

SNACKS

GARLIC & CHEESE CIABATTA	13 (V)
CIABATTA, OIL & BALSAMIC	13 (V,VG)
MOZZARELLA STICKS (6)	16 (V)
PUMPKIN, SPINACH & PARMESAN ARANCINI (4)	14 (V)
SALT & PEPPER SQUID	19 / 27 (A)
SWEET CHILLI CHICKEN SKEWERS (4)	17 (GF)
TASTY BOARD:	35 FOR 2 / 65 FOR 4
MOZZARELLA STICKS PUMPKIN, SPINACH & PARMESAN ARANCINI SALT & PEPPER SQUID (A) SWEET CHILLI CHICKEN SKEWERS	

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	
BRAISED BEEF CHEEK	37 (GF)
MASH POTATO, BABY CARROTS, RED WINE SAUCE	
PROSCIUTTO WRAPPED CHICKEN	35 (GF)
GRILLED ASPARAGUS, CREAMED LEEKS, BACON & PEAS	

PASTA

KING PRAWN LINGUINE	38 (GFO, A)
PRAWNS, CHERRY TOMATOES, MILD CHILLI & PARSLEY IN A WHITE WINE BUTTER SAUCE, GRILLED CIABATTA	
TOMATO & PUMPKIN PENNE	30 (GFO, V, VGO)
CHERRY TOMATOES, PUMPKIN, FETA, WILD ROCKET, GRILLED CIABATTA	
PESTO GNOCCHI	30 (V)
BASIL, PINE NUTS, CREAM, GRILLED CIABATTA	
SPAGHETTI BOLOGNESE	30
BEEF MINCE, NAPOLI, PARMESAN, GRILLED CIABATTA	



THE GRILL

PORTERHOUSE 300G MB 2+	45 (GFO)
SCOTCH FILLET 300G MB 2+	52 (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 BURGIES

BARRY BURGIE	29 (GFO)
BLACK ANGUS PATTIE, BACON, POTATO CAKE, CHEESE, SLAW, ONION RINGS, BURGER MAYO & CHIPS	
CHICKY BURGIE	29
PANKO CRUMBED CHICKEN SCHNITZEL, BACON, POTATO CAKE, CHEESE, SLAW, ONION RINGS, BURGER MAYO & CHIPS	
PLANTIFUL BURGIE	29 (GFO, V, VGO)
PLANT BASED PATTIE, POTATO CAKE, CHEESE, SLAW, ONION RINGS, BURGER MAYO & CHIPS	
GLUTEN FREE BUN	4

WORKERS LUNCH | \$21

AVAILABLE MONDAY - FRIDAY
*NOT AVAILABLE ON PUBLIC HOLIDAYS

BEEF & LAMB RISSOLES MASH, PEAS, BACON & GRAVY
CRUMBED SAUSAGES MASH, PEAS, BACON & GRAVY
CHEESE & BACON BURGIE CHIPS (GFO +4)
TOMATO & PUMPKIN PENNE CIABATTA (GFO, V, VGO)
1/2 CHICKEN SNITTY CHIPS, HOUSE SALAD & GRAVY
BEEF LASAGNE CHIPS & HOUSE SALAD

20% PUBLIC HOLIDAY SURCHARGE

SAUCES

TRADITIONAL GRAVY, MUSHROOM SAUCE, GREEN PEPPERCORN SAUCE OR GARLIC BUTTER	(GF)
EXTRA SAUCE	3
ADD CHARGRILLED PRAWNS TO ANY DISH (4)	8 (GF,A)

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	
STICKY DATE PUDDING	15
SALTED CARAMEL SAUCE, VANILLA BEAN ICE CREAM	
CHOCOLATE MOUSSE	15 (GF)
WHIPPED CREAM & CHOCOLATE FLAKE	
CHOC TOPS	7
FLAVOURS: VANILLA, CHOC MINT, BOYSENBERRY OR SALTED CARAMEL	
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

T’GALLANT (200ML)				12.0
SQUEALING PIG				35.0

SPARKLING

MORGAN’S BAY SPARKLING CUVÉE	10.0			32.0
JACK RABBIT SPARKLING BLANC DE BLANC				50.0

PINK

MOSCATO

HARTOG’S PLATE	10.0	13.0	32.0	
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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	10.0	13.0	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	10.0	13.0	32.0	
SQUEALING PIG	11.0	14.0	35.0	
JACK RABBIT	14.0	18.0	50.0	

		
150ML	250ML	BOTTLE



EST 1931

RED

PINOT NOIR

SQUEALING PIG	11.0	14.0	35.0
JACK RABBIT	14.0	18.0	50.0

CABERNET BLENDS

MORGAN’S BAY SHIRAZ CABERNET	10.0	13.0	32.0
19 CRIMES CABERNET SAUVIGNON	11.0	14.0	35.0

SHIRAZ

PEPPERJACK	13.0	17.0	48.0
JACK RABBIT	14.0	18.0	50.0

		
150ML	250ML	BOTTLE

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

ONTAP

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)

HARD RATED

HARD RATED LEMON

GINGER BEER

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
JOHNNIE WALKER
CANADIAN CLUB & DRY | COLA | SODA

NON - ALCOHOLIC

POT, SCHOONER & PINT SIZES

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

MINERAL WATER

ORANGE, APPLE & PINEAPPLE JUICE