

LUNCH MENU

STARTERS

- Sourdough Garlic Bread (4) (V) **\$10**
Add cheese \$3
- Crispy Vegan Cauliflower (6) (VE) (GF) (DF) **\$15**
Spiced paprika, house-made chipotle vegan mayo, slaw.
- Crispy Duck Spring Rolls (4) (DF) **\$15**
Hoisin sauce, slaw.
- Oysters (GF)

| | | |
|--|----------------|-------------------|
| | Natural | Kilpatrick |
| | Half | Half |
| | \$25 | \$28 |
| | Dozen | Dozen |
| | \$45 | \$48 |

Sourced from South Australia.

SALADS

- Greek Chicken Gyro (GF) **\$25**
Free range marinated chicken breast, mix lettuce, cherry tomatoes, kalamata olives, red onion, cucumber, roasted chickpea, feta, green goddess dressing, tzatziki sauce.
- Buddha Winter Bowl (GF) (V) (VE) (DF) **\$22**
Golden goddess hummus, quinoa, roasted chickpeas, honey glaze carrots, baby broccoli, roasted butternut pumpkin, roasted rainbow beetroot, tahini dressing.
Add Marinated Chicken (GF) \$6
Add Grilled Halloumi (GF) \$5

BURGERS

- Grilled Chicken Yiros **\$27**
Pita bread, free range marinated chicken breast, hydro lettuce, tomato, red onion, tzatziki sauce.
- Beef Burger **\$27**
Milk bun, beef burger patty, cheddar cheese, bacon, hydro lettuce, tomato, caramelised onion, roasted garlic aioli.
- Korean Steak Sandwich **\$28**
Ciabatta bread, bulgogi style marinated steak, cheddar cheese, capsicum, kewpie mayo, sweet chilli, sesame seeds, red chilli.

MAINS

- Beer Battered Fish

| | | |
|--|-------------|-------------|
| | 1 Piece | 2 Piece |
| | \$20 | \$25 |

Citrus mayo, lemon, chips, salad.
- Linguine Pasta **\$28**
Slow cooked lamb ragu, rose sauce, fried cavolo nero, parmesan.
- Pad See Ew (Thai Fried Noodles Stir fry) **\$26**
(GF) (VEA) (V) (DF)
Rice noodles, sweet soy sauce, choy sum, bean shoots, spring onion, fresh chillies, egg, fried onion.
Add Prawns \$6
Add Chicken \$5

SCHNITZELS

- House Crumbed Chicken Breast Schnitzel **\$28**
Chips, salad, choice of sauce.
- House Crumbed Beef Schnitzel **\$30**
Chips, salad, choice of sauce.
Add Parmigiana Topping \$5
Add Kilpatrick Topping \$5

GRILL

- 330g Scotch Fillet (GF) **\$51**
30 days wet aged, grain fed.
- 350g Sirloin (GF) **\$48**
30 days wet aged, grain fed.
All steaks served with chips and salad, and choice of sauce.
Sauces- Gravy, Diane, Pepper, Creamy Mushroom, Red Wine Jus, Garlic Butter, Hollandaise, Creamy Garlic Prawns \$14.50
Extra Sauce \$3

SIDES

- Garden Salad (V) (GF) **\$5**
Mix lettuce, tomato, red onion, cucumber, green goddess dressing.
- Chips (V) **\$10**
Black garlic mayo & tomato sauce.
- Filipino Sisig Loaded Chips **\$15**
Pork belly, soy sauce, onion, garlic, sour cream, guacamole, pico de gallo, fresh chilli.

GF = Gluten Free V = Vegetarian VE = Vegan DF = Dairy Free VEA = Vegan Option Available

LUNCH MIENU

LITTLE ONES

All kids meals served with a complimentary ice cream.

- **Chicken Schnitzel**
Chips and choice of sauce.
- **Chicken Nuggets**
Chips and choice of sauce.
- **Bolognaise Pasta**
Linguine, house made bolognaise, parmesan cheese.
- **Battered Fish**
Chips and choice of sauce.

.....**\$12**

DESSERTS

- **House Made Sticky Date Pudding**
Salted toffee sauce, vanilla bean ice cream, fresh fruit.
- **House Made Brownie**
Chocolate sauce, raspberry coulis, vanilla bean ice cream, chocolate wafer, fresh fruit.
- **Mixed Berry Frangipani Slice**
Raspberry coulis, vanilla bean ice cream, fresh fruit.
- **English Crème Custard Tart**
Raspberry coulis, vanilla bean ice cream, fresh fruit.
- **Adult Sundae**
*Choice of chocolate, caramel or strawberry sauce.
Served with vanilla bean ice cream and chocolate wafers.*
- **Affogato**
Baileys or Frangelico, vanilla bean ice cream, chocolate wafers.

.....**\$12**

GF = Gluten Free V = Vegetarian VE = Vegan DF = Dairy Free VEA= Vegan Option Available

Please contact us if you have any dietary requirements.
Email: functions@thebrokenhillpub.com.au