

(GF) = Gluten Free (Vegan) = Vegan (V) = Vegetarian

SNACKS

- Bowl of Chips** with gravy (Can be made gluten free) **9**
- Bowl of Wedges** with sweet chili sauce & sour cream **10**
- Bowl of Sweet potato chips** with Aioli (V) **15**

STARTERS & BREADS

- Garlic and Rosemary Bread (4) (V)** (Can be made gluten free) **10**
- Top Pub Bruschetta (V)** (Can be made gluten free) **14**
Mediterranean style with pesto, topped with parmesan cheese.
- Dipping Breads (V)** (Can be made gluten free or vegan) **20**
Lightly toasted Turkish bread with a variety of homemade dipping oils & dips.

Vegetable Spring Rolls (4) (V)

With homemade Thai sweet chili sauce

Salt & Pepper Squid (GF)

Szechuan pepper & sea salt infused squid served on Greek salad, topped with our homemade aioli.

Pair with Paladino Pinot Grigio

Creamy Garlic Aussie Prawns (GF)

Served with fragrant Jasmine rice & our Chef's Greek salad.

Parmesan Crumbed Oysters (4 oysters)

Topped with homemade citrus dressing, Thai chili jam, coriander & crispy shallot **(extra oyster \$6.50)**

HOUSE SPECIALITIES

African Spiced Lamb Back Strap (GF)

Tender New England lamb back strap lightly flavored with African herbs & spices on a bed of baby spinach, roasted red peppers, harissa & hummus, accompanied with sweet potato chips & lemon coriander yogurt. Or turn it into a burger **extra \$4**

Macadamia, Honey & Apple Crusted Pork

Barker's Creek moisture infused pork loin topped with Macadamia, local bush Honey & Apple Crust, on a bed of roasted garlic mash, buttered baby beans topped with caramelized onion.

Fig & Brie Garlic Roasted Chicken (GF)

Succulent chicken breast stuffed with stewed figs, spinach & Creamy Brie, wrapped in prosciutto, served with sweet potato chips, baby spinach, semi-dried tomatoes & Creamy garlic white wine sauce.

Stir fried Salmon Vermicelli (GF)

With chili, cherry tomatoes, Spanish onion, semi-dried tomatoes, broccoli, spinach leaves & basil, topped with parmesan cheese.

Crispy Grilled Tasmanian Salmon

On a Thai Green Apple salad with roasted crushed cashew nuts finished with a mild chili citrus dressing. Served with a side of chips.

Surf on Salmon

Aussie prawns on crispy skin Tasmanian salmon with a creamy garlic & lemon sauce, served with Greek salad & chips.

Pair with Naturalis Organic Rose

Thai Cashew Nut Stir-fried (Can be made gluten free)

with seasonal vegetables, steamed Jasmine rice, in an authentic Thai sauce.

Crispy chicken 30 Crispy Aussie prawns 36 Vegetarian 30

Creamy Garlic Aussie Prawns (GF)

Served with fragrant Jasmine rice & our Chef's Greek salad.

Salt & Pepper Squid (GF)

Szechuan pepper & sea salt infused squid served on Greek salad topped with our homemade aioli.

HOUSE SPECIALITIES

Crispy Whole Snapper

Deep fried whole snapper served with Thai chili basil sauce, seasoned vegetables & a side of house fries.

Marinated Local Lamb Lollipops (GF)

Served with crispy scallop potatoes & broccolini.

STEAKS

Surf & Turf (GF)

Succulent New England Eye Fillet smothered with our Creamy garlic sauce & topped with Aussie prawns, served with your choice of Creamy mash & garden vegetables, or chips & salad.

Steaks

• 300g Scotch Fillet • 200g Eye Fillet • 400g T Bone
Served with your choice of: Fresh steamed garden vegetables & Creamy potato mash or battered fries & Greek salad

Sauces:- Home-style Diane, Green Peppercorn, Creamy mushroom or Creamy garlic sauce. These are included with all steaks, however a charge of \$5 applies if requested with other meals

Pair with Basileus Barossa Valley Shiraz

Chimichurri Steak

New England Eye fillet cooked to your liking served with our homemade Chimichurri sauce, broccolini & crispy garlic potato.

Steaks ordered above Medium will take an extra 10-15 minutes to prepare. Please note the chefs recommend your steak to be cooked medium or below to maximize flavour.

FAVOURITES

Mickey's Carbonara (Can be made dairy free with Napoli sauce)

Chicken, bacon, mushroom & creamy garlic white wine sauce.

Chili, Prawn and Squid Fettuccini

With cherry tomatoes, Spanish onion, spinach, basil & Kalamata olives, tossed in lemon, garlic & olive oil, topped with parmesan cheese.

Zucchini Fettuccini (GF) (Can be made vegan)

Ribbons of zucchini tossed with tomatoes, mushrooms, basil, baby spinach, Spanish onion, red capsicum, lemon & chili, topped with parmesan cheese.

Add Chicken

34

Add 4 Aussie Prawns

40

New England Lamb Crumbed Cutlets

Dale's tender lamb cutlets (3) served with gravy on a bed of Creamy mash & garden vegetables **extra cutlet \$8**

Pair with Angove Family Crest Cabernet Sauvignon

Chicken Schnitzel (Can be made gluten free)

Hand crumbed tender chicken breast, served with homemade gravy, chips & Greek salad.

Chicken Parmigiana (Can be made gluten free)

Hand crumbed tender chicken breast, topped with traditional Napoli sauce & 2 cheeses, served with chips & Greek salad.

Eggplant Parmigiana (V) (Can be made gluten free)

Grilled eggplant topped with traditional Napoli sauce & 2 cheeses, served with chips & Greek salad.

Beer Battered Fish (Can be made gluten free)

Delicately portioned fillets stacked over fries with a side of Greek Salad & our homemade tangy aioli. Or turn it into a burger **extra \$4**

Barramundi

25

Flathead

27

Bangas & Mash (Can be made gluten free)

Dale's famous sausages (3) on a bed of Creamy mash with garden vegetables, smothered in homemade gravy.

FAVOURITES

Top Pub Mixed Grill

Steak, Sausage, crumbed cutlet, bacon, egg, roasted mushrooms and grilled tomato with chips, a side of gravy & Garlic bread.

Rubie Veggie Fritters (GF) (V) (Vegan)

Beetroot, carrot, zucchini, fresh herbs, served with crispy rough potatoes, wilted spinach, broccolini, topped with chili tomato relish & olive oil.

Honey Mustard Chicken (Can be made gluten free)

Sautéed tender chicken breast, finished in a local bush honey cream & whole seed mustard sauce, served on Creamy mash with garden vegetables.

Pair with Wild Olive McLaren Vale Organic Chardonnay

Caesar Salad

Chicken

26

Prawn (6 Aussie Prawns)

34

Done with Tuscan herbs with classic croutons, bacon, lettuce & Caesar dressing topped with a local free-range Chook-A-Look egg & parmesan cheese.

Thai BBQ Chicken Salad

Grilled chicken pieces, marinated in authentic Thai spices, served with garden salad & topped with a special homemade sweet chili sauce, steamed jasmine rice & coriander.

Homemade Spinach Pie (GF) (V)

A thin crisp GF pastry filled with cheesy spinach, served with sweet potato fries & Greek salad.

Wild Mushroom & Goats Cheese Tart (GF) (V)

Served with lemon infused black rice & Greek salad

Chicken & Mushroom Crepe (Can be made Gluten free)

Tender chicken pieces in creamy garlic white wine sauce with sautéed mushrooms, wrapped in our daily made crepe topped with cheese & lightly grilled. Served with chips & Greek salad.

Prawn Crepe (Can be made gluten free)

Creamy garlic prawns, wrapped in our daily made crepe, topped with cheese & lightly grilled. Served with chips & Greek salad.

Authentic Thai Red Curry (GF)

with seasonal vegetables and fresh basil, served on steamed Jasmine rice, with your choice of:

Chicken 26

Beef 26

Prawns 34

Vegetables (V) 25

XO Greens (Can be made gluten free)

Seasonal greens with crispy wontons & shallot

Greek Salad

BURGERS

Soft shell crab burger

Crispy soft-shell crab with Thai slaw, mix leaves, jalapeño, & finished with Sriracha aioli, served on a fresh lightly toasted sesame bun & a side of sweet potato fries.

Chicken Burger (Can be made gluten free)

Tuscan grilled chicken breast, with bacon, lettuce, tomato & cheese, topped with aioli, served on a fresh lightly toasted damper roll, with a side of chips.

Top Pub Burger (Can be made gluten free)

Grilled tender scotch fillet with caramelised onion, egg, bacon, beetroot, pineapple, loose leaf lettuce, tomato & cheese, finished with smokey bbq sauce, served on a fresh lightly toasted damper roll, with a side of chips.

Veggie Burger (V) (Can be made vegan and gluten free)

Homemade veggie patties with egg, caramelised onion, beetroot, pineapple, loose leaf lettuce, tomato & cheese finished with smokey barbecue sauce, served on a fresh lightly toasted damper roll, with a side of chips.

Lamb Burger

African spiced lamb back strap with harissa, hummus, roasted red pepper, baby spinach leaves & coriander yogurt, served on a lightly toasted damper roll, with a side of sweet potato chips

Fish Burger

Beer battered fish, mix leaves & topped with our homemade aioli, served on a lightly toasted damper roll, with a side of chips

KIDS MENU

15

(under 12 only)

Includes a popper & ice cream cup

Hot Dog & Chips

Sausage, mash & veg (GF)

Chicken strips, salad & chips

Fish, Chips & salad

Cheesy Napoli Pasta (GF)

HOME MADE DESSERTS

18

*Our desserts are served with whipped cream & ice cream, unless specified

**Gluten free ice cream is also available

Please let staff know when ordering

Crème Brulee (GF)

Sticky fig, date & ginger Pudding (GF)

Chocolate Coffee Roulade (GF)

Baileys Chocolate Caramel Roulade

Warm Real Chocolate Pear Pudding (GF)

Deconstructed Chocolate Dulce De-leche (GF)

(Not served with whipped cream & ice cream)

Incomparable chocolate caramel served with slightly salted-crumbed baked biscuit then topped with orange infused Italian snow

Bozenka's Baked Blueberry White
Chocolate Cheese Cake (GF)

Dobson's Le Caf ~

From our neighbours at East View Winery

Italian Espresso Liquor with Vanilla Bean Ice Cream
& chocolate on top.

Half Nip (with 2 scoops of ice cream)

15

Full Nip (with 3 scoops of ice cream)

22

Affogato

17

One scoop of vanilla bean ice cream with your choice of liquors:
Baileys, Kahlua, Frangelico or Tia maria

* Desserts available all day & night.

Port liquors & dessert wines are also available.

Please ask at the bar



Welcome to the TOP PUB

Please order and pay at the bar
Or via QR Code

To enable all your meals to come out together we
suggest one bill one payment per table number

All meals are available as take-away

Phone (02) 6778 4110

RESTAURANT is open every day and night
(except Christmas day)

Please note a 15% surcharge will incur
on Sunday and public holidays

LUNCH 11:30AM - 2:30PM

DINNER 5:30PM - 9:00PM

Seven days a Week

(Delivery in 5km radius, \$30 minimum)

Food & Alcohol \$7

Alcohol Only \$15

Please note meals that are not on the menu as
gluten free will incur an additional charge of \$4.

Any extras or changes from our menu
an additional charge will incur.



MENU