

TAPAS

OLIVES, CHORIZO & FETTA	\$12.50
LAMB KOFTA KEBABS WITH ORANGE COUS COUS & YOGHURT DRIZZLE	\$12.50
CROQUETTES FILLED WITH CHORIZO & MANCHEGO	\$ 8.50
BELGIUM STYLE MUSSELS & FRIES (GF)	\$12.00
SALT & PEPPER SQUID WITH GARLIC AIOLI	\$ 9.50
MINI ARANCINIS - SEE WAIT STAFF FOR TODAY'S FLAVOUR	MP
MUSHROOM, GOATS CHEESE AND CHIVE BAKED POTATO (V)	\$ 8.50
ROAST PORK BELLY WITH APPLE CHUTNEY (GF)	\$ 9.00
SATAY CHICKEN SKEWERS SERVED WITH A PEANUT SAUCE AND SAFFRON RICE	\$ 8.50
ENCHILADAS TOPPED WITH SOUR CREAM & MEXICAN SAUCE	\$ 9.00
TEMPURA PLATE - PRAWNS, BROCCOLINI & SWEET POTATO SERVED WITH AN ASIAN DIPPING SAUCE	\$ 9.50
SIZZLING GARLIC PRAWNS SERVED WITH TURKISH BREAD	\$ 15.00

NIBBLES

GARLIC BREAD CRUSTY SLICES OF HOME-STYLE BREAD WITH OUR CHEESY GARLIC & HERB BUTTER (V)	\$ 9.00
SLOW ROASTED TOMATO BRUSCHETTA (V) SLOW ROASTED ROMA TOMATOES DRIZZLED WITH BALSAMIC AND OLIVE OIL, SERVED WITH KALAMATA OLIVES, FRESH BASIL AND PARMESAN ON TOASTED CIABATA BREAD	\$ 9.00
DIPS & TURKISH BREAD (V) WARM TURKISH BREAD SERVED WITH CHEF'S TRIO OF DIPS, CARAMELISED BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL & DUKKAH	\$17.00
	EXTRA BREAD SERVE \$5.00
CHIPS/WEDGES (V) WITH SWEET CHILLI AND SOUR CREAM	\$ 8.50
	EXTRA SAUCE \$1.00

LUNCH 12NOON TO 4PM

THE STEAK SANGA 180G MSA SCOTCH STEAK IN A WARM TURKISH ROLL WITH CHEDDAR CHEESE, GRILLED ONIONS, TOMATO & LETTUCE SERVED WITH CHIPS & TOMATO SAUCE	\$19.00
THE PUBLICANS' BURGER SEARED HOUSE MADE BEEF PATTIE TOPPED WITH MOZZARELLA AND SERVED IN A TOASTED TURKISH STYLE BUN, WITH LETTUCE, FRESH TOMATO, ONION, AIOLI AND FRIED EGG SERVED WITH CRUNCHY CHIPS AND A SIDE OF TOMATO SAUCE	\$18.00
CHICKEN PANINI SHREDDED ROAST CHICKEN WITH MOZZARELLA, SUN DRIED TOMATO, AVOCADO & MAYONNAISE IN A WARM PANINI STYLE ROLL WITH CHIPS	\$18.00

MAINS

FILLET MIGNON (GF)	\$35.50
BEEF EYE FILLET WRAPPED IN BACON SERVED WITH GOATS CHEESE AND MUSHROOM STUFFED POTATO, BUTTERED GREEN BEANS AND SAUTEED RED CABBAGE SERVED WITH A SEEDED MUSTARD JUS	
PORK LOIN	\$29.50
ROLLED LOIN STUFFED WITH MACADAMIA, SAGE & PROSCIUTTO SERVED ON GARLIC MASH, BROCCOLINI AND CIDER GRAVY, TOPPED WITH APPLE CHUTNEY AND CRACKLING	
BEEF IN RED WINE	\$27.00
THREE HOUR BRAISED BEEF CHEEKS SERVED ON POTATO AND ROSEMARY CROQUETTES, BUTTERED KALE WITH A RED WINE JUS AND A PARMESAN CROUTON	
LAMB RAGOUT	\$25.00
SLOW COOKED LAMB SHOULDER WITH ROASTED PIMENTO, MUSHROOMS AND ROSEMARY FOLDED THROUGH RIGATONI WITH SHAVED PARMESAN, SNOW PEAS AND FRESH PARSLEY	
CRISPY SKIN DUCK	\$31.00
TWICE COOKED DUCK MARYLAND SERVED ON A CREAMY PUMPKIN RISOTTO CAKE WITH BUTTERED SPINACH AND A SHITAKI MUSHROOM JUS FINISHED WITH SWEET POTATO CHIPS	
CHICKEN SALTIMBOCCA (GF)	\$31.00
OVEN BAKED CHICKEN BREAST LAYERED WITH SAGE, MOZZARELLA AND PARMESAN, WRAPPED IN PROSCIUTTO AND SERVED ON RATATOUILLE WITH CREAMY PESTO SAUCE	
BARRAMUNDI (GF)	\$36.50
CRISPY SKINNED BARRAMUNDI SERVED WITH CREAMY GARLIC AND CHIVE MASH POTATO, BLANCHED BROCCOLINI AND TOMATO COMPOTE WITH LEMON BUTTER SAUCE	
THE PUBLICAN PAELLA	\$27.50
TRADITIONAL PAELLA SERVED WITH CHORIZO, PRAWNS, MUSSELS, CHICKEN AND FRESH FISH POACHED IN SAFFRON RICE WITH A HINT OF CHILLI THEN TOPPED WITH SHAVED PARMESAN	
FISH & CHIPS	\$18.50
BATTERED SNAPPER FILLET WITH CHUNKY CHIPS, GARDEN SALAD, HOMEMADE TARTARE SAUCE AND FRESH LEMON WEDGES	
COUS COUS & CASHEW SALAD (V)	\$18.50
ROASTED PUMPKIN, FETTA, SUN DRIED TOMATOES AND AVOCADO TOSSED THROUGH COUS COUS, CASHEW NUTS AND MIXED LEAVES WITH CREAMY PESTO DRESSING	
ADD LAMB KOFTA	\$25.00
ADD CHICKEN	\$25.00
CAESAR SALAD	\$18.50
BABY COS LEAVES, CRISPY BACON, SHAVED PARMESAN, HERBED CROUTONS TOSSED WITH OUR CREAMY CAESAR DRESSING TOPPED WITH A SOFT POACHED EGG	
ADD CHICKEN	\$ 8.50
ADD AVOCADO	\$ 3.50
SIDE SALAD (GF)	\$7.50
FRESH MIXED LEAVES, CHERRY TOMATOES, CUCUMBER AND FETTA	