

# DINNER MENU

## STARTERS

- Sourdough Garlic Bread (4) (V) ..... **\$10**  
Add cheese \$3
- Caramelised Onion and Goats Cheese Tart (V)... **\$13**  
Caramelised onion, goats cheese, balsamic glaze, rocket, fresh thyme.
- 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.
- Crispy Chicken Wings (7) (GF) ..... **\$16**  
Choice of sauce:  
Kewpie mayo with a house made chilli jam dipping sauce.  
Buffalo sauce with a blue cheese dipping sauce.
- Oysters (GF) ..... **\$25** **\$28**  
Sourced from South Australia.
 

Natural	Kilpatrick
Half	Half
<b>\$25</b>	<b>\$28</b>
Dozen	Dozen
<b>\$45</b>	<b>\$48</b>

## 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 butternutpumpkin, roasted rainbow beetroot, tahini dressing.  
Add Marinated Chicken (GF) \$6  
Add Grilled Halloumi (GF) \$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 come with a choice of 2 sides and choice of sauce.  
Sides- mash, salad, chips, baby broccoli.  
Sauces- mushroom, diane, pepper, gravy hollandaise, creamy garlic prawns \$14.50  
Extra Sauce \$3

## MAINS

- Beer Battered Fish ..... <sup>1 Piece</sup> **\$20** <sup>2 Piece</sup> **\$25**  
Citrus mayo, lemon and choice of 2 sides.  
Chips, salad, mash, baby broccoli.
- 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
- Crispy Pork Belly (GF) ..... **\$40**  
Honey glaze pork belly, roasted garlic and parmesan mash potato, spinach, peas, fried leek, red wine jus.
- 15 Hour Slow Cooked Beef Cheeks (GF) ..... **\$42**  
Beef cheeks, Au Jus, mash potato, baby broccoli.
- Market Fish (Fish En Papillote) (GF)\* ..... **\$32**  
See staff for fish of the week.  
Roasted potato chats, cauliflower puree, spinach, cherry tomatoes, citrus herb butter, fresh thyme.  
\*May contain bones.

## SCHNITZELS

- House Crumbed Chicken Breast Schnitzel ..... **\$28**  
Choice of two sides.  
Mash, baby broccoli, chips, salad..
- House Crumbed Beef Schnitzel ..... **\$30**  
Choice of two sides.  
Mash, baby broccoli, chips, salad.  
Add Parmigiana Topping \$5  
Add Kilpatrick Topping \$5

## SIDES

- Chive Mash Potato (V) (GF) ..... **\$6.50**
- 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.
- Vegetable Bowl (V) (GF) ..... **\$12**  
Baby broccoli, honey roasted carrots, roasted potato chats, garlic butter.

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

# DINNER MENU

## 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**  
*Hoisin sauce, slaw.*
- **Crispy Chicken Wings (7)(GF)**  
*Linguine, house made bolognaise, parmesan cheese.*
- **Battered Fish**  
*Chips and choice of sauce.*

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## 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

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Please contact us if you have any dietary requirements.  
Email: [functions@thebrokenhillpub.com.au](mailto:functions@thebrokenhillpub.com.au)