

Summer 2019 Dinner Menu

For our entrée's please see our snacks, starters and shares menu

Pub Pie

\$ 24.9

Our famous house made steak, ale and cheddar pie served with a thyme & garlic mash, buttered peas, chilli jam and our chef's favourite red wine jus

Fisherman's Favourite

\$ 24.9

Our house favourite Mac's Gold beer battered fish served with crispy fries, fresh garden side salad house made tartare sauce and fresh lemon served on the side. *Gluten Free on request *

A Taste Of Summer

Back by popular demand! A fresh summer salad filled with feta, roast apple, dried fruit and nuts, green leaves with a pesto mayonnaise. *Gluten free * Vegetarian* Dairy Free On Request*

\$ 18.9

Add Smoked Chicken

*Gluten free * Dairy Free On Request*

\$ 24.9

Add Grilled Haloumi

*Gluten free *

\$ 21.9

Cheeky Chicken

A banquet room favourite! Our beautiful harissa rubbed chicken served with our take on a fattoush salad of cucumber, fresh tomato, red onion green leaves & crispy pita chips dressed with a tahini & pomegranate yoghurt and hints of sumac. *Gluten Free on request * Dairy Free on request*

\$ 24.9

The Publican's Choice

\$ 38.9

The boss man's favourite choice 300 gram chargrilled ribeye steak cooked to your liking with our delicious garlic butter & caramelised onion on top served with oven baked hand cut potatoes, a smoked paprika mayonnaise and a fresh seasonal salad.

Farmer's Friend

Our mouthwatering Honest Lawyer grilled beef burger on a toasted bun with lettuce, tomato, cheese, caramelised onion, basil mayonnaise & beetroot relish served with fries.

\$ 24.9

Nature's Delight

Our green thumbs in the kitchen have created this vegan beet & pomegranate molasses falafel served with our take on a fattoush salad of cucumber, fresh tomato, green leaves & crispy pita chips dressed with a harissa & tahini dressing and a hint of sumac. *Gluten Free on request * Dairy Free * Vegan * \$ 18.9

Available every day from 4:30pm – 9:30pm

