

Value Lunches

AVAILABLE TO PUBLINC COMMUNITIES
MEMBERS 11:30AM - 4PM MONDAY TO FRIDAY*
☺ **NM**

CHICKEN SCHNITZEL 🍗 **16 18**
Served w/ chips, slaw & choice of sauce

GRILLED CHICKEN WRAP **16 18**
Grilled chicken breast, lettuce, parmesan cheese, sriracha aioli wrapped in a soft tortilla w/ chips

200G RUMP STEAK 🍖* **20 22**
Served w/ chips, salad & choice of sauce

GRILLED BARRAMUNDI 🐟* **18 20**
Served w/ chips & salad, or seasonal vegetables

PESTO FARFALLE 🌿🌿 **16 18**
Creamy basil pesto, parmesan

GARDEN SALAD 🌿🍃* **12 14**
Garlic croutons, Italian vinaigrette

VANILLA ICE CREAM (2) 🍦 **6**
w/ Choice of Chocolate, Strawberry or Caramel topping

* Not available Public Holidays

Nightly Offers

AVAILABLE TO PUBLINC COMMUNITY
MEMBERS FROM 5PM

Tuesday

\$15 BURGER NIGHT

Choose any burger from the menu

+\$5 Add a selected beer, wine or soft drink

Wednesday

\$15 STEAK NIGHT

300g Rump or Pork Cutlet w/ chips, salad
& choice of sauce

+\$5 Add a selected beer, wine or soft drink

Thursday

\$15 SCHNITTY NIGHT

Choice of Chicken, Veal or Plant Based

Schnitzel w/ chips & slaw

+\$5 Add a selected beer, wine or soft drink

ADD ON TOPPERS

Classic Parmi \$4 | Mexican Topper \$6

BBQ Bacon \$6 | Creamy Garlic Prawns \$8

* Not available Public Holidays



MENU

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BISTRO OPEN

All Day - Every Day

From 11.30am to 9pm

☺ Mates rates for our **publinC communities** members - see our friendly staff to sign up!

☺ **MEMBERS** **NM** NON-MEMBERS

🌿 VEGETARIAN 🌱 VEGAN 🍷 GLUTEN FREE 🥛 DAIRY FREE 🌶️ SPICY 🐠 SEAFOOD 🥜 NUTS *OPTION AVAILABLE

All care is taken when catering for special requirements, however, please note that within the premises we handle nuts, seafood, sesame seeds, wheat flour, eggs, fungi & dairy products. Requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

STARTERS

		<u>NM</u>
GARLIC BREAD	7	8
<i>W/ CHEESE</i>		<i>3</i>
BRUSCHETTA	11	13
Grilled sourdough, vine ripened tomatoes, basil, bocconcini, pickled red onion, aged balsamic, olive oil		
SALT & PEPPER SQUID	16	18
w/ Red chilli, green shallots, lime aioli, lime wedge		
BOWL OF CHIPS	8	9
w/ Aioli or gravy		
BOWL OF WEDGES	9	10
w/ sour cream & sweet chilli sauce		
LOADED CHIPS	13	15
CHOICE OF Pulled jackfruit, chilli, herbs, garlic tahini sauce		
OR Cheddar cheese, crispy bacon, green shallot, ranch sauce		

SHARES

CANTINA STYLE NACHOS		
Corn chips, cheese, salsa roja, coriander & jalapeño salsa verde, guacamole, sour cream, pickled jalapeños, lime wedge		
CHOICE OF PORK CARNITAS	22	24
OR PULLED JACKFRUIT	21	23
BUTTERMILK FRIED CHICKEN 1/2 KG	15	17
WINGS 1 KG	24	27
Choice of: Original, Bourbon BBQ, Buffalo, or Caribbean hot sauce		
GARLIC CHILLI PRAWNS	19	21
Tiger prawns, Napoli sauce w/ grilled sourdough, olive oil, lemon wedge		
LAMB SHISH KEBAB SKEWERS (2)	23	24
Garlic tahini sauce, pita bread w/ Greek salad, lemon wedge		
PLOUGHMAN'S PLATE	25	26
Vintage cheddar, English ham, boiled egg, pickles (red onion pickle, sweet mustard pickles, Branston pickle), grilled sourdough		
JAPANESE FISH TACOS (3)	18	20
Battered flathead goujons, citrus slaw, wasabi - yuzu mayonnaise, roasted black sesame on flour tortillas		

SALADS

		<u>NM</u>
CLASSIC CAESAR SALAD	17	19
Baby cos lettuce, bacon, garlic croutons, shaved parmesan, soft boiled egg		
GREEK SALAD	17	19
Sliced Cucumbers, tomatoes, capsicum, pickled red onion, olives & feta cheese		
CRYING TIGER SALAD	20	22
Thinly sliced beef, mixed leaves, chopped tomato, Spanish onion, carrot, Thai basil, Vietnamese mint, wombok, pickle daikon, coriander, bean & snowpea sprouts, sliced cucumber, fried shallots, Nam jim jaew dressing		
ADD ONS		
<i>GRILLED BEEF</i>		8
<i>GRILLED CHICKEN BREAST</i>		7
<i>POACHED PRAWNS</i>		6

ON THE GRILL

Choose Two Sides

CHIPS, SALAD, SLAW,
MASHED POTATO, SEASONAL VEGETABLES

Choose a Sauce

GRAVY, MUSHROOM, DIANE, PEPPER, BÉARNAISE,
RED WINE JUS

GRILLED CHICKEN	28	30
Half chicken marinated in lemon thyme, garlic, chilli w/ spicy Alabama white BBQ sauce & smokey tomato aioli		
PORK CHOP 300G	30	33
Kingaroy, South East Queensland, w/ apple sauce		
RUMP 300G	32	35
Pasture Fed MSA Graded		
SIRLOIN 250G	35	39
Pasture Fed MSA Graded		
SCOTCH FILLET 300G	42	46
Pasture Fed MSA Graded		
LAMB CUTLETS (3)	36	39
Cowra, Central West NSW pasture fed, w/ apple mint jelly		

Add to any Grill item or Schnitzel

MAKE IT SURF 'N' TURF +8

TIGER PRAWN SKEWER IN A GARLIC CREAM SAUCE

EXTRA SAUCE +2

GRAVY, MUSHROOM, DIANE, PEPPER, BÉARNAISE,
RED WINE JUS, GARLIC CREAM SAUCE

EXTRA SIDES
(ONLY AVAILABLE W/ MAIN MEALS)

SALAD +5 | MASH +5 | SEASONAL VEGETABLES +6
SLAW +5 | CHIPS +5

PUB CLASSICS

		<u>NM</u>
PAN ROASTED BARRAMUNDI	30	33
Tartare sauce, lemon wedge, w/ choice of 2 sides		
FISH & CHIPS	23	26
Beer battered flathead fillets, lemon wedge, tartare sauce, seasoned w/ malt vinegar salt		
BANGERS & MASH	25	28
OD's beef & shiraz sausage, mash potato, peas, caramelised onions & gravy		
PLANT BASED SCHNITZEL	24	27
Lemon tahini aioli, w/ choice of 2 sides & sauce		
CHICKEN SCHNITZEL	24	27
Panko crumbed chicken breast, lemon, w/ choice of 2 sides & sauce		

ADD A TOPPER

Classic Parmi	4
Mexican	6
BBQ Bacon	6
Creamy Garlic Prawns	8

PAN ROASTED TASMANIAN SALMON FILLET	32	34
Béarnaise, lemon wedge, w/ choice of 2 sides & sauce		

BURGERS

All burgers & Steak Sandwich are served w/ chips & smoked tomato aioli.

*Butter-nuts served w/ cumin spiced aioli

		<u>NM</u>
CARNITAS PORK & BLACKBEAN CHILLI BURGER	23	24
Slaw, guacomole, salsa roja, pickled jalapeño		
BUTTER-NUTS BURGER	20	22
Butternut pumpkin pattie, battered onion rings, oak lettuce, tomato, mango pickle, lemon tahini aioli on a wheat bun		
SOUTHERN CHICKEN BURGER	23	25
Streaky bacon, cheese, pickles, oak lettuce, sriracha aioli		
GRILLED CHICKEN BURGER	21	23
Grilled chicken breast, oak lettuce, tomato, spicy Alabamba white BBQ sauce		
OD'S SMASHED BEEF BURGER	23	25
Smashed beef patty, streaky bacon, cheese, caramelised onion, oak lettuce, tomato, pickles, smoked tomato aioli		
STEAK SANDWICH	24	26
Grilled rump minute steak, oak lettuce, tomato, aioli, tomato & chilli chutney, cheese, caramelised onion on schiacciata		

Add

EGG +2 | CHEESE +2 | BACON +3 | AVOCADO +4
EXTRA BEEF PATTIE +6

OUR FAVOURITES

		<u>NM</u>
SEAFOOD PLATTER FOR 1	36	39
Beer battered flathead fillets, salt & pepper squid, tiger prawn skewer, chips, salad, lemon wedge, tartare sauce		
PRAWN FARFALLE	27	29
Tomato, cream & chilli, tiger prawns, pangrattato, parsley		
SPINACH & RICOTTA RAVIOLI	24	26
w/ Pesto cream & oven roasted cherry tomatoes, parmesan		
CHICKEN & LEEK POT PIE	28	30
Tender chicken pieces, bechamel sauce, mash & gravy		
THAI GREEN CHICKEN CURRY	25	27
Mild spice curry, eggplant, bamboo shoots, Thai basil & lime, served w/ jasmine rice		
PAN ROASTED CHICKEN BREAST	29	32
w/ Pesto & oven roasted cherry tomatoes sauce, seasonal greens & crispy chat potatoes		

DESSERTS

VANILLA PANNACOTTA	13
w/ Passionruit Coulis & seasonal berries	
CHOC - ORANGE MOUSSE	13
w/ Orange & pistachio biscotti	
STICKY DATE PUDDING	13
w/ Butterscotch sauce & vanilla ice cream	

KID'S MEALS

Age 12 & under

Includes kids ice block

CHEESE BURGER	13
w/ Choice of side	
NUGGETS	13
w/ Choice of side	
KIDS CHICKEN BREAST	13
w/ Choice of side	
BATTERED FISH	13
w/ Choice of side	
KIDS PASTA	13
Farfalle pasta, Napoli sauce, parmesan cheese	