

# MENU

## CHEF SUGGESTIONS

### LAMB CUTLETS 30.00

Two succulent crumbed lamb cutlets with creamy mashed potato or hasselback potatoes, seasonal vegetables and a mint jelly gravy.

**Extra outlet \$6**

### BARRAMUNDI (GF DF) 32.00

Steamed barramundi infused with lemon and chilli served with stir-fry vegetables on a bed of rice.

### PORK BELLY (GFO) 33.00

Twice cooked pork belly served on a bed of creamy sweet potato mash, broccoli and cauliflower florets with a spiced muscat sauce.

### BEEF AND GUINNESS STEW 34.00

Grass fed beef slow cooked in a rich Guinness gravy with a medley of vegetables served with house-made mashed potato and a bread roll with butter.

### CAJUN SURF AND BIRD (GF) 36.00

Pan fried prawns and squid sauteed in a garlic Cajun butter on top of a grilled chicken breast served with hasselback potatoes and seasonal vegetables.

## BURGER BAR

All burgers are served with a side of chips.

### STEAK BURGER 25.00

100g Scotch fillet steak, onion rings, fried egg, bacon, lettuce, beetroot, tomato, cheese and BBQ sauce on a turkish roll.

### BUFFALO CHICKEN BURGER 23.00

Chicken breast marinated in housemade buffalo sauce, pickled onion, lettuce, tomato & ranch dressing on a burger bun.

### BBQ PULLED PORK BURGER 24.00

Slow cooked pork in a smoky BBQ sauce with apple slaw, cheese & lettuce on a burger bun.



## ENTREE

### GARLIC BREAD 10.00

### CHEESY BREAD 12.00

### CHEESY BACON BREAD 14.00

### PORK BELLY BITES (GF DF) 15.00

Twice cooked pork belly bites with a smoky BBQ sauce.

### KFC WINGS (GF) 16.00

(6 pieces)

Crispy fried chicken wings tossed in a spicy Korean BBQ sauce.

### VEGETABLE SPRING ROLLS (V DF) 16.00

(3 pieces)

Crispy spring rolls served with sweet chilli sauce.

### LEMON PEPPER SQUID (GF DF) 18.00

Lightly dusted fried lemon pepper squid served with a side of aioli.

## PANS

Options: Penne, Linguine or Risotto (GFO)

### BOLOGNESE (DF) 25.00

Traditional beef mince cooked in a rich house made tomato sauce.

### PUMPKIN AND GOAT CHEESE 26.00

Honey roasted pumpkin mixed with cherry tomatoes, red onions, spinach, cooked in a vegetable stock & finished with goats cheese.

### CHICKEN ALFREDO 27.00

Poached chicken sauteed with bacon, leek, cherry tomatoes & finished with spinach in a creamy parmesan cheese sauce.

### PRAWN AND PANCETTA (DF) 33.00

Fresh pan-fried prawns tossed with pancetta, chilli, garlic, roast mixed capsicum in a rich tomato sauce finished with spinach.

## SALAD

### CAESAR SALAD (GFO) 22.00

Note: dressing contains anchovies.

Fresh cos lettuce, croutons, crispy bacon, grated parmesan cheese, a boiled egg and a creamy dressing.

**Add Chicken \$6**

**Add Prawns \$9**

### THAI BEEF SALAD (DF GFO) 28.00

Beef strips marinated in Thai flavours tossed in a salad with crispy noodles, cherry tomatoes, cucumbers, grated carrot, red onion and mixed lettuce.

## FOR THE LITTLE ONES

(Children Under 12 ONLY)

### DINO NUGGETS WITH CHIPS & SAUCE 12.00

### FISH FINGERS WITH CHIPS & SAUCE 12.00

### CHICKEN PARMA WITH CHIPS & SAUCE 12.00

### CHICKEN SCHNITZEL AND CHIPS 12.00

### PENNE BOLOGNESE 12.00

**add Salad \$2.50**

**add Vegetables \$2.50**

### KIDS ICECREAM & TOPPING 5.00

## SIDES

HOUSEMADE SALAD \$4

STEAMED VEGETABLES \$5

HASSELBACK POTATOES \$3

MASHED POTATO \$3

CHIPS \$3

## SAUCES

TRADITIONAL GRAVY \$3

PEPPER GRAVY \$3

MUSHROOM GRAVY \$3

GARLIC BUTTER (GF) \$3

MUSTARD - SEED, DIJON, HOT ENGLISH (GF) \$1

DF-Dairy Free

GF-Gluten Free

GFO-Gluten Free Option

V-Vegetarian

## PIZZA

12" Sourdough Base

### GARLIC HERB AND CHEESE 18.00

Roasted garlic & herbs layered with mozzarella cheese & drizzled with infused oil.

### MARGHERITA 21.00

Napoli sauce base topped with fresh tomato, black pepper, mozzarella cheese & finished with a drizzle of basil oil.

### PEPPERONI 22.00

Pepperoni, roast capsicum, red onion and mozzarella cheese on a napoli sauce base.

### HAWAIIAN 24.00

Napoli sauce base topped with shredded ham, pineapple pieces, mozzarella cheese & drizzled with BBQ sauce.

### CAPRICIOSSA 26.00

Napoli sauce base topped with shredded ham, olives, mushroom, salami, anchovies and mozzarella cheese.

### PUMPKIN & GOAT CHEESE 26.00

Napoli base layered with honey roast pumpkin, goats cheese, cherry tomatoes, red onion, spinach, mozzarella cheese & drizzled with basil oil.

### BUFFALO BBQ CHICKEN 27.00

BBQ base topped with buffalo chicken, chips, red onion, bacon, pineapple, mozzarella cheese & drizzled with ranch dressing.

### MEATLOVERS 28.00

Smokey BBQ sauce base, shredded ham, pepperoni, chilli cheese kabana, grilled chicken, red onion, bacon and mozzarella cheese.

### PUB SUPREME 29.00

Napoli sauce base, ham, olives, chorizo, capsicum, red onion, mushroom, pineapple and cheese.

### REEF & BEEF 30.00

Napoli base topped with steak, roast capsicum, cherry tomatoes, prawns, red onion, bacon, mozzarella cheese & drizzled with sriracha sauce.

# MENU

## PIZZA ADD ONS

Ham \$3	Olives \$2
Bacon \$3	Salami \$3
Pepperoni \$3	Anchovies \$2
Roast capsicum \$2	Chicken \$3
Egg \$3	Pumpkin \$2
Fresh tomato \$1	Goat cheese \$2
Pineapple \$2	Spinach \$1
Red onion \$2	BBQ sauce \$1
Jalapeno \$2	Ranch \$1
Mushrooms \$2	Cherry tomatoes \$3
Extra cheese \$3	Chilli cheese kabana \$3

## SOMETHING SWEET

### WHITE CHOCOLATE CUSTARD TART 15.00

Served with a mixed berry compote and fresh whipped cream.

### WARMED HOUSE MADE APPLE TURNOVER 15.00

Served with ice cream.

### SORBET 10.00

Please see staff for available flavours.

### AFFOGATO 10.00

Espresso coffee drizzled over vanilla ice cream.  
**Add Liqueur \$6**

### VANILLA ICE CREAM 8.00

With a choice of toppings:  
Chocolate/Strawberry/Caramel

  
BAROOGA  
HOTEL

## PUB CLASSICS

Served with your choice of 2 sides from the following:  
chips, mashed potatoes, hassleback potatoes,  
salad and vegetables.

### CHICKEN SCHNITZEL (DF) 25.00 ½ serve 18.00

Lightly crumbed chicken schnitzel served with your choice of sauce and sides.

### CHICKEN PARMA 28.00 ½ serve 18.00

With Napoli sauce, smoky ham and topped with melted cheese and served with your choice of sides.

### OUTBACK PARMA 30.00

With Napoli sauce, crispy bacon and cheese topped with onion rings and drizzled with BBQ sauce and served with your choice of sides.

### FISH AND CHIPS (DF) 26.00 ½ serve 18.00

Beer battered whiting fillets with tartare sauce a wedge of lemon and served with your choice of sides.

### SEAFOOD BASKET (DF) 30.00

Panko crumbed calamari, whiting fillet, salt and pepper squid and prawn twists with a lemon wedge and tartare sauce, served with chips and salad.

### PORTERHOUSE (GF DF) 40.00

350 g Porterhouse steak cooked on the chargrill to your liking served with your choice of sauce and sides.

### SCOTCH FILLET (GF DF) 45.00

350 g premium grass fed Australian beef cooked on the chargrill to your liking served with your choice of sauce and sides.

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GF-Gluten Free

GFO-Gluten Free Option

V-Vegetarian