



CARINDALE HOTEL

# Free Garlic Bread

\*If you're not asked  
when placing your  
order.



Conditions apply



## PLATES TO SHARE

<b>Herb and garlic bread</b>	6.9
<i>add cheese</i>	1.0
<i>add bacon and cheese</i>	2.0
<i>add basil &amp; tomato salsa</i>	2.0
<b>Mezze plate</b>	14.0
Marinated olives, fetta, hummus, avocado, tomato fattoush, toasted Turkish bread	
<b>Salt and pepper calamari</b>	12.5
Crispy fried, lemon, aioli	
<b>Spicy buffalo chicken wings</b>	½ doz 13.0
Honey soy, sesame, shallot	dozen 19.5
<b>Middle Eastern falafel (V) (VLG)</b>	13.0
Hummus, pickled radish, pea shoots, lemon	
<b>Crumbed tofu (VLG)</b>	15.0
Pickled ginger, pea shoots, lime	
<b>Oriental fish cakes (VLG)</b>	15.0
Mango, coriander, fried shallot, glass noodle salad, nam jim dressing	
<b>Soup of the day</b> , toasted Turkish bread; your server will advise	9.50

## SALADS

<b>Caesar salad</b>	18.0
Cos lettuce, bacon, croutons, boiled egg, Caesar dressing, parmesan	
<b>Thai salad (VLG)</b>	19.0
Spinach, vermicelli noodles, peanuts, coriander, capsicum, fried shallots, Thai sesame dressing	
<b>Roasted pumpkin salad (V) (VLG)</b>	19.0
Feta cheese, heirloom tomato, pine nuts, rocket, pomegranate dressing	
<b>Salad Toppers</b>	
Grilled herbed chicken	5.0
Salt and pepper calamari	5.0
Seared sliced beef	5.0
Grilled prawns	8.0
Falafel	4.0
Field mushroom	4.0
Crumbed tofu	4.0

## **HAND STRETCHED PIZZAS**

Naturally fermented dough, preservative free. Artisan tomato sugo and mozzarella cheese.

### **Margherita**

Tomato, fior di latte, pesto 17.0  
*add anchovies* 2.00

### **Ham and pineapple**

Shaved leg ham, pineapple, parsley 18.0

### **Italiano**

Pepperoni, red onion, olives, roast capsicum, mushrooms, herbs 19.0

### **Mexicana**

Chorizo, avocado, ham, red onion, capsicum, fresh chilli, coriander 19.5

### **Roasted pumpkin**

Feta, caramelised onion, basil, spinach, roasted capsicum, balsamic glaze, dukkah 19.0

### **Pork belly pizza**

Smokey BBQ sauce, caramelised onion, coleslaw, roasted peanuts 19.0

### **Chicken satay**

Roasted chicken, mushrooms, capsicum, spring onions, satay sauce 19.0

### **Meat lovers**

Beef, bacon, pepperoni, ham, chorizo, red onion, chives, chipotle sauce 23.0

Very low gluten base 3.0

Take away available at no extra cost

## **CHEFS SELECTION**

**Market fresh fish:** grilled with garden salad, lemon and chips (VLG) 29.0  
or the "Chefs suggestion"; your server will advise  
*add a seafood topper; BBQ prawns and calamari* 10.0

**Mediterranean lamb shank** 25.0  
Slow braised, mash, mushy peas, red wine jus

**Bombay chicken breast** 26.5  
Curry spiced and grilled, Bombay potatoes, spinach, tomato pickle, yoghurt

**Pork belly (VLG)** 27.5  
Crispy skin, apple puree, sage salted potatoes, cider jus

**Prime beef and burgundy meat pie** 19.0  
Roasted mushrooms, mushy peas, gravy

**Wild mushroom risotto** 19.5  
Asparagus, wild mushrooms, truffle oil  
*add grilled chicken* 5.0  
*add grilled prawns* 8.0

**Fettuccini carbonara** 19.5  
Bacon, mushroom, rich garlic cream sauce  
*add grilled chicken* 5.0  
*add grilled prawns* 8.0

## **PUB FAVOURITES**

**Classic chicken schnitzel** 20.0  
Chicken breast in crumbed coating, garden salad, chips, lemon, gravy

**Chicken parmigiana** 23.0  
Chicken breast in crumbed coating, tomato sugo, leg ham, mozzarella cheese,  
garden salad and chips

**Beer battered Australian Kingfish** 25.0  
Garden salad, chips lemon, tartare sauce

**Fisherman's catch** 29.5  
Crispy fried prawns, scallops, calamari, fish, tartare sauce,  
lemon, garden salad, chips

## **STEAKS**

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<b>Eye Fillet</b>	180gm	pasture fed	28.5
<b>Fillet Mignon</b>	250gm	pasture fed	32.0
<b>Rump</b>	250gm	grain fed	22.0
<b>Rump</b>	400gm	grain fed MSA	29.0
<b>Rib Fillet</b>	300gm	grain fed	35.5

## **TOPPERS**

Beer battered onion rings	4.0
Salt and pepper calamari	5.0
Grilled prawns (VLG)	8.0
Fried eggs (2) (VLG)	4.0
Herb and garlic field mushrooms (V) (VLG)	4.0

**Our steaks are hand selected, seasoned with sea salt and fresh cracked pepper.  
Served with garden salad, straight cut chips or salt baked jacket potato sour cream and chives,  
with your choice of sauce.**

## **SAUCES,**

Red wine jus – caramelised meat sauce infused with herbs and red wine (VLG)

Peppercorn – cracked black peppercorn, whisky and beef jus

Mushroom – sautéed mushrooms, garlic, thyme and beef jus, finished with cream

Dianne – creamy sauce with sautéed onions, tomato, brandy, garlic, Worcestershire (VLG)

Gravy – our classic rich brown meat sauce (VLG)

Béarnaise – emulsified egg and butter sauce, white wine, vinegar, tarragon

Our beef steaks are locally sourced from JBS, Australia's leading producer of high quality pasture and grain fed cattle. We then ensure these prime cuts are aged for a minimum of four weeks prior to portioning for added taste and tenderness and an extra guarantee in quality.

Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict standards for tenderness, juiciness, and flavour so you can always enjoy a mouth-watering steak!

## **ON THE SIDE**

7.0

Steamed seasonal vegetables (V) (VLG)

Straight cut chips, aioli

Garden salad, house dressing (V) (VLG)

Salt baked potato mash (VLG)

Potato wedges, sour cream, sweet chilli

Caesar salad

## SANDWICHES / WRAPS – LUNCH ONLY

<b>The Pub Club</b> Grilled bacon, fried egg, tomato, lettuce, toasted Turkish, chips, aioli	15.0
<b>Premium beef burger</b> 100% beef pattie, toasted milk bun, tomato, lettuce, dill pickle, tomato sauce, chips, aioli <i>add cheese, bacon, avocado, fried egg</i>	16.5 1.5 ea
<b>The “best” steak sandwich</b> Grilled beef steak, toasted Turkish bread, bacon, fried egg, caramelised onion, tomato, lettuce, BBQ sauce, chips, aioli	18.0
<b>Crispy fish tortilla (3)</b> Warm tortillas, pico de gallo salsa, rocket, guacamole, lemon	16.5
<b>Southern fried chicken burger</b> Buttermilk fried chicken, maple bacon, coleslaw, lettuce, chips, aioli	17.5

**Food Allergies and intolerances:** *Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers’ requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

Dietary codes:            V = vegetarian            VG = vegan            VLG = very low gluten

**KIDS MENU** (10 years and under)            10.0  
*ALL KIDS MEALS INCLUDE A SMALL SOFT DRINK AND ICE CREAM CUP*

**Healthy option;** add vegetables or small salad to any kids meal            1.0

**Leg ham and cheddar cheese salad (VLG)**  
lettuce, tomato, cucumber, mayonnaise

**Flat spaghetti bolognese**  
Minced beef, tomato sauce, pesto,  
parmesan cheese

**Ham and pineapple pizza**  
Tomato sugo, cheese

**Cheese burger**  
Grilled beef, tomato sauce, chips

**Grilled sausages**  
Mash, gravy

**Crispy fish and chips**  
Lemon, tomato sauce

**Dessert**  
**Frog in a billabong**  
Chocolate frog in jelly

**Crispy chicken nuggets**  
Chips, tomato sauce

**Vanilla ice cream pot**  
Choice of topping and sprinkles

**Kids steak**  
Chips, gravy

## SENIORS MENU

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*Available lunch and dinner – 7 days a week (on presentation of senior's card)*

<b>Salt and pepper calamari</b> Chips, salad, lemon, aioli	10.0
<b>Spaghetti bolognese</b> Fresh pasta, parmesan, pesto	10.0
<b>Daily soup, ham and cheese toastie combo</b> Seasonal soup and toasted sandwich on the side	12.0
<b>Grilled Pork sausages</b> Mushy peas, onion gravy, mash potato	12.0
<b>Crispy fish and chips</b> Garden salad, lemon, tartare sauce, chips	12.0
<b>Chicken schnitzel</b> Gravy, lemon, chips, garden salad	13.0
<b>Beef and beer pie</b> Mushy peas, gravy, mash potato	13.0
<b>Premium steak</b> Choice of sauce, garden salad, chips	13.0

**SENIORS MEAL DEAL:** with any main course  
*Available – 7 days a week (lunch and dinner)*

Three for 3.0 ea

Chefs dessert	add 3.0
Cup of daily soup	add 3.0
Cappuccino coffee	add 3.0