

HAND STRETCHED PIZZAS	
MARGHERITA ^V	25
tomato sugo, mozzarella, basil	
CARNIVORE	28
tomato sugo, pepperoni, chorizo, bacon, chicken, mozzarella, chipotle mayo	
K'GARI PRAWN PIZZA ^M	29
tomato sugo prawn, scallops, chilli, capsicum, mozzarella	
AGNELLO PIZZA ^{CN}	28
tomato sugo, charred lamb, onion, rocket, mozzarella, pesto, garlic yoghurt	
HAWAIIAN	27
smoked ham, pineapple, napoli, mozzarella, parsley	

DESSERTS	
MIXED BERRY CRUMBLE	14
homemade, served with fresh fruit, white chocolate custard	
BANOFFEE CHEESECAKE ^{CN}	13
velvety banana-toffee cheesecake on a candied peanut crumb, finished with miso caramel sauce	
STICKY TOFFEE PUDDING	14
homemade, caramelised apple in a cointreau sugar syrup, served with butterscotch sauce and ice cream	

KID'S MEALS	
all kids meals served with frog in a pond, sultanas, carrot sticks, chips	
KIDS FISH ^I	13
CHICKEN NUGGETS	13
KIDS HAM AND PINEAPPLE PIZZA	13
CHEESEBURGER	13
BOLOGNESE & GARLIC BREAD	13
THE "I DON'T KNOW" ^I	18
fish, nuggets, mini bolognese	

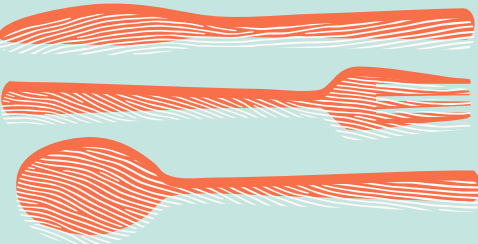
SENIORS	
swap to mash & veg free of charge	
ROAST OF THE DAY ^{GFIO}	20
served with seasonal veg, pan jus, yorkshire pudding	
SAUTEED PRAWNS ^{GR, I}	22
with chilli, ginger, cream sauce, served on pilaf rice	
LAMBS FRY WITH BACON	16
cooked in onion gravy, served with mash and peas	
GRILLED BARRAMUNDI ^{GR, A}	20
served with chips and salad.	
SENIOR CALAMARI ^{GR, I}	16
served with chips and salad	
SENIOR CHICKEN SCHNITZEL	17
with chips, salad, gravy	
add parmi topper	+4

CN Contains Nuts | **V** Vegetarian | **VO** Vegetarian Option
VG Vegan | **VGO** Vegan Option
GF Gluten Free Ingredients | **GFIO** Gluten Free Ingredients Option
DF Dairy Free Ingredients | **DFIO** Dairy Free Ingredients Option

Seafood: **A** Australian | **I** Imported | **M** Mixed

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 and 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. **Surcharge of 10% applies on Public Holidays.**

Menu



KONDARI
HOTEL

BREADS

GARLIC BREAD ^v	11
add cheese	+2
add cheese and bacon	+3.5

PLATES TO SHARE

CALAMARI FRITTI ^{GR, I}	17
lime pepper dusted calamari with aioli, lemon	
MUSHROOM ARANCINI ^{v, VGO}	20
pumpkin puree, roquette, parmesan	
BUTTERMILK FRIED CHICKEN WINGS	½ KG 17
with hickory BBQ, buffalo ranch or honey soy & sesame	1KG 26
GRILLED HERVEY BAY HALF SHELL SCALLOPS ^{CN, A}	23
macadamia and lemon	
SLOW-BRAISED LAMB SHOULDER CROQUETTES	19.5
braised lamb shoulder, seeded mustard, thyme, rosemary, mint jus	
SEAFOOD CHOWDER ^{GFIO, M}	19
served in a warm crusty cob loaf, creamy chowder with scallops, prawns, squid, bacon, sweetcorn	

COFFIN BAY SOUTH AUSTRALIA OYSTERS ^A

Oysters Natural 1 Doz	52.5
Oysters Natural ½ Doz	29.5
Oysters Kilpatrick 1 Doz	54.5
Oysters Kilpatrick ½ Doz	31.5

SALADS

CAESAR SALAD ^{GFIO}	23
cos lettuce, bacon, croutons, egg, caesar dressing, parmesan, anchovies	
HARVEST CHICKEN SALAD ^{CN}	26
roast chicken, sweet potato, roasted red onion, spinach, apple, cranberries, walnuts, mixed leaf, tossed in a maple dijon dressing	
WINTER ROAST VEGETABLE SALAD (SERVED WARM) ^{VG, V}	22
roasted butternut squash, red onion, parsnips, chat potatoes, carrots, feta, mixed leaf, balsamic dressing, fresh herbs	
add chicken	+6
add calamari ^I	+6
add grilled prawns (5) ^M	+10
add anchovies ^I	+3

FROM THE GRILL ^{GFIO}

served with chips & salad or mash & veg	
250G RUMP	29.5
225G EYE FILLET	39
340G RIB FILLET	52
400G RIB ON THE BONE	64
nolans private selection	

TOPPERS

garlic grilled prawn topper ^M	+10
rib topper	+12
calamari topper ^I	+7
wings (3)	+8
onion rings (6)	+6

SAUCES

creamy garlic gravy peppercorn diane	
mushroom red wine gravy hollandaise	+3

BURGERS AND SANDWICHES

KONDARI BURGER ^{GFIO}	26
chuck and brisket patty, swiss cheese, lettuce, tomato, pickle, tomato sauce, mustard, chips	
add egg	+2
add bacon	+2
STEAK SANDWICH ^{GFIO}	27
sourdough, tender wagyu, balsamic onions, streaky bacon, lettuce, tomato, seeded mustard, aioli	
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER	25
hot honey, aioli, shredded lettuce, slaw, pickle	

PUB FAVOURITES

CHICKEN PARMIGIANA	29
chicken schnitzel with parma sauce, ham, mozzarella, chips, salad	
CLASSIC CHICKEN SCHNITZEL	26
panko crumbed, chips, salad, gravy, lemon wedge	
STONE & WOOD BATTERED HOKI ^I	26
served with garden salad, chips. tartare sauce, lemon wedge	
BEEF CHEEKS ^{GF1}	35
8 hours slow cooked in a rich red wine sauce, served with mash and seasonal vegetables	
CHAR GRILLED PORK CUTLET ^{GF1}	32
apple slaw, sweet potato gratin, apple puree	
BBQ PORK RIBS ^{GFIO}	42
apple slaw, chips	
CORAL COAST BARRAMUNDI ^{GF1, A}	33
lemon chats, charred broccolini, truss tomatoes, lemon butter, caper sauce	
ROASTED PUMPKIN GNOCCHI ^{CN, V}	25
rosemary, thyme, herb tomato sauce, red onions, parmesan	
add chicken	+6
add prawns (5) ^M	+10