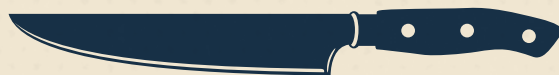


the KITCHEN



TO START



BREAD ROLL & BUTTER (V) Freshly baked soft roll, with creamy butter	4
GARLIC BREAD (V) Toasted crusty loaf infused with rich garlic butter and herbs	10
CHEESE BREAD (V) Toasted bread loaf topped with melted cheese & garlic butter	12
SWEET CHILLI CHEESE & BACON BREAD Loaded with crispy bacon, melted cheese, sweet chilli glaze	14
POTATO WEDGES (V) Seasoned wedges, with sour cream & sweet chilli sauce	16
BOWL OF CHIPS (V) Hot, crispy seasoned chips with a light golden crunch	10
CHEFS SALAD (V) Dressed with honey mustard dressing	10

FROM THE GRILL



Served with your choice of sauce and sides

CHOICE OF: Gravy, Peppercorn, Dianne, Mushroom or Hollandaise
CHOICE OF: Mash & Vegetables or Chips & Salad

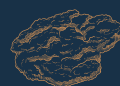
300G CHAR-GRILLED NOLAN PRIVATE SELECTION RUMP	38
600G CHAR-GRILLED NOLAN PRIVATE SELECTION RUMP	50
300G NOLAN PRIVATE SELECTION SCOTCH FILLET	45
300G NOLAN PRIVATE SELECTION T-BONE	32
GRILLED CHICKEN BREAST	28
UPGRADE YOUR MEAL Add 3 grilled prawn skewers (i) with hollandaise	14

SALADS



GREEK SALAD (V) Tomato, cucumber, capsicum, kalamata olives, fetta, baby spinach, basil, balsamic glaze	24
TRADITIONAL CAESAR SALAD (V) Crisp cos lettuce, crunchy croutons, parmesan, warm bacon and a perfectly boiled egg, finished with our house-made Caesar dressing	24
ADD TO ANY SALAD	
GRILLED CHICKEN	8
3 X PRAWN SKEWERS	10
HALLOUMI (V)	8

SCHNITZELS



Served with garden salad & chips or seasonal steamed vegetables & whipped mash

CHICKEN SCHNITZEL Tender chicken breast coated in a golden crumb, fried until crisp served with gravy	25
PARMIGIANA SCHNITZEL Classic favourite topped with shaved ham, rich Napolitana sauce and melted cheese	32
HAWAIIAN SCHNITZEL A tropical twist with shaved ham, Napolitana sauce, sweet pineapple, and melted cheese	33
PLANT-BASED SCHNITZEL (V) Crispy plant-based schnitzel offering a satisfying meat-free alternative	25
PARADISE PLANT-BASED SCHNITZEL (V) A tropical twist with, Napolitana sauce, sweet pineapple, and melted cheese	25
UPGRADE YOUR MEAL Add 3 grilled prawn skewers (i) with hollandaise	14
CHOOSE A SAUCE (GF) Peppercorn, Dianne, Mushroom, Hollandaise	4

FROM THE SEA



Served with garden salad & chips or seasonal steamed vegetables & whipped mash

CATCH OF THE DAY (A) – SEE OUR SPECIAL BOARD	35
SALT & PEPPER SQUID (I) Tender squid tossed in our house seasoning, lightly fried and finished with lemon and tartare	27
GRILLED BARRAMUNDI FILLET (I) With lemon and tartare	30
HAND-BATTERED BASA FILLET (I) With lemon and tartare	25
GRILLED BASA FILLET (I) With lemon and tartare	25
PRAWN PASTA (GF AVAILABLE) Prawns (i) sauteed with shallots, onion, bacon, mushroom, garlic deglazed with Chardonnay, finished with cream and tossed with fettucine, topped with parmesan	30

ROAST



Served with roasted potatoes, seasonal vegetables, beans and rich gravy

ROAST PORK (GF) (LIMITED AVAILABILITY)	25
ROAST LAMB (GF) (LIMITED AVAILABILITY)	31

BURGERS



All served with crispy chips

OPEN WORKS BURGER	30
Juicy beef patty stacked with lettuce, tomato, cucumber, onion, beetroot, egg, pineapple, bacon, cheese, pickles, and BBQ sauce	
SCHNITZEL BURGER	28
Crispy chicken schnitzel layered with cheese, bacon, slaw, sweet chilli garlic aioli	
STEAK SANDWICH	30
Slow-cooked rib eye with tomato, cucumber, onion, cheese, and smoky BBQ tomato relish on toasted bread	
TOASTED HALLOUMI SANDWICH (V)	28
Herb-marinated grilled halloumi with tomato, cucumber, onion, cheese, tomato relish, pesto aioli on toasted bread	
OPEN PLANT-BASED BURGER (V)	28
Plant-based patty, loaded with lettuce, cheese, tomato, cucumber, pineapple, onion, beetroot, pickles & BBQ sauce	
SCHNITZEL PLANT-BASED BURGER (V)	28
Plant-based schnitzel loaded with lettuce, cheese, tomato, cucumber, pineapple, onion, beetroot, pickles & BBQ sauce	

KITCHEN FAVOURITES



VEAL OLIVIA (GF)	33
Tender veal medallions topped with bacon and melted cheese, finished in a creamy sauce and served with mash and spinach	
CHICKEN CARBONARA (GF AVAILABLE)	28
Chicken sauteed with shallots, onion, bacon, mushroom, garlic deglazed with Chardonnay finished with cream and tossed with fettuccine, topped with parmesan	

PIZZA



Gluten free pizza available (GF)	9 INCH	13 INCH
SUPREME	20	25
Bacon, pepperoni, mushroom, ham, onion, pineapple, capsicum, herb tomato sauce, sliced black olives, mozzarella cheese		
HAWAIIAN	19	24
Ham, pineapple, herb tomato sauce, mozzarella cheese		
PEPPERONI	19	24
Pepperoni, herb tomato sauce, mozzarella cheese		
SMOKY BBQ CHICKEN	20	25
Roasted chicken, mushroom, onion, pineapple, bacon, smoky BBQ sauce, mozzarella cheese		
SURF & TURF	24	28
Prawns, shaved beef, sun-dried tomato, bacon, caramelised onion, feta, sweet chilli sauce, herb tomato sauce, mozzarella cheese		
VEGO SUPREME (V)	19	24
Mushroom, onion, pineapple, capsicum, sliced black olives, herb tomato sauce, mozzarella cheese		
CHEESY PIZZA (V)	19	24
Herb tomato sauce topped with blended cheese		
BURNING RING OF FIRE	21	24
Jalapeños, pineapple, olives, pepperoni, capsicum, ham, caramelized chill onion, herb tomato sauce, mozzarella cheese, chipotle		
JUST MEAT	20	25
Bacon, ham, pepperoni, chicken, beef, BBQ sauce, mozzarella cheese		

SMALL MEALS



Perfect for lighter appetites. Served with your choice of sides. Mash & vegetables or chips & salad

PETITE ROAST PORK (GF)	19
Slow-roasted pork served with roasted chat potatoes, seasonal roasted root vegetables beans and rich gravy (limited availability)	
PETITE HAND-BATTERED BASA FILLET (i)	19
Flaky white fish in a crisp golden batter, served with tartare sauce	
PETITE GRILLED BASA FILLET (i)	19
Lightly seasoned and grilled for a healthier option, served with tartare	
PETITE PRAWN CUTLETS (i)	19
Panko Prawn Cutlets (4) served with tartare	
PETITE 150G NOLAN PRIVATE SELECTION RUMP	19

FOR THE LITTLE FOLK

18

Includes drink & fun pack (under 12)

CHICKEN NUGGETS & CHIPS
FISH & CHIPS
CALAMARI & CHIPS

PRESENT YOUR FULL WESTS MEMBERS CARD TO RECEIVE 10% OFF.

(GF) = Gluten Free (V) Vegetarian (i) = Imported Seafood
(A) = Australian Seafood (M) = Mixed Origin Seafood

Food Allergy Statement: While The Kitchen will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. All dishes may contain traces of nuts.