# THE NOR EAST Winterment

\$16

\$19

#### Starters

Garlic Bread (add cheese \$1)
Garne Breau (add cheese \$1)
Cheesy Mustard Bread
Home-made Soup of the Day.
Refer to the special board
<b>Bowl of Chips</b>

# Tasty Bites

Tex Mex Loaded Fries
Fries topped with chilli beef,
jalapeno's, grilled cheese &
sour cream.
Southern Fried Chicken
Served with chipotle dipping
sauce.
Salt & Pepper Squid

Served on a bed of lettuce & aioli	
sauce.	
Seasoned Wedges	\$12

Seasoned Wedges	Φ.
With sweet chilli sauce & sour cream	1.

# Burger's

#### Beef Burger

Home-made meat patty with onion, bacon, pickles, mustard, tomato sauce in a brioche bun & served with chips.

Southern Fried Chicken Burger Fried coated chicken breast with crispy bacon, tomato, cheese & chipotle sauce in a brioche bun & served with chips.

#### Pasta Penne or Risotto

All served with parmesan cheese.

Boscaiola Bacon, mushroom, spring onion &	\$20
cream.	

Nor East Pan-seared Prawns	\$23
Prawns Pan-fried with honey,	
garlic, broccoli, italian sauce &	
touch of cream.	
Bolognaise	

Beef mince in a rich tomato sauce with onion's & garlic.

Vegetarian (Veg)	\$20
Mushrooms, spring onions, spin	ach,
napolitana sauce & dash of creat	m.
Add Chicken \$4 Add Prawns	\$6

### Nor East Classic's

Choice	of salad	or veg on	the side.
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14	Lamb Shank	\$24
\$9	Slow cooked Lamb shank in o	nions,
PB	carrots, rosemary, tomato & v	vine
	sauce, on a bed of mash.	

<b>\$</b> 15	Served with creamy grainy mustare	d
	& parsley sauce, on a bed of mash.	
	Lambs Fry & Bacon \$2	2
	Grilled lamb's liver topped with	
<b>\$14</b>	fried onion's, gravy & crispy bacon	
	on a hed of mash	

**Corned Beef** 

Nor East Chicken Oscar	\$25
Pan-seared chicken breast se	rved
with mushrooms, spring onio	n,
brandy & cream sauce, topped	d with
hollandaise sauce sitting on a	bed
of mash.	

Chicken Florentine	\$23
Grilled Chicken Breast with	n creamy
spinach & cheese sauce & se	erved
with seasoned potatoes.	

Nor East Pie Floater	\$2
Beef Pie sitting in green pea	soup
with a side of tomato sauce.	

#### **Buddha Bowl**

**Mexican Bowl** 

Chilli con carne with rice, corn	
salsa, crispy salad, cheese, corn	
chips, jalapeno's & sour cream.	
Vegie Bowl (Veg)	\$24
Curry spiced roasted	
vegetables with rice, crispy	

# Toppings & Sides

salad, tahini & flat bread.

Plain, Mushroom , Pepper or	\$3
Diane gravy	\$4
Hollandaise (GF)	<b>94</b>
Creamy garlic sauce \$4 Add pra	wns \$4
Parmigiana	\$4
Kilpatrick with cheese	\$4
Bolognaise with cheese	\$4
Onion Rings	\$7
Sub mash potato with main	\$4
Salad or vegetables with main	\$3
Extra breadroll	<b>\$</b> 1
Takeaway container	\$2

#### From the Grill

Fillet Mignon

\$22

\$22

Choice of salad or veg on the side.

Rump Steak 250gm	\$30
Cooked your style with chip	s & choice of
gravy.	

\$34

Beef tenderloin wrapped in bacon,
served with creamy mushroom
sauce with seasoned potatoes.

Porterhouse Steak 300gms \$35 Cooked your style with chips, salad & choice of gravy.

#### From the Sea

Choice of salad or veg on the side.

Barramundi Fillet	\$28
Either battered, crumbed or gr	illed,
served with chips, tartare sauc	e,
salad & lemon wedge.	

1	piece \$20
2	pieces \$27

Lemon Pepper Barramundi	\$27
Served with seasoned potatoes	s <b>,</b>
salad & hollandaise sauce.	

Seafood Trio	\$28
Battered Hake with salt & pepp	er
squid & panko prawns with chi	ps,
lemon wedge & tartare sauce.	

Salt & Pepper Squid	\$25
Served with chips & aioli sauce.	
Panko Prawns (8 prawns)	\$26
Served with chips, tartare	
sauce & lemon wedge.	

Garlic Prawns (8 prawns)	\$24
Pan-seared prawns with garlic	
sauce, spring onions & cream sa	uce
on a bed of rice.	

#### Schnitzels

Choice of salad or veg on the side.

300gm Beef or Chicken	\$22
Served with chips & choice of	gravy.
150gm Beef or Chicken	<b>\$1</b> 8
Served with chips & choice of a	gravy.

THE NOR EAST

#### Senior's lunchtime Menu \$18

Monday to Friday Lunch only

All served with your choice of Garden Salad or Vegetables, excluding Pasta dish.

Beef Rissoles Served with onion gravy & mash potato.

Lambs Fry & Bacon Grilled lambs liver topped with onion's, gravy & crispy bacon on a bed of mash potato.

Penne Napolitana Served with basil & parmesan.

150gm Beef or Chicken Schnitzel Served with chips & choice of gravy.

Beef Hot Pot Served with mash potato.

Corn Beef Served on a bed of mash potato with creamy grainy mustard & parsley sauce.

Salt & Pepper Squid Served with chips & aioli sauce.

Hake
One piece of Fish, cooked your
style (battered, crumbed or
grilled) served with chips &

Curry Sausages Served on a bed of rice.

tartare sauce.





Winterme

For children 12 years & under with a full paid Adult meal. Comes with an activity pack, soft drink & a single serve of vanilla ice-cream with a choice of strawberry, caramel or chocolate topping & sprinkles.

#### Hake

One piece of fish, cooked your style (battered, crumbed or grilled) served with chips & tartare sauce.

150gm Beef or Chicken Schnitzel Served with chips & choice of gravy.

Penne Beef Bolognaise Served with parmesan.

Chicken Nuggets
Served with chips & tomato sauce.

Beef Burger with cheese Served with chips & choice of gravy.





# WINES & COCKTAILS

#### Reds

Hardy's Riddle Cabernet Merlot	\$7   \$10   \$23
Hardy's Riddle Shiraz	\$7   \$10   \$23
Grant Burge 5th Gen Cabernet Merlot	\$9  \$13   \$36
Grant Burge 5th Gen Merlot	\$9  \$13   \$36
Grant Burge Cameron Vale Cabernet Sauvignon	\$9  \$13   \$36
Grant Burge Miamba Shiraz	\$9  \$13   \$36

#### Whites

Hardy's Riddle Chardonnay	\$7  \$10   \$23
Hardy's Riddle Sauvignon Blanc	\$7  \$10   \$23
Grant Burge 5th Gen Sauvignon Blanc	\$9  \$13   \$36
Grant Burge Benchmark Pinot Grigio	\$9  \$13   \$36
Grant Burge Thorn Riesling	\$9  \$13   \$36
Ta-Ku Sauvignon Blanc (white or pink)	\$9  \$13   \$36
Banrock Station Moscato (white or pink)	\$9  \$13   \$36
Tatachilla Pinot Grigio	\$9  \$12   \$34
Tatachilla Sauvignon Blanc	\$9  \$12   \$34

#### Rosé

Tatachilla Rose \$9 |\$12 | \$34

#### Bubbles

Hardy's Riddle Brut	\$7   \$24
Grant Burge Petite Bubbles	\$9   \$30
GB Sparkling Pinot Noir Chardonnay 200ml piccolo	\$14
Dunes & Greene Pinot Noir Chardonnay NV 200ml piccolo	\$12
Paulettes Sparkling Red 200ml piccolo	\$12

## Cask Wine

Berrie Estate Fresh Dry White	\$5  \$7  \$13.50   \$20
Berrie Estate Fruity Gordo	\$5  \$7  \$13.50   \$20
Berrie Estate House Dry Red	\$5  \$7  \$13.50   \$20
Stanley House Dolce Rosso	\$5  \$7  \$13.50   \$20

# Cocktails

/ <sup></sup>	
Tequila Sunrise	\$15
Fruit Tingle	\$14
Martini Expresso	\$17
Martini Nutty Expresso (Franjelico)	\$17
*11 •	\$18





# COFFEE'S & DESERT'S

#### Hot Drinks & Coffee

Take away Mug \$6 Cup \$5 Lactose free & Soy Milk \$1 extra

Cappucino Flat White Long Black

Short Black Macchiato **Hot Chocolate** 

Vienna Coffee (Served with whipped cream) \$6.50

#### Liquor Coffee

Served with Whipped cream \$12.50

Mexican Coffee (Kahlua) Irish Coffee (Baileys) Nutty Irishman (half nip Frangelico & Tia Maria)

#### Cold Drinks & Coffee

Served with Scoop of ice-cream &whipped cream \$8.50

Ice Coffee Ice Mocha **Ice Chocolate** 

#### Tea

Take away Mug Pot Cup

**English Breakfast** Earl Grev Camomile Green Tea

#### Affogato

Shot of expresso with a scoop of vanilla ice-cream. \$8.00

Shot of Liquor extra \$7 (Kahlua, Baileys, Frangelico, Tia Maria).

#### Dessert's

Classic Sundae \$8.00

Three scoops of vanilla ice-cream with your choice of chocolate, caramel, strawberry or lime topping, topped with marshmallows, wafer & optional nuts and/or sprinkles.

Warm Apple Short Cake Crumble Served with a scoop of ice-cream.

Nor East Style Cold Lemon Meringue \$8

Meringue Puff with tangy lemon sauce, raspberry coulis and whipped cream on the side.

Hot chocolate Pudding

Chocolate pudding with chocolate sauce and served with a scoop of ice-cream.



