Vodka, vanilla, raspberry, cream and lemon juice

BOMBAY BRAMBLE 18.90

Gin, dark berries, fresh lime and topped up with crushed ice

BLUE LAGOON 16.90

Blue Curacao and Vodka with lemon juice

JACK APPLE 17.90

Bourbon, apple juice and soda water

BLAME IT ON THE APEROL 16.90

Sparkling wine, Aperol and a splash of soda water, finished with fresh orange

BELLINI 14.90

Sparkling wine topped with your choice of liquor (peach, raspberry, dark berries or passionfruit)

S'MORETINI 23.90

Vodka, baileys, chocolate liqueur, cream and roasted marshmallow

PINKLADY 19.90

Vodka, lychee, raspberry and lemon juice

SINGAPORE SLING 22.90

Gin, Dom Beneditine, cherry brandy, dash of bitters and triple sec, granadine and pineapple juice

LICK ME' TILL ICE CREAM 25.90

Baileys, strawberry moztart, white chocolate liqueur, vanilla vodka, cream and ice cream

MIDORI SPLICE 16.90

Coconut rum, midori topped with pineapple juice and layered with cream

TROPICAL BAY BREEZE 14.90

Coconut rum, pineapple juice, cranberry juice and grenadine

MOSCATO PUNCH 14.90

Moscato, fresh strawberries, lime, mint and topped up with lemonade

TROPICAL MANGO DAIQUIRI 19.90

Mango daiquiri with tropical rum, lime juice and coconut liqueur

PORNSTAR MARTINI 24.90

Vodka, vanilla, passionfruit, white chocolate liqueur and prosecco

SUNRISE 16.90

Vodka, orange juice and granadine

SEX ON THE BEACH 18.90

Vodka, peach schnapps, lemon lime, orange and cranberry juice

BARBIE 15.90

Vodka, raspberry, lychee, lemon lime, soda and mint

SPARKLING PALOMA 13.90

Tequila, grapefruit juice, soda, lime, garnished with mint and lime

BIRTHDAY CAKE 17.90

Vanilla vodka, baileys, cream, whipped cream, sprinkles

BAD GIRLS 19.90

Vodka, passionfruit, peach schnapps, cranberry, orange and pineapple juice

MANGO TANGO 14.90

Light rum, mango, soda, mint, lemon lime

COTTON CANDY DAIQUIRI 19.90

Vodka, bubble gum, raspberry puree, lime juice, garnished with cotton candy

GOING GREEN 14.90

Vodka, apple, cucumber, soda, lime, mint

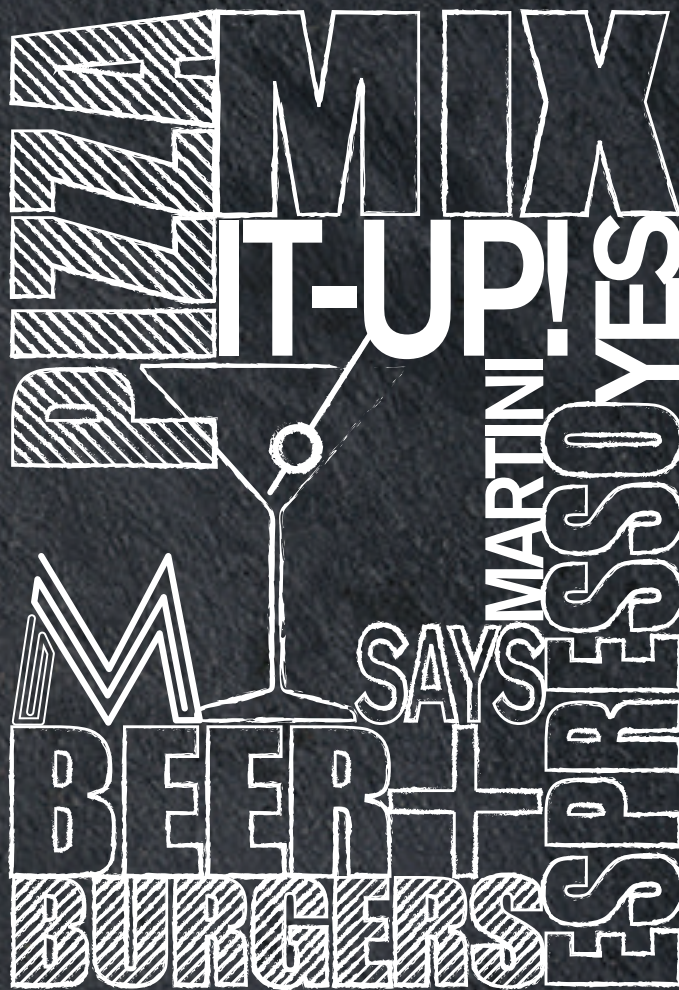
"Martini+Co requests all patrons with allergies or other dietary requirements to please inform their waitstaff prior to ordering. As this is a mix use kitchen due to environmental factors allergens may not be excluded 100% from the main declared allergens."



ESPRESSO + KITCHEN + BAR

MARTINI+CO

WERRIBEE | PLENTY VALLEY | BAYSIDE | ROCKINGHAM | KNOX



For FEEDBACK email us on enquiries@martiniandco.com.au

MARTINI + CO requests all patrons with allergies or other dietary requirements to please inform their wait staff prior to ordering. We will endeavor to accommodate your dietary needs; however we can not be held responsible for traces of allergens as the food is prepared and handled in the same kitchen on site. Hence Allergens may not be 100% excluded from the main declared allergens.

PUBLIC HOLIDAY will incur an extra 15% surcharge in addition to the total amount payable.

All credit card transactions incur a processing fee of 1.0% to 1.5%.

All debit cards incur a processing fee of 0.5% to 1.0%. 'Tap and Go' incurs debit/credit card fee.

 Vegetarian

 Spicy

 Gluten Free Friendly

Seafood Origin Labelling:  Australian

 Imported

 Mixed