

Winter 2019 Dinner Menu

Publican Choice

A 250g prime Ribeye steak topped with roasted mushrooms & garlic butter served with crispy fries, our Honest slaw and a smoked tomato sauce \$ 39.9

Lil Piggy Belly

A generous serve of slow roasted Pork Belly with creamy parsnip puree, buttered cabbage paired with a delicious house made roast pear & apple salsa Verde ***Gluten Free *** \$ 31.9

Catch of Day

Our chef's choice of grilled fish served with Dijon mash and a rocket salad, paired with an apple salsa Verde ***Gluten Free *** \$ 26.9

Pappardelle Bolognaise

Fresh pappardelle with our Honest Lawyer secret recipe pork and beef bolognaise finished with a hint of cream then topped with rocket and parmesan shavings \$ 24.9

Fisherman's Favourite

A large serve of our house favourite Mac's Gold beer battered fish served with crispy fries, fresh side salad, house made tartare sauce and fresh lemon served on the side. \$24.9

Curried Shank

A slow braised lamb shank with basmati rice pilaf and a tandoori coconut sauce, served with a burnt carrot, date, feta and walnut relish, a crunchy poppadum & a drizzle of curry oil. This may contain a mixture of nuts or seeds or dried fruits. Please inform us of any allergies ***Gluten Free *** \$ 31.9

Classic Leg

Go old school English with our tender lamb shank with a Dijon mustard mash, buttery peas and a red wine jus finished with a rhubarb and ginger ketchup. ***Gluten Free *** \$ 31.9

Spicy Garden Pot

A hearty Vegan stew of lentils, red kidney beans and vegetables, topped with an olive oil potato mash and vegan cheese, served with seasonal greens ***Gluten Free * Vegan*** \$ 23.5

Pea Pie Pud

Our famous house made Steak, ale and cheddar pie served with a Dijon mash, buttered peas and finished with our chef's delectable pub piccalilli \$ 26.5

Chicken Pie

A creamy mouthwatering chicken, leek and brie pie served with a Dijon mash, buttered peas and finished with our pub piccalilli \$ 26.5

