

Menu

- Starters -

Ale House Loaf	Half	\$11.00
Plain of Garlic.	Whole	\$19.90
Arancini Balls V G		\$16.00
Parmesan, pea, mint and arborio rice filling with minted pea pesto.		
Buffalo Wings G		\$19.90
Fried chicken tossed in a buffalo sauce.		
Baby Back Ribs		\$21.90
Maple bourbon baby back ribs.		
Popcorn Prawns G D		\$21.90
With bang bang mayo.		

- Platters -

Antipasto Platter	\$45.90
Salami, chorizo, olives, kikorangi blue, grapes, dried fig, relish, crackers and ciabatta	
BBQ Platter	\$55.90
Buffalo wings, BBQ ribs, chorizo, onion rings, pickles & fries.	
Seafood Platter	\$54.90
House smoked salmon, marinated mussels, popcorn prawns & ciabatta.	
Ultimate Seafood Platter	\$75.00
House smoked salmon, calamari rings, battered fish bites, prawn cocktail, popcorn prawns, marinated mussels with dips and ciabatta bread.	

- Burgers -

Beef Burger	
House made patties, bacon jam, swiss cheese, beer battered onion rings, gherkin, aioli, lettuce served with fries.	\$28.90
Little Piggy Burger	
BBQ pulled pork, chipotle aioli, slaw, cheese, onion rings served with fries.	\$26.90
Summer Lovin Chook Burger	
Chicken, bacon, pineapple, cheese, onion rings, guacamole served with fries.	\$28.90

- Extras-

Fries - Side	\$7.50	Seasonal Vegetables	\$12.00
Fries - Bowl	\$11.00	Side Salad	\$7.50
Parmesan Fries - Side	\$8.90	Fried Egg	\$6.00
Parmesan Fries - Bowl	\$13.50	Mushroom Sauce	\$5.50
Loaded Fries	\$14.50	Jus	\$4.90
Onion Rings	\$6.90		
Potato Mash	\$7.90		

Menu

- Salads -

Chicken Caesar	\$25.90
Pulled chicken breast, streaky bacon, cos lettuce, parmesan, poached egg, garlic crouton, aioli.	
Coconut Curry Salad V G D	\$23.00
Chickpeas, mesclun, slaw, capsicum, granny smith, coconut, date, cashews, curried dressing.	
Lamb Salad G	Lunch \$29.00
Sugar cured seared lamb, roasted pumpkin, beetroot, feta and vinaigrette.	Dinner \$35.90

- Mains -

Seafood Chowder	\$27.90
Creamy mussel prawn and daily white fish chowder, grilled ciabatta.	
Mussel Pot G D	\$26.90
1/2 kilo steamed mussels with chilli, lime and coconut broth, fries.	
Fish of the Day	POA
Our wait staff will fill you in on today's catch.	
Asian Roasted Pork D	\$32.90
Soy and chilli roasted pork with jasmine rice, fried shallots, herbed Asian greens.	
Arancini Plate V G	\$24.90
Pea and mint arancini, coconut chickpea curry salad, minted pea pesto.	
Pasta of the Day	POA
Our wait staff will let you know Chef's flavours today.	
Ale House Chicken Parcel	Lunch \$26.90
Marinated chicken, bacon, apricot, brie, filo pastry topped with garlic aioli, fries, salad.	Dinner \$32.90
Pie	\$24.90
House made pie changes daily, with potato puree and sauteed seasonal vegetables.	
Braised Lamb Shoulder G	\$36.90
12-hour braised lamb served with sauteed seasonal greens, potato puree and jus.	
Aged Ribeye Steak G	250g \$42.00
Served with your choice of fries or mashed potatoes, sauteed seasonal vegetables, Cafe de Paris herb butter and jus.	(Traces of seafood in butter) 400g \$54.90

V: Vegetarian / D: No Dairy Added / G: No Gluten Added

Please note our kitchen is not a Gluten Free prepare area, and may contain traces of gluten, nuts, dairy and seafood.

Snack Menu

Ale House Loaf
Plain or Garlic

Half \$11.00
Whole \$18.90

Wedges

- chilli + sour cream \$13.50
- loaded bacon, cheese, chilli + sour cream \$17.50

Fries

- plain \$11.00
- parmesan \$13.50
- loaded frankfurter \$14.50

Antipasto Platter

Salami, chorizo, olives, kikorangi blue, grapes, dried fig, relish, crackers and ciabatta

\$45.90

BBQ Platter

Buffalo wings, BBQ ribs, chorizo, onion rings, pickles & fries.

\$55.90

Seafood Platter

House smoked salmon, marinated mussels, popcorn prawns & ciabatta.

\$54.90

Ultimate Seafood Platter

House smoked salmon, calamari rings, battered fish bites, prawn cocktail, popcorn prawns, marinated mussels with dips and ciabatta bread.

\$75.00

Tight Five

Chicken nuggets, spring rolls, wontons, fish bites, fries

Medium \$31.90
Large \$46.90
XL \$85.00

V: Vegetarian / D: No Dairy Added / G: No Gluten Added

Please note our kitchen is not a Gluten Free prepare area, and may contain traces of gluten, nuts, dairy and seafood.

Dessert Menu

- Sweeties -

Banana Colada Cheesecake \$16.00
 Coconut and banana cream filled oat base, caramel rum sauce, vanilla cream.

Blondie \$16.00
 Raspberry and white chocolate baked white brownie, vanilla ice cream, pistachios.

Plum Crumble \$16.00
 Black Doris plum and vanilla, oat bake crumb, almonds, vanilla ice cream.

Vice Cream Sundae \$14.00
 Affogato ice cream, dark cherries, chocolate rum sauce, almonds, fresh cream.

Ice Cream Sundae \$11.00
 Choice of Chocolate, Raspberry **G** or Salted Caramel **G** topping.

Affogato \$9.00
 Vanilla bean ice cream with Lucky's espresso.
 • Add Frangelico hazelnut liqueur. \$16.00

Irish Coffee \$15.00
 Jamesons Irish Whiskey, Lucky's espresso, thickened cream.

Taylors Vintage Port 60ml glass \$10.00
 bottle \$100.00

Selection of Dilmah teas or Lucky's espresso coffee available

V: Vegan / D: No Dairy Added / G: No Gluten Added

Please note our kitchen is not a Gluten Free prepare area, and may contain traces of gluten, nuts, dairy and seafood.

Menu

- Wee Mates -

Chicken Burger + Chips \$12.50

Lettuce, cheese, tomato, aioli, tomato sauce.

Beef Burger + Chips \$12.50

Lettuce, cheese, onion ring, tomato sauce, mustard.

Taco + Chips \$11.00

Slaw, aioli and salsa - **Chicken or Fish.**

Bangers + Mash \$10.00

Saveloys, peas and mash, tomato sauce.

Wee Steak \$14.00

Minute steak with either mash + veges or chips + salad.

Chicken Nuggets + Chips \$10.00

Mini Hotdogs + Chips \$10.00

Tot's Plate \$10.00

Cheerios, lolly cake, fruit, cheese, crackers, yoghurt or carrot cucumber sticks.

Ice Cream Sundaes

Rainbow Surprise - vanilla ice cream, berry coulis, fresh cream, rainbow candy \$6.50

Chocolate Explosion - vanilla ice cream, chocolate cream, chocolate sauce, chocolate treats

Kiddies Cone

Dipped in hundreds and thousands. \$3.50

Spider

Ice cream with fizzy.

Chose - coke, sprite or raspberry

\$6.00

V: Vegan / D: No Dairy Added / G: No Gluten Added

Please note our kitchen is not a Gluten Free prepare area, and may contain traces of gluten, nuts, dairy and seafood.