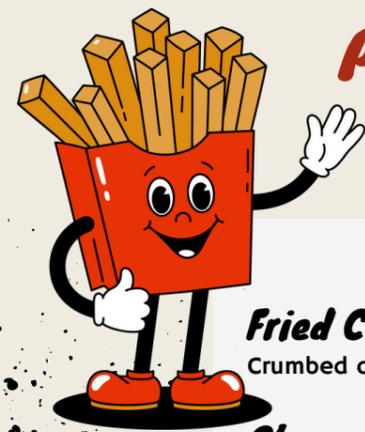


**NO TABLE SERVICE -  
PLEASE ORDER & PAY AT  
COUNTER**



## STARTERS

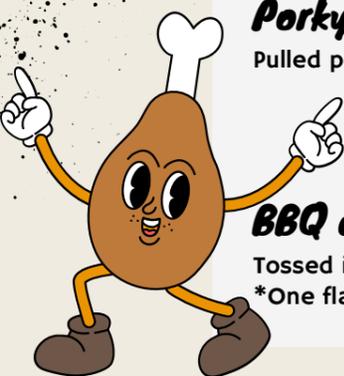
<b>Fried Camembert (V)</b>	<b>15.00</b>
Crumbed camembert cheese, aioli & cranberry dipping sauce.	
<b>Cheeseburger Spring Rolls (3)</b>	<b>19.00</b>
Made in house, served with special burger sauce.	
<b>L.A Lobster Roll (GFO)</b>	<b>22.00</b>
Chilled lobster, lettuce, mayo, L.A seasoning & chives.	
<b>Snapper Croquettes (3)</b>	<b>17.00</b>
Panko crumbed snapper bites served with jalapeño & curry aioli.	
<b>Jalapeño Poppers (3)</b>	<b>17.00</b>
Panko crumbed jalapeños, filled with L.A cream cheese blend. Served with ranch.	
<b>Bowl Of Chips (GFO)</b>	<b>10.00</b>
Served with tomato sauce.	
<b>Sweet Potato Fries (GFO)</b>	<b>13.00</b>
Served with garlic aioli.	
<b>Onion Rings</b>	<b>13.00</b>
Served with BBQ sauce.	
<b>Garlic Bread</b>	<b>10.00</b>
ADD CHEESE - \$4.00	

## LOADED FRIES

<b>Chilli (GFO)</b>	<b>18.00</b>
Sweet beef chilli, mozzarella, red onion & jalapeños.	
<b>Porky</b>	<b>18.00</b>
Pulled pork, mozzarella, parsley & smokey BBQ sauce.	

## CHICKEN WINGS

<b>BBQ or SPICY BUFFALO</b>	<b>19.00</b>
Tossed in your choice of sauce. Served with ranch. *One flavour per order of wings*	



# LITTLE Alice

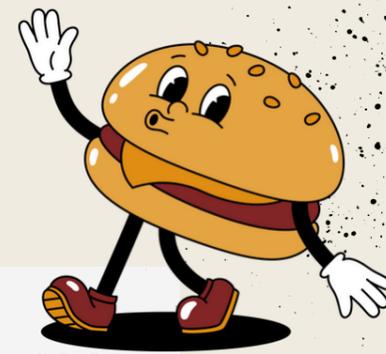
## BURGERS

*All served with a side of chips.*

<b>O.G Cheeseburger (GFO)</b>	<b>24.00</b>
House-made beef patty, American cheese, pickles, onion, mustard & tomato sauce.	
<b>Double Cheeseburger (GFO)</b>	<b>27.00</b>
Double beef patties, American cheese, pickles, onion, mustard & tomato sauce.	
<b>Cheeseburger Deluxe (GFO)</b>	<b>25.00</b>
O.G Cheeseburger with lettuce, tomato, beetroot & aioli.	
<b>Texan</b>	<b>25.00</b>
House-made beef patty, American cheese, onion rings, jalapeños, smokey BBQ sauce & aioli.	
<b>Morning Glory</b>	<b>25.00</b>
House-made beef patty, American cheese, bacon, egg, hashbrown, smokey BBQ sauce & aioli.	
<b>Johnny Cash (GFO)</b>	<b>25.00</b>
House-made beef patty, American cheese, lettuce, tomato, jalapeños & chilli aioli.	
<b>O.G Chook</b>	<b>25.00</b>
Southern fried chicken, American cheese, lettuce, tomato, pickles, red onion & aioli.	
<b>Buffalo Chook</b>	<b>25.00</b>
Southern fried chicken tossed in Frank's Redhot, American cheese, lettuce, tomato, pickles, red onion & aioli.	
<b>Korean Chook</b>	<b>25.00</b>
Southern fried chicken, American cheese, lettuce, tomato, aioli & house-made gochujang sauce.	
<b>Deluxe Chook (GFO)</b>	<b>25.00</b>
Grilled chicken, American cheese, lettuce, tomato, avocado, red onion, aioli & tomato relish.	
<b>Notorious P.I.G (GFO)</b>	<b>25.00</b>
Pulled pork, L.A slaw & chipotle sauce.	
<b>Fun-Guy (VG + GFO)</b>	<b>24.00</b>
Grilled field mushroom, lettuce, tomato, beetroot & vegan pesto.	

PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS, INTOLERANCES OR ALLERGIES. WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION IN OUR RESTAURANT, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS.

**DRINKS MENU ON  
REVERSE PAGE**



## MAINS

<b>Salt &amp; Pepper Calamari</b>	<b>30.00</b>
Our signature calamari served with chips, salad & garlic aioli.	
<b>Crispy Skinned Snapper (GFO)</b>	<b>32.00</b>
Grilled Goldband Snapper, served with chips, salad & tartare sauce.	
<b>Garlic Prawns</b>	<b>32.00</b>
Tiger prawns in a creamy garlic sauce, served with jasmine rice & lemon.	
<b>Seafood Extravaganza (GFO)</b>	<b>39.00</b>
Snapper, prawns, calamari & mussels in a creamy garlic sauce, served with toasted ciabatta.	
<b>Prawn &amp; Snapper Spaghetti</b>	<b>34.00</b>
Cooked in a rosé sauce, finished with parmesan and parsley.	
<b>Ceaser Salad</b>	<b>21.00</b>
Iceberg lettuce, bacon, croutons, boiled egg & grated parmesan. ADD CHICKEN - \$6.00	
<b>Pork Ribs</b>	<b>42.00</b>
Full rack of sticky BBQ pork ribs, served with chips & salad.	

## KIDS

**UNDER 12 ONLY**

<b>Nuggets &amp; Chips (6)</b>	<b>12.00</b>
Served with tomato sauce.	
<b>Junior Cheeseburger &amp; Chips</b>	<b>12.00</b>
Beef patty, American cheese & tomato sauce.	

## EXTRAS

<b>Gluten Free Bun</b>	<b>4.00</b>
<b>Extra Sauce</b>	<b>1.50</b>
• <b>Tomato, BBQ, Aioli, Tartare, Chilli Aioli, Chipotle, Ranch.</b>	

(GFO) - GLUTEN FREE OPTION  
(V) - VEGETARIAN  
(VG) - VEGAN

GFO DOES NOT ALWAYS TRANSLATE TO COELIAC FRIENDLY.  
FRYER IS SHARED WITH FLOUR, CHICKEN & SEAFOOD PRODUCTS.

**NO TABLE SERVICE -  
PLEASE ORDER & PAY AT  
COUNTER**

# LITTLE Alice

**FOOD MENU ON  
REVERSE PAGE**



## BEER

**NO TAP BEER. ALL BOTTLES OR CANS.**

<i>Great Northern Original</i>	4.2%	8.50
<i>Great Northern SuperCrisp</i>	3.5%	7.50
<i>Carlton Dry</i>	4.5%	8.50
<i>Carlton Draught</i>	4.6%	8.50
<i>Corona</i>	4.5%	9.00
<i>Balter XPA Can</i>	5.0%	11.00
<i>Capital Brewing XPA</i>	4.8%	10.00
<i>Capital Brewing Coast Ale</i>	4.3%	10.00
<i>Capital Brewing Haze Oasis Pale Ale</i>	4.5%	10.00
<i>Capital Brewing Good Drop Low Carb</i>	3.5%	10.00
<i>Bentspoke Crankshaft IPA</i>	5.8%	12.00
<i>White Rabbit Dark Ale</i>	4.9%	10.50
<i>Stone &amp; Wood Pacific Ale</i>	4.4%	10.00

## CIDER

<i>Somersby Apple</i>	4.5%	9.00
<i>Somersby Pear</i>	4.5%	9.00
<i>Batlow's Cloudy Apple Cider</i>	4.0%	10.00

## RTD

<i>Capital Brewing Blackberry Lemonade</i>	3.5%	11.00
<i>Capital Brewing Ginger Beer</i>	3.5%	11.00
<i>Hard Rated (Solo)</i>	4.5%	12.00
<i>Bundaberg Rum &amp; Coke (yellow)</i>	4.5%	12.00

## SHOOTERS

<i>Jager OR Agwa Bomb</i>	14.00
<i>Mini Beer</i>	13.00
<i>Wet P*ssy</i>	13.00
<i>BT*wjob</i>	13.00
<i>Galliano Black Sambuca</i>	12.00
<i>Villa Massa Limoncello</i>	12.00

*Classic & Premium Spirits Also Available.*

## WHITE WINE G B

<i>Pikorua Sauvignon Blanc</i> Marlborough, NZ	10.5	44
<i>Cape Mentelle Marmaduke Chardonnay</i> Margaret River, WA	10.5	46

## SPARKLING WINE

<i>Yves Premium Cuvée</i> Yarra Valley, VIC	10.5	42
<i>Aurelia Prosecco</i> Pemberton, WA	10.5	42

## ROSÉ WINE

<i>La Vielle Ferme, FRANCE</i> Rhone Valley, France	10.5	40
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## RED WINE

<i>Wild Oats Shiraz Piccolo, WA</i> Mudgee, WA	11.5
<i>Wild Oats Cabernet Merlot Piccolo, WA</i> Mudgee, WA	11.5

*Premium Sparkling & Red Wine Available By  
The Bottle. Please See Staff.*

## NON - ALCOHOLIC

<i>Can Of Soft Drink</i>	4.00
<i>Bundaberg Soft Drink</i>	6.00
<i>Raspberry Lemonade 285ml</i>	5.00
<i>Raspberry Lemonade 425ml</i>	5.50
<i>Juice 285ml (Apple, Orange, Pineapple)</i>	5.00
<i>Juice 425ml (Apple, Orange, Pineapple)</i>	5.50
<i>Lemon Lime &amp; Bitters 285ml</i>	5.50
<i>Lemon Lime &amp; Bitters 425ml</i>	6.00
<i>San Pellegrino Mineral Water</i>	7.50
<i>Great Northern Zero</i>	5.50
<i>Milkshake (One Size Only)</i>	10.00
• <i>Vanilla, Strawberry, Chocolate, Caramel.</i>	

## COCKTAILS

<i>LA Mojito</i> Bacardi, Brown Sugar Syrup, Fresh Lime, Fresh Mint, Soda Water.	23.00
<i>Charlie Chaplin</i> Sloe Gin, Apricot Brandy, Lime juice	22.00
<i>Pornstar Martini</i> Vanilla Vodka, Passoa, Passionfruit Puree, Lime Juice. Served with a shot of prosecco.	23.00
<i>LA Iced Tea</i> Vodka, White Rum, Tequila, Gin, Cointreau, Coca-Cola, Sugar Syrup & Lemon.	24.00
<i>Irish Espresso Martini</i> Jameson, Bailey's, Kahlua, Double Espresso	23.00
<i>Deep Sea Sailor</i> Kraken, Sailor Jerry, Cointreau, Fresh Lemon & Lemonade.	22.00
<i>Coca Loca</i> Agwa, Raspberry, Lime, Redbull & Coca-Cola.	22.00
<i>LA Cosmopolitan</i> Vodka, Cointreau, Fresh Lime & Cranberry Juice	22.00
<i>Fresh Margarita</i> Tequila, Cointreau, Fresh Lime	22.00
<i>Aperol Spritz</i> Aperol, Prosecco, Soda	18.00
<i>Special Request</i>	24.00

*Check Out Our Specials Board For Our Cocktail  
Of The Month!*

## MOCKTAILS

<i>Virgin Mojito</i> Fresh Lime, Fresh Mint, Brown Sugar Syrup	14.00
<i>Sunrise</i> Grenadine, Lemonade & Orange Juice	14.00
<i>Shirley Temple</i> Ginger Beer, Fresh Lime & Grenadine	14.00

