

# MENU



## Entrees

Garlic Bread \$8-

+ Cheese \$1.5

+ Cheese & Jalapenos \$2.5

Seasoned Wedges with sweet chilli sauce & sour cream \$14-

Cheesy Onion Steak-cut Fries loaded with melted cheese, bacon, fried onion rings & gravy \$16-

Nachos with melted mozzarella, salsa, guacamole, sour cream & jalapenos \$19-

## Salads

Caesar Salad - coz lettuce, croutons, bacon, poached egg & shaved parmesan with a light Caesar dressing (with or without anchovies) \$22-

Vegetable Salad - roast pumpkin, pearl cous cous, baby beetroot, flame roasted peppers, spinach, mizuna & toasted pepitas with a tamarind & apple dressing \$22-

Greek Salad - mixed leafy greens, tomato, cucumber, red onion, olives & feta with a house dressing \$18-

Salad Adds:

+ Chicken \$4-

+ Calamari \$5-

+ Salmon \$6-

**Parmis** - all served with house salad & chips

Chicken Parmigiana - ham, napoli & mozzarella \$26-

Big Texan - bacon, chorizo, caramelised onion, bbq sauce & mozzarella \$28-

Chef's Special - a.k.a Parmi of the Week \$29-

Mexican - corn chips, tomato salsa, jalapenos, mozzarella, guacamole & sour cream \$28-

Fungi - mushroom, onion & tomato ragout, mozzarella & fried onion rings \$28-

Vegetarian Parmigiana - crumbed eggplant, napoli, spinach, pumpkin, caramelized onion, feta & mozzarella \$24-

Chicken Schnitzel - crumbed chicken schnitzel with a side of gravy \$23-

Chicken Neptune - crumbed chicken schnitzel with a creamy garlic seafood sauce \$28-

## Pizzas

Ryrie Special - tomato, cheese, ham, bacon, chorizo, sun-dried tomatoes, feta, garlic oil & oregano \$19-

South-West Chicken - tomato, cheese, chicken, red pimentos, red onion, basil & chipotle mayo \$18-

Hawaiian - tomato, cheese, ham & pineapple \$16.5

Capricciosa - tomato, cheese, ham, mushroom & olives \$16.5

## Pans & Grill

Penne Pasta with poached salmon, peas, chorizo and a lemon & dill cream sauce \$28-

Fettuccine Toscana - chicken, bacon, onion, mushroom & spinach with a sun-dried tomato pesto cream sauce \$24-

Dark Ale Braised Lamb Shank with winter vegetables, buttered hand-rolled gnocchi & rainbow chard \$29-

Roast of the Day with roasted potatoes, pumpkin, seasonal vegetables & house gravy \$23-

Jokers Brisket Sanga - slow-cooked Cajun beef, smoked cheese, tomato relish, apple maple coleslaw, homemade pickles, smoked paprika mayo & twice-cooked potato home fries \$32-

Chicken Camembert - chicken breast topped with camembert cheese, drizzled with a spinach & sun-dried tomato cream sauce, served with potato rubble & green beans \$29-

Porterhouse Steak - 250g NSW High Country grain-fed beef, chips & salad with your choice of sauce \$34-

+ Gravy, pepper sauce, mushroom sauce or garlic butter **included**

+ Creamy seafood sauce of prawns, fish & calamari \$8-

## Seafood

Fish & Chips - battered flathead tails, chips, house salad, tartare sauce & a lemon wedge \$25-  
+ Grilled \$2.5

Salt & Pepper Fried Calamari served with twice-cooked potato home fries, salad & basil lime mayo \$24-

Seafood Basket - crumbed prawns, scallops, battered flathead, calamari, chips, salad, lemon & tartare sauce \$34-

## Dessert

Chocolate Lava Cake - chocolate cake filled with liquid choc served hot with a side of icecream \$12.5

Sticky Date Pudding - served hot with butterscotch sauce & a side of icecream \$12.5