

THE PRINCIPAL BAR AND RESTAURANT



SOMETHING SMALL

Garlic bread (GFA) \$9

Bruschetta- fresh tomato/ basil & fetta/ balsamic glaze/ Turkish bread. (V & GFA)

Lemon pepper squid / aioli/ lemon wedge \$15

Bread crumbed prawns / aioli dipping sauce \$14

Pan fried Japanese scallops/ apple puree/ thyme butter (GFA)
\$18.50

Mushroom arancini/ Napoletana sauce/ parmesan/ balsamic glaze
\$14

Garlic prawns / mixed salad/ creamy garlic sauce (GFA) \$21

Teriyaki pork dumplings/ soy sauce \$14

Chicken skewers/ satay sauce/ salted nuts \$14

Pork ribs (350g)/ 5 HR slow cooked/ chips/ garden salad \$22

ANTIPASTO BOARD- \$16 FOR 1 - \$32 FOR 2

Prosciutto/ marinated olives/ double brie cheese/ grilled chorizo/
daily dip/ Hungarian salami/ caramelised onion/ Turkish bread.
(GFA)

MEAT LOVERS BOARD \$240 (FOR 6-8 PEOPLE)

Pork ribs/ beef cheek/ pork belly/ chicken Maryland/ chicken
wings/ scotch fillet/ duck/ arancini balls/ cured meats/ pan-fried
steam vegetables/ chips/ garden salad.

SEAFOOD PLATTER (up to 4 people) \$89

Slipper lobster/ oysters kilpatrick/ fried calamari/ scallops/ grilled
prawns/ smoked salmon/ beer battered snapper/ mussels/ arancini/
chips/ garden salad.

PAELLA FOR 4 \$79

Saffron infused paella/ chorizo/ prawns/ mussels/ chicken wings/
peas/ capsicum

MIX 'N'MATCH \$80

Choice of 6 dishes from *Something Small*

Add 2 entree dishes for the Seafood or Meat lovers board \$20

Add 3 entree dishes for the Seafood or Meat lovers board \$30

SOMETHING LARGER

Pumpkin sage risotto/ parmesan cheese (V & GFA) \$18
Add chicken \$5

Pork ribs (600g)/ 5 HR slow cooked/ chips/ garden salad \$32

Scotch fillet (300g)/ char grilled/ mash potato/
seasonal vegetables \$38
Choice of seeded mustard/ red wine jus/ Dijon mustard/
garlic sauce/ mushroom sauce (GFA)

Linguine/ beef meatballs/ Napoletana sauce/ fresh basil/ parmesan
cheese \$18

Grilled Chicken Maryland/ marinated in lemon juice/ roasted
vegetables/ field mushroom \$32

Roasted pork belly/ apple puree/ roasted vegetables (GFA) \$32

Sous vide lamb rump/ mash potato/ steamed vegetables \$36

Breaded Barramundi / lemon dressing/ steamed vegetables/
roasted cherry tomatoes/ fresh coriander (GFA) \$32

Veal schnitzel/lemon wedge/ chips/ garden salad \$24

Chicken schnitzel Parmigiana/ Napoletana sauce/ cheese/ chips/
garden salad \$27

Linguine Marinara/ calamari/ prawns/ scallops/ mussels/ snapper/
white wine/ Napolitana sauce \$29

Beer battered or grilled snapper/ chips/ garden salad/ tartar sauce
(GFA) \$22

Confit duck/teriyaki/ steamed rice/ sautéed Asian vegetables/
peanuts/ fried shallots \$28

BURGERS

CHICKEN BURGER - \$21

Grilled chicken breast/ cheddar cheese/ tomato/ mixed salad/ aioli/
sour dough bun/ chips. (GFA)

STEAK SANDWICH - \$21

Rump steak/ bacon/ mixed salad/ cheddar cheese/
tomato/ caramelised onion/ aioli/ Turkish bread/ chips. (GFA)

PORTOBELLO MUSHROOM BURGER - \$21

Portobello mushroom/ basil pesto/ mixed salad/ tomato/ cheddar
cheese/ sourdough bun/ chips. (V & GFA)

SEAFOOD BURGER - \$21

Grilled snapper/ prawns/ mixed salad/ guacamole/ aioli sauce/
lemon dressing/ sourdough bun/ chips/ (GFA)

THE PRINCIPAL BURGER - \$21

House made 250g beef patty/ cucumber pickles/ mixed salad/
tomato/ beetroot/
cheddar cheese/ aioli/ tomato sauce/ sour dough bun/ chips. (GFA)

GFA- Gluten free available- please note that all chips and wedges carry traces of gluten.

V- Can be made vegetarian/vegan

SALADS

Thai Beef Salad- mixed leaves/ carrot/ cucumber/ celery/ cherry tomato/ bean shoots/ mint/ coriander/ thai dressing \$22 (GFA & V)

Classic Caesar- crispy bacon/ parmesan/ cos lettuce/ croutons/ anchovies/ poached egg (GFA) \$18
Add chicken \$5

Vegetarian Salad- warm pearl cous cous/ grilled vegetables/ pistachio/ mixed leaves \$18 (V)

Summer Seeds - Dried cranberry/ sunflower seeds/ toasted almond/ Danish fetta/ beetroot/ honey mustard dressing \$18 (GFA & V)

Warm Prawn Salad- crumbed prawns/ mixed leaves/ cherry tomato/ carrot/ celery/ cucumber/ fried shallots/ Malaysian spice dressing \$22 (GFA & V)

KIDS

for children under 12 years of age and includes a soft drink \$10

Mini sliders- beef patty/ cheese/ bbq sauce/ lettuce/ chips/ tomato sauce

Chicken in pyjamas- crumbed chicken/ napolitana sauce/ cheese

Battered fish & chips- snapper/ chips/ salad /tomato sauce

Lemon pepper squid- calamari/ chips/ salad
**all kids meals come with tomato sauce*

Chips or wedges \$5

Vanilla ice cream with strawberry or chocolate sauce \$6

SIDES

Seasonal vegetables \$8.5

Garden salad \$8.5

Wedges \$10

Chips \$9

Mashed potato \$5

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DESSERTS

Chocolate mousse \$9

Vanilla creme brulee \$9

Caramel slice/ vanilla ice cream/ pomegranate molasses \$9

Coconut jelly/ vanilla ice cream/ passionfruit/ mint/ toasted coconut
\$12

Salted caramel ice cream/ strawberries/ honeycomb (V, GF) \$9

Cheese Platter- brie/ pecorino/ provolone cheese/ crackers/
dried fruit/ nuts/ port \$22 (\$6 extra gls)

Three Layered Icecream – vanilla/ salted caramel/ Ferrero Rocher/
chocolate sauce/ salted nuts/ honeycomb \$14.50
Add a shot of Baileys \$7.50

Affogato coffee \$5

Choice of Baileys/ Frangellico/ Jameson's \$9

COFFEE

Flat White

Cappuccino

Long Black

Latte

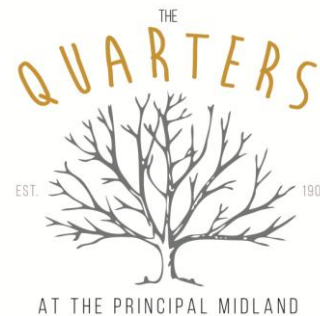
Short Macchiato

Long Macchiato

Espresso

Hot Chocolate

Tea



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