

EAST

BRUNSWICK

HOTEL

Food Menu

To Share

MARINATED OLIVES (V, VE, GF)	8.00
homemade marinated olives	
CHILLI CHEESE NACHOS (GF)	12.00
corn chips, chilli con carne, mozzarella, sour cream, guacamole	
MAC & CHEESE CROQUETTES	12.00
served with black pepper mayo	
SALT & PEPPER CALAMARI	14.00
served with aioli	
BUFFALO CHICKEN WINGS (GF)	16.00
served with blue cheese sauce	

Salads

ANCIENT GRAIN SALAD (V, VE, GF*)	15.00
pomegranate, red onion, tomato, cucumber, coriander, mint, freekah, rocket, brown rice, house dressing, roasted cauliflower & pumpkin	
BUTTERNUT SQUASH STEAK (V, VE)	15.00
butternut squash, hummus, pearl cous cous, mint, parsley, pomegranate, harissa dressing	
THAI BEEF SALAD	16.00
tenderised rump steak, capsicum, tomato, red onion, cucumber, mixed salad, chilli, mint, coriander, peanuts, thai dressing	

MAINS

1/2 POUND WORLD FAMOUS MEATBALL	16.00	MISO GLAZED SALMON W SOBA NOODLE SALAD	24.00
fluffy mash potato, peas and our world famous sauce		salmon, soba noodles, broccolini, edamame, sesame seeds, spring onions	
STEAK SANDWICH	22.00	WAGYU BEEF BURGER	20.00
tenderised rump steak, tomato, rocket, caramelised onion, cheese, horseradish mayo, dijon on a turkish roll with french fries		beef patty, red onion jam, swiss cheese, lettuce and pepper mayo with french fries	
CHICKEN PARMA	20.00	CHICKEN BURGER	20.00
crumbed chicken breast topped with ham, napoli sauce and mozzarella with beer battered chips and salad		double crumbed chicken breast, tomato, lettuce and kansas bbq mayo with french fries	
EGGPLANT PARMA (V, VE*)	18.00	BEER BATTERED OR GRILLED FISH	24.00
napoli sauce and mozzarella with beer battered chips and salad		battered or grilled fish with beer battered chips, salad and tartare sauce	

FROM THE GRILL

all steaks are cooked to your liking with beer battered chips and your choice of sauce – cracked pepper, red wine jus, parsley & garlic butter

350GM RIB EYE STEAK	34.00
300GM RUMP CAP STEAK	28.00

PASTA

SEAFOOD LINGUINE	20.00
linguine with prawns, pippies, chilli, garlic, pangrattato	
PAPPARDELLE BOLOGNESE	18.00
pappardelle with house made bolognese sauce	

SIDES

GARDEN SALAD	6.00
CHARRED BROCCOLINI W SALTED RICOTTA, CHILLI, ALMOND FLAKES, LEMON & OIL DRESSING	6.00
BEER BATTERED CHIPS W AIOLI	8.00
SWEET POTATO FRIES W AIOLI	8.00
FRENCH FRIES W AIOLI (GF)	8.00

(V) Vegetarian (GF) Gluten Free (VG) Vegan (*) Option available upon request

FOR THE KIDS

FISH & CHIPS	10.00
beer battered fish served with chips and tomato sauce	
CHICKEN NUGGETS & CHIPS	10.00
chicken nuggets served with chips and tomato sauce	
LINGUINE BOLOGNESE	10.00
linguine with house made bolognese sauce	
LINGUINE BUTTER & PARMESAN	10.00
linguine with butter and parmesan cheese	
ICE-CREAM & CROSTOLI	4.00
1 scoop of vanilla or chocolate ice cream with crostoli	

Desserts

WARM STICKY DATE PUDDING	10.00
served with butterscotch sauce and vanilla ice-cream	
AFFOGATO & CROSTOLI	7.00
espresso, vanilla ice-cream, fried pastry dusted with icing sugar	
ADD A SHOT OF ALCOHOL	7.00
frangelico, kahlua, baileys	

Please order at the bar or via the beacon on your table for contactless service