

# 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) ..... 

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

  
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
	<b>\$20</b>	<b>\$25</b>

  
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 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**  
*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](mailto:functions@thebrokenhillpub.com.au)