

MADDIES MENU

STARTERS / TO SHARE

Garlic Bread **V** \$6

Cheesy garlic bread **V** \$7

Sydney Rock oysters ½ doz natural \$17.5, doz natural \$35
½ doz Kilpatrick \$18.5, doz Kilpatrick \$36

Olives marinated in our own blend of garlic, rosemary, bay leaves and hint of chilli, house-made hummus and beetroot dips, toasted Three Mills Bakery Ciabatta **V** \$18

Vegan popcorn cauliflower \$12

Sichuan pepper calamari \$14 / as main with fries \$22

French onion soup, cheesy garlic crouton **V** \$12

PUB FAVOURITES

Chicken schnitzel, chips, house salad \$23.9 / make it a **Vegan** schnitzel \$23

Choice of sauce – pepper, dienne, mushroom, gravy, more than 2 sauces add \$1 each

Chicken parma, schnitzel topped w/ Napoli sauce, leg ham, mozzarella, chips & salad \$24.9

Chicken avocado, grilled chicken breast, fresh avocado, Swiss cheese, hollandaise sauce, chips & salad \$25 / add bacon \$2.50

Chunky steak pie, mash & green beans \$23

Gnocchi primavera, pumpkin, sundried tomato, baby spinach, creamy pesto sauce, Grana Padano **V** \$19.90 add chicken \$3.2

Beer battered flathead fillets, chips, coleslaw, house-made tartare sauce \$23.5

Bangers and mash, trio of beef sausages, creamy mash, green beans, red wine jus **GF on req** \$23

Twice cooked bbq pork ribs, chargrilled rack in mild or spicy house made BBQ sauce, potato wedges, coleslaw, sweet chilli and sour cream ½ rack \$23.9 / full rack \$35.9

Salmon fillet, mash, green beans, caper butter sauce **GF on req** \$24.5

Kingo burger, house made pattie, bacon, tasty cheese, sweet gherkins, caramelised onion, tomato, lettuce, house made BBQ aioli on a Three Mills Bakery brioche roll, fries \$19.9

Vegan Mushroom Risotto, fresh and dried wild mushrooms, truffle oil Vegan, **GF on req** \$21 / add chicken \$3.2

Grilled chicken salad, avocado, roasted bell peppers, Spanish onion, bacon, cream cheese, honey mustard dressing **GF on req** \$21

Asian beef salad, grilled porterhouse marinated in sweet soy, tomato, cucumber, Spanish onion, red and green capsicum, crushed peanut & kaffir lime dressing **GF on req** / make it **Vegan** \$21

STEAKS

Fillet Mignon, 220g grain fed eye fillet, pancetta, creamy mash, green beans, red wine jus, horseradish cream **GF on req** \$36.5

250g Angus porterhouse **GF on req** \$32

350g Angus scotch **GF on req** \$38

Choice of chips and house salad or creamy mash and veg, more than 2 sides add \$3 per side
Choice of sauce – pepper, dianne, mushroom, gravy, garlic butter (GF), more than 2 sauces add \$1 each
Complimentary mustards- hot English, seeded, Dijon

SIDES

Fries w/ tomato sauce & aioli **V** / Parmesan & rocket salad **V** / pan fried vegetables in butter **V** \$7 each

Sweet potato fries **V** \$9.50

FOR THE LITTLE ONES

All \$12

Spaghetti bolognese

Mini chicken schnitzel & chips

Fish & chips

Complimentary Sauce – tomato, bbq, aioli, tartare
House-made sauces – Dianne, mushroom, gravy, pepper add \$1 each
Kids meals include a free kids soft drink (juice not included)

Bowl of ice cream, butterscotch sauce, berry compote or chocolate sauce \$4.5

Paddle pops \$3

DESSERTS

All \$12

Sticky date pudding, butterscotch sauce, ice cream

Chocolate brownie, mixed berry compote, double cream

Mandarin & almond cake, ice cream or cream **GF on req**

Apple & rhubarb crumble, vanilla ice cream, warm custard

FOR YOUR LITTLE MATE

Steak, lightly fried – OR – Steak, lightly fried & veg \$6.50 each



10% SURCHARGE PUBLIC HOLIDAYS