SNACKS

GARLIC & CHEESE CIABATTA **13** (V)
MOZZARELLA STICKS (8) **16** (V)
PUMPKIN, SPINACH & PARMESAN ARANCINI (4) **14** (V)
SALT & PEPPER SQUID **19 / 27** (A)
SWEET CHILLI CHICKEN SKEWERS (4) **17** (GF)

TASTY BOARD: **37** FOR 2 **/ 67** FOR 4
LEG HAM | SMOKED CHEDDAR | MOZZARELLA STICKS | PUMPKIN, SPINACH & PARMESAN ARANCINI | SALT & PEPPER SQUID (A) | SWEET CHILLI CHICKEN SKEWERS | CIABATTA

MAINS

CHICKEN SNITTY **24 / 31**
CHICKEN PARMI **25 / 32**
CHOICE OF CHIPS & HOUSE SALAD OR MASH POTATO & STEAMED VEGETABLES WITH YOUR CHOICE OF SAUCE

BEEF SNITTY **31**
BEEF PARMI **32**
CHOICE OF CHIPS & HOUSE SALAD OR MASH POTATO & STEAMED VEGETABLES WITH YOUR CHOICE OF SAUCE

FISH & CHIPS **26 / 34** (A)
FRESH LAKES ENTRANCE FLATHEAD, SERVED WITH CHIPS, HOUSE SALAD, TARTARE & LEMON

HUMPTY DOO BARRAMUNDI **35** (GFO, A)
CHOICE OF CHIPS & HOUSE SALAD OR MASH POTATO & STEAMED VEGETABLES

BEEF STROGANOFF **37** (GF)
MUSHROOMS, MASH POTATO, GREEN BEANS, CREAM, MUSTARD

CHARGRILLED BAM BAM CHICKEN **35** (GFO)
HALF CHICKEN (BONELESS), PERI PERI SAUCE, WEDGES, SLAW

TUK TUK SALAD **33** (GF, VO, VGO)
VERMICILLI NOODLE, EDAMAME, CUCUMBER, TOMATO, PICKLED VEGETABLES, CORIANDER, CRISPY SHALLOTS, NAHM JIM SAUCE
YOUR CHOICE CHICKEN (GFO), FISH (A, GFO) **OR** PUMPKIN (GF, V, VG)

PASTA

KING PRAWN LINGUINE **38** (GFO, A)
PRAWNS, CHERRY TOMATOES, MILD CHILLI, PARMESAN & PARSLEY IN A WHITE WINE BUTTER SAUCE, CIABATTA

PENNE BOSCAIOLA **30** (GFO, VO)
MUSHROOMS, BACON, GARLIC, CREAM, PARMESAN, CIABATTA

PUMPKIN GNOCCHI **30** (V)
PINE NUTS, SAGE, BROWN BUTTER SAUCE, PARMESAN, CIABATTA

SPAGHETTI BOLOGNESE **30** (GFO)
BEEF MINCE, NAPOLI, PARMESAN, CIABATTA

DRYSDALE HOTEL
EST 1931

THE GRILL

PORTERHOUSE 300G MB 2+ **46** (GFO)
SCOTCH FILLET 300G MB 2+ **53** (GFO)
EYE FILLET 250G MB 2+ **59** (GFO)
MINUTE STEAK 180G **29** (GFO)

OUR BLACK ANGUS STEAKS ARE COOKED OVER THE CHARGRILL & SERVED WITH YOUR CHOICE OF CHIPS & HOUSE SALAD OR MASH POTATO & STEAMED VEGETABLES, WITH YOUR CHOICE OF SAUCE

LOADED BURGERS

BEEF BURGER **29** (GFO)
BLACK ANGUS PATTIE, BACON, POTATO CAKE, CHEESE, SLAW, ONION RINGS, BURGER MAYO & CHIPS

CHICKEN BURGER **29**
PANKO CRUMBED CHICKEN SCHNITZEL, BACON, POTATO CAKE, CHEESE, SLAW, ONION RINGS, BURGER MAYO & CHIPS

PLANT BURGER **29** (GFO, V, VGO)
PLANT BASED PATTIE, POTATO CAKE, CHEESE, SLAW, ONION RINGS, BURGER MAYO & CHIPS

GLUTEN FREE BUN **4**

PUB LUNCH FAVOURITES | $20

AVAILABLE MONDAY - FRIDAY
***NOT AVAILABLE ON PUBLIC HOLIDAYS**

BEEF & LAMB RISSOLES MASH, PEAS, BACON & GRAVY
CRUMBED SAUSAGES MASH, PEAS, BACON & GRAVY
CHEESE & BACON BURGER CHIPS (GFO +4)
PENNE BOSCAIOLA CIABATTA (GFO, VO)
ROAST ROLL CHIPS
BEEF LASAGNE CHIPS & HOUSE SALAD

20% PUBLIC HOLIDAY SURCHARGE

SAUCES

TRADITIONAL GRAVY, MUSHROOM SAUCE, GREEN PEPPERCORN SAUCE OR GARLIC BUTTER (GF)

EXTRA SAUCE **3**

SIDES

BEER BATTERED CHIPS **15** (V)
TOMATO SAUCE & AIOLI
ONION RINGS **10** (V)
BURGER MAYO
WEDGES **15** (V)
SWEET CHILLI SAUCE & SOUR CREAM
HOUSE SALAD **10** (GF, V, VG)
SHALLOT VINAIGRETTE
STEAMED SEASONAL VEGETABLES **10** (GF, V, VG)
MASH POTATO **10** (GF, V)

KIDS 15

AGED 12 & UNDER - INCLUDES MEAL & DESSERT

PENNE BOLOGNESE (GFO,VO), **CHICKEN NUGGETS, CHICKEN SNITTY, BATTERED FISH** (A), **CHEESEBURGER** (GFO), **OR BEEF LASAGNE**
ALL KIDS MEALS ARE SERVED WITH BEER BATTERED CHIPS EXCLUDING PENNE BOLOGNESE

FOR DESSERT, YOUR CHOICE OF FROG IN A POND OR FLAVOURED ICE CREAM

DESSERTS

CHURROS **15**
CHOCOLATE SAUCE, VANILLA BEAN ICE CREAM

PAVLOVA **15** (GF)
BERRY COMPOTE, DOUBLE CREAM, FRESH BERRIES

CRÈME BRÛLÉE **15** (GF)
VANILLA BEAN CRÈME BRÛLÉE, DOUBLE CREAM, RASPBERRIES

CHOC TOPS **7**
FLAVOURS: VANILLA OR CHOC MINT

DIETARY REQUIREMENTS

(GF/GFO) Gluten Free/Option **| (V/VO)** Vegetarian/Option **| (VG/VGO)** Vegan/Option
Seafood Dishes: (A) Australian - Drysdale Hotel is proud to be serving Australian only seafood across the entire menu

*Customer dietary requirements & allergies can be catered for to the best of our ability. Our kitchen contains gluten, nut & other allergens, the decision to consume a meal is at the diner's responsibility. Thank you.

WINES

FIZZ

PROSECCO

	150ML	250ML	BOTTLE
T'GALLANT (200ML)			12.0
SQUEALING PIG			35.0

SPARKLING

MORGAN'S BAY SPARKLING CUVÈE	9.0		32.0
JACK RABBIT SPARKLING BLANC DE BLANC			50.0

PINK

MOSCATO

HARTOG'S PLATE	10.0	13.0	33.0

ROSÈ

SQUEALING PIG (PINOT NOIR)	11.0	14.0	35.0
JACK RABBIT (PINOT NOIR)	13.0	16.0	45.0

WHITE

SAUVIGNON BLANC

MORGAN'S BAY	9.0	12.0	32.0
SQUEALING PIG	11.0	14.0	35.0
JACK RABBIT	12.0	15.0	45.0

PINOT GRIGIO

T'GALLANT	13.0	16.0	45.0
JACK RABBIT	14.0	18.0	50.0

CHARDONNAY

MORGAN'S BAY	9.0	12.0	32.0
SQUEALING PIG	11.0	14.0	35.0
JACK RABBIT	14.0	18.0	50.0

DRYSDALE HOTEL

EST 1931

RED

PINOT NOIR

	150ML	250ML	BOTTLE
SQUEALING PIG	11.0	14.0	35.0
JACK RABBIT	14.0	18.0	50.0

CABERNET BLENDS

MORGAN'S BAY SHIRAZ CABERNET	9.0	12.0	32.0
PENFOLDS KOONUNGA HILL CAB SAV	11.0	14.0	35.0
PENFOLDS MAX'S SHIRAZ CABERNET			50.0

SHIRAZ

PEPPERJACK	13.0	17.0	48.0
JACK RABBIT	14.0	18.0	50.0

WHAT'S ON

MONDAY - LUNCH & DINNER - $20 POT & PIE
FREE POOL

TUESDAY - LUNCH & DINNER - $22 PARMI'S
SPECIAL PARMI MENU

WEDNESDAY - LUNCH & DINNER - $30 STEAK SPECIAL
300G PORTERHOUSE

THURSDAY - LUNCH & DINNER - $20 BURGERS
FREE TRIVIA IN THE BAR

FRIDAY NIGHT - RAFFLE & MEAT TRAY
HAPPY HOUR 4-6 IN THE BAR

SATURDAY - LUNCH & DINNER - $40 STEAK SPECIAL
250G EYE FILLET

SUNDAY - 12PM-8PM - $25 ROAST
WEEKLY ROTATING SPECIAL

20% PUBLIC HOLIDAY SURCHARGE

ON TAP

POT, SCHOONER & PINT SIZES

BEER

CARLTON DRAUGHT TANK
CARLTON DRY
GREAT NORTHERN SUPER CRISP
BALTER XPA
CARLTON DRY MID (3.5)
MELBOURNE BITTER

GUINNESS (PINT ONLY)

OTHER

CANADIAN CLUB & DRY
SUNTORY -196 DOUBLE LEMON
HARD RATED LEMON
BROOKVALE GINGER BEER

BOTTLES & CANS

CORONA
PURE BLONDE
CASCADE LIGHT

BULMERS APPLE CIDER
FLYING BRICK APPLE CIDER | DRAUGHT

JIM BEAM & COLA | JIM BEAM & COLA (ZERO)
JACK DANIELS
BUNDY RUM

NON - ALCOHOLIC

POT, SCHOONER & PINT SIZES

PEPSI, PEPSI MAX, LEMONADE, RASPBERRY, SOLO
DRY GINGER ALE, LEMON, LIME & BITTERS

MINERAL WATER

ORANGE , APPLE & PINEAPPLE JUICE