



## Wine List

### Sparkling

#### Yellowglen Yellow Brut Cuvée 200ml

SOUTH EASTERN AUSTRALIA

Lemon sherbet characters abound with a clean refreshing palate.

#### Seppelt Prosecco

VICTORIA

An approachable, zesty and fresh Prosecco featuring hints of pear and green apple.

### White

#### Juliet Moscato

SOUTH EASTERN AUSTRALIA

Deliciously delicate and refreshing, Juliet Moscato is a sweet, yet crisp wine.

#### Cape Schanck Pinot Grigio

MORNINGTON PENINSULA, VIC

Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.

#### Squealing Pig Sauvignon Blanc

MARLBOROUGH, NZ

Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.

#### 821 South Sauvignon Blanc

MARLBOROUGH, NZ

821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.

#### Rothbury Estate Chardonnay

SOUTH EASTERN AUSTRALIA

Stone fruits mixed with melon characters, medium bodied with a clean finish.

### Rosé

#### Squealing Pig Rosé

SOUTH AUSTRALIA

Refreshing and perfectly pink with flavours of honeydew melon and juicy white peach.

### Red

#### Wolf Blass Private Release Merlot

SOUTH AUSTRALIA

A soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish.

#### Rothbury Estate Cabernet Sauvignon Merlot

SOUTH EASTERN AUSTRALIA

Dark red berries with a hint of chocolate. Palate is rich and soft.

#### Wynns Coonawarra Estate The Gables Cabernet Sauvignon

COONAWARRA, SA

Lingering maraschino cherry and liquorice mesh with subtle cedary oak.

#### Little Berry Shiraz

MCLAREN VALE, SA

A wonderful mix of liquorice, ripe berry and chocolate fruit softening off on the finish: a great easy drinking wine.

#### Pepperjack Shiraz

BAROSSA VALLEY, SA

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

## Beers

### Chilled Beers on Tap

- Great Northern Original, Great Northern Super Crisp, Carlton Dry, XXXX Gold, Victoria Bitter
- Red Dragon Pale Ale , Red Dragon Ginger Beer (both made in FNQ)
- Expanded range of Bottled & Canned Beers available for both drink in and / or take away.
- Extensive range of Ciders, RTD's, UDL's and Soft Drinks.

VIEW THE FULL RANGE AT BAR





# Menu

Lunch (12 to 2pm) & Dinner (5 to 8pm)

All adult main meals are served with golden fries, plate salad and plain gravy (unless otherwise stipulated or requested)

PLEASE – if you require any additional sauces, gravies, plates etc. to come with your meal – then PLEASE advise us at the same time you are ordering the meal.

All meals available for dine in or take away. Pub meal specials are displayed on the special board at bar. Desserts for the day also displayed on the board at bar.

Please advise of any food allergies you may have when ordering.

## Late Breakfast

BLT	\$16
Bacon, lettuce , tomato, BBQ sauce in bread with fries	
All Day Breakfast	\$17
Bacon, fried eggs, golden fries, toast, tomato chutney	
Bacon & Egg Roll	\$15
2 eggs and bacon in a roll with BBQ sauce & fries	

## Entrees / Snacks

Garlic Bread (V)	\$7
Toasted with garlic butter	
Add Melted Cheese	\$3
Add Diced Bacon	\$3
Add Chilli	\$2
Soup of the Day	POA
Oysters (6) Kia Ora (large)	
Natural (GF)	\$27.5
Kilpatrick	\$29.5
Seared Scallops (GF)	\$21.5
With garlic butter	
Calamari with Salad & Aioli sauce (GF)	\$12.5
Garlic Prawns on Rice (GF)	\$12.5
Sizzling Chili & Tomato Garlic prawns on rice (GF)	\$12.5
Sweet Potato Fries (GF) (V)	\$11
With sour cream, sour cream & sweet chili sauce	
Golden Seasoned Fries (GF) (V)	\$8.5
With tomato sauce or other as requested	
Asian Basket of Crispy Delights	\$16.5
Spring rolls, filo wrapped prawns & wontons, with prawn crackers, samosa & roasted sesame dressing	

## Salads

Greek Lamb Salad	\$32
Premium lamb, onion, tomato, cucumber, olives, feta, yoghurt, garlic, lemon juice, olive oil & tzatziki sauce	
Feta Pinenut Salad (V)	\$24
With roasted pumpkin, roasted sesame. dressing, lettuce, cucumber, onion, tomatoes, carrot, beetroot, feta & Pinenut	
Caesar Salad	\$21
Baby cos lettuce, bacon, parmesan, garlic croutons, sliced boiled egg, & Caesar salad dressing	
Add Anchovies	\$3

## Premium Burgers

Mena Burger	\$23
Beef Pattie, bacon, egg, cheese, lettuce, tomato, onion, beetroot, BBQ & aioli sauce with fries	
Chicken Burger	\$21.5
Cajun grilled chicken, bacon, lettuce, tomato, onion, cheese, BBQ & aioli sauce with fries	
Crumbed Steak Burger	\$20
Beef schnitzel with lettuce, tomato, onion, BBQ & aioli sauce with fries	
Cheeseburger	\$20
Beef pattie, cheese, lettuce, tomato, onion, BBQ & aioli sauce with fries	
Ocean Burger	\$20
Battered fish, lettuce, tomato, red onion, tartare sauce with fries	
Vege Burger (V)	\$19
Lentil Pattie, tomato, lettuce, onion, beetroot, tomato chutney sauce with fries (V)	
FNQ Steak Sandwich	\$22
Steak, lettuce, cheese, onion, tomato, beetroot, BBQ & aioli sauce with fries	

## Sauces / Gravies

All sauces / gravies are served "ON THE SIDE."  
PLEASE order your requirements when ordering the meal  
Only handmade sauces are charged for - mushroom, pepper, creamy diane etc. @ \$2.  
All other sauces are complementary.

## From the Grill

All our steaks are from prime local Bingil Bay stock, cooked to your liking.	
Add Garlic Prawn Topper to make your Reef & Beef	\$10
Lean Porterhouse Steak 250gm (GF)	\$33
Beef Rump Steak 300gm (GF)	\$33
Scotch Fillet 250gm (GF)	\$38
Grilled Beef Sausages with mash potato, gravy and peas	\$18
German Sausages	\$29
Genuine Bratwurst Sausages made by Midway Butchers with the finest local pork & their secret spices, served with our creamy mash and veg	

## Other Mains

Crumbed Chicken Schnitzel or Beef Schnitzel	\$20
Add Tropical Parmigiana	\$6
Our homemade parmigiana, with ham & pineapple	
Beer Battered Fish (200gm)	\$21
Beer battered fish served with tartar sauce and lemon wedge	
Family Fish & Chips	\$37.95
3 pieces of fish, double serve of fries, 6 portions of calamari, tubs of tomato and / or tartar sauce, lemon wedges	
Salt N Pepper Calamari	\$22
With tartar & lemon wedge	
Creamy Chicken Carbonara	\$19.5
Chicken, fettuccine, mushroom, bacon, onion, garlic base	
Roast of the Day	POA
Enquire at Bar about today's Roast	

## Add Sides and/or Meal Toppers

Cajun Chicken (GF)	\$8
Crumbed Chicken	\$8
Buttered Seasonal Vegetables (V) (GF)	\$7
Creamy Mash Potato (V) (GF)	\$6
Golden Seasoned Fries (V)	\$8
Garlic Prawns (GF)	\$10
Salt N Pepper Squid (Calamari)	\$8
Sizzling Chili & Tomato Garlic Prawns (GF)	\$10
Garden Salad with Balsamic Dressing (V) (GF)	\$8

## Kids Meals

All kids' meals come with a FREE juice popper upon request.	
Chicken nuggets, chips & tomato sauce	\$10
Fish, chips & tomato sauce	\$10
Spaghetti Bolognese with grated cheese	\$10
Crumbed steak, chips & tomato sauce	\$10
Ice cream & topping (choc, caramel, strawberry)	\$6

## Desserts

Our Desserts are changed weekly and offer exciting selections on a regular rotation.

The dessert board is on display in the Bar.

(GF): Gluten Free | (V): Vegetarian  
Please advise of any food allergies you may have.