# EAT-DRINK-ENJOY

### PLATES TO SHARE

	SNR	MAIN
Garlic Bread (V) add cheese +2 add bacon & cheese +3	4	9
Jerk Spiced Buffalo Wings blue cheese ranch dip, buffalo sauce	1/2 doz 14	doz 20
Southern Fried Chicken Tenders aioli		16
Mac & Cheese Croquettes (4) (V) truffle mayo		16
Pumpkin & Fetta Arancini (6) (V) relish mayo		16
Soft Shell Tacos (brisket or fish) (3) coleslaw, chipotle mayo, grated cheese		17

### SALADS

	SNR	MAIN
Caesar Salad (VO)	16	22
cos lettuce, bacon, croutons, poached egg, anchovies, parmesan, caesar dressing		
Pumpkin & Fetta Salad (V / VGO / CN) spinach, cucumber, cherry tomato, red onion, pi italian balsamic vinegar	ne nuts,	22
Add Grilled Chicken		8
Add Fried Chicken		8
Add Salt & Pepper Calamari		9
Add Grilled prawns (5)		10

#### **Food Allergies**

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

### **PUB FAVOURITES**

-/9	SNR	MAIN
Classic Chicken Schnitzel lemon, gravy, salad, chips	16	25
Chicken Parmigiana parma sauce, leg ham, mozzarella cheese, garden salad, chips	16	28
Beer Battered Fish & Chips lemon, tartare sauce, salad, chips	16	26
Grilled Hake lemon, tartare sauce, salad, chips	16	26
Salt & Pepper Calamari lemon, garlic aioli, salad, chips	16	28
Keysie Parma salami, smokey bacon, chorizo, napoli, cheese, fri salad, chips	ed egg,	30
Lamb Santorini chargrilled lamb kebab, greek salad, open pitta b tzatziki	read,	26
Nasi Goreng (VO) chicken, prawns, fried egg, satay chilli sauce, spri onion, fried shallots, prawn crackers	ng	28
Seafood Linguine linguine, onion, garlic, prawns, mussels, scallops, calamari, white wine olive oil, butter sauce		30
BBQ Pork Ribs Rack low & slow, pickle, chipotle bbq sauce, house slaw, chips	1/2 30	full 40

#### **Dietery Codes**

(V) = Vegetarian

(VO) = Vegetarian Optional

(CN) = Contains nuts

(VG) = Vegan

(VGO) = Vegan Optional

#### **Drink Responsibly**

ALH promote the responsible service of alcohol. Think before you drink and drive.













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### FROM THE GRILL

our graziers beef steaks are cooked to your liking served with garden salad, chips and your choice of sauce

	SNR	MAIN
Graziers Porterhouse 200gr grain fed	23	N/A
Lamb Chops mash potato, green peas, gravy	16	26
Graziers Rump 250gr grain fed		33
Graziers Porterhouse 300gr grain fed		44
Graziers Scotch Fillet 300gr grain fed		48
Keysie Mixed Grill 250gr rump, grilled lamb chops, pork sausage, egg, onion rings, coleslaw, chips	ı	50

loppers	
Fried Egg & Bacon	4
Beer Battered Onion Rings	5
Salt & Pepper Calamari	9
Garlic Cream Prawns (5)	10
Grilled Prawns (5)	10

Sauces

Peppercorn, Mushroom, Gravy, Garlic Butter, Hollandaise

### DESSERTS

Sticky Date Pudding	10
butterscotch sauce & ice cream	
Double Choc Brownie	10
ice-cream	

For other cake options please see display fridge

# BURGERS & SANDWICHES

Graziers Steak Sandwich bacon, fried egg, cheese, caramelised onion, tomato, lettuce, BBQ sauce, turkish bread, chips	26
Southern Fried Chicken Burger buttermilk fried chicken, maple bacon, cheese, slaw, smokey chipotle mayo, chips	26
Angus Beef Burger tomato, lettuce, crispy bacon, egg, cheese, pickle, caramelised onion, burger sauce	26
Add Double Beef	6

### KIDS MEALS

Suitable for 10 years & under	
Battered Fish & Chips tomato sauce	12
Crispy Chicken Nuggets (6) tomato sauce	12
Mini Cheese Burgers & Chips tomato sauce	12
Chicken Parma or Schnitzel & Chips tomato sauce	12
Penne Bolognese parmesan cheese	12
Kids Ice-Cream choice of topping & sprinkles	3

Public Holiday Surcharge 10% Surcharge applies on Public Holidays