

QUEENS WHARF HOTEL

EST. 1988

FOOD MENU

“i don't want
**TO LOOK
BACK**
AND THINK
I COULD HAVE
eaten that”



TO START

- GARLIC & CHEESE PIZZA BREAD, TOPPED W PARMESAN CHEESE AND FINISHED WITH FRESH HERBS (V) \$12
- PESTO PIZZA BREAD, TOPPED WITH BASIL PESTO, BOCCONCINI CHEESE & OLIVE OIL (V) \$12
- WARM MIXTURE OF OLIVES MARINATED IN LEMON & HERBS (V)(GF) \$6
- THAI FISH CAKES, BITE SIZE FISH CAKES SERVED WITH ASIAN SALAD AND NAM JIM SAUCE \$14
- PUMPKIN, PINE NUT & PECORINO ARANCINI, SERVED WITH A SWEET RED PEPPER SAUCE (V) \$14

OYSTERS

Sydney Rock oysters served;

- NATURAL WITH LEMON (GF) \$19/29
- VIETNAMESE WITH NAM JIM, CHILLI & CORIANDER DRESSING \$21/32
- KILPATRICK, A SMOKEY BACON, WORCESTERSHIRE SAUCE CLASSIC \$21/32
- ROCKEFELLER, CREAMY MORNAY WITH A SPINACH AND PARMESAN BREADED CRUST \$22/33
- MIX TWO STYLE CHOICES BY THE DOZEN \$33

SHARE PLATES

- SEAFOOD MEZZE WITH NATURAL OYSTERS, BBQ KING PRAWNS, BEER BATTERED FLATHEAD, CHAMPAGNE CRAYFISH, SALT AND PEPPER SQUID & SMOKED SALMON SERVED W HOUSE-MADE AIOLI, TARTARE SAUCE, GREEN SALAD AND CHIPS \$65
- CHARCUTERIE PLATE; A FOREVER ROTATING SELECTION OF CURED MEATS SERVED WITH ASSORTED PICKLES AND CHUTNEY (GF OPTION AVAILABLE) \$30
- CHEESE PLATE; A SELECTION LOCAL AND INTERNATIONAL CHEESES SERVED WITH QUINCE PASTE, LAVOSH, FRUITS AND NUTS (GF OPTION AVAILABLE) \$30
- A MIX OF CHARCUTERIE & CHEESE PLATE (GF OPTION AVAILABLE) \$40

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CLASSICS

- SALT AND PEPPER SQUID, AUSTRALIAN SQUID DUSTED WITH SEASONED FLOUR THEN LIGHTLY FRIED, SERVED WITH A SWEET CHILLI, LIME SOY SAUCE AND ASIAN SLAW OR CHIPS AND AIOLI \$18
- FISH & CHIPS, IN-HOUSE BEER BATTERED FLATHEAD SERVED WITH CHIPS, LEMON & TARTARE SAUCE \$19
- CHICKEN BREAST SCHNITZEL SERVED WITH CHIPS & SALAD WITH YOUR CHOICE OF SAUCE (SEE SAUCES) \$23
- PULLED LAMB BURGER WITH ROCKET, MINTED YOGHURT, ROASTED PEPPER, TOMATO, SERVED WITH CHIPS \$16
- THAI FISH BURGER, SPICED FISH PATTY, SLAW, LIME AND CHILLI MAYONNAISE, SERVED WITH CHIPS \$16

PIZZAS

- CHILLI PRAWN, CHERRY TOMATO, CHORIZO, SPANISH ONION AND ROCKET \$19
- GORGONZOLA & PROSCIUTTO, ROCKET, PINE NUTS, EXTRA VIRGIN OLIVE OIL & BOCCONCINI \$19
- ROASTED PUMPKIN, BABY SPINACH, GOATS CHEESE AND SUNDRIED TOMATO FINISHED WITH ROCKET AND OLIVE OIL (V) \$18
- WILD MUSHROOM, ASSORTMENT OF MUSHROOMS WITH SMOKED PROVOLONE CHEESE (V) \$19
- MARGARITA, CLASSIC ITALIAN TOMATO SAUCE WITH BOCCONCINI, TORN BASIL AND OLIVE OIL (V) \$16

All served on a 9 inch handmade pizza base. Gluten free options available add \$2

MAINS

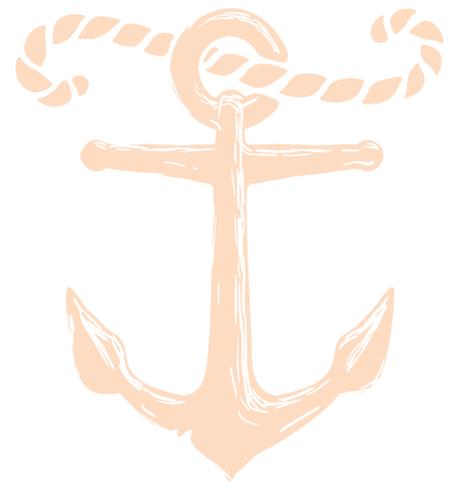
- PORK STRIPLOIN WITH CIDER AND BACON BRAISED CABBAGE, SPICED CARROT PUREE AND AN APPLE, PEAR AND APRICOT RELISH \$30
- ATLANTIC CRISPY SKIN SALMON WITH GRILLED CORN, WHITE BEAN SALSA, CHORIZO AND LIME CHILLI AIOLI \$29
- CHICKEN SUPREME WITH SWEET POTATO MASH & ASPARAGUS, FINISHED WITH A WILD MUSHROOM & RED WINE SAUCE \$28
- HUNTER VALLEY 350G RIB EYE COOKED TO YOUR LIKING SERVED WITH BUTTERED GREEN BEANS, GRILLED CORN, HAND CUT CHIPS AND CAFÉ DE PARIS BUTTER (GF) \$36

SALADS

- CAESAR SALAD WITH PANCETTA, GARLIC ROASTED CROUTONS, WHITE ANCHOVIES, SOFT POACHED EGG & PARMIGIANA-REGGIANO CHEESE DRESS IN A CLASSIC CREAMY DRESSING \$18
- ROASTED SWEET POTATO AND PUMPKIN COUSCOUS SALAD, PEPITAS, SUNFLOWERS SEEDS & ROASTED CAPSICUM WITH A MAPLE SESAME SEED DRESSING (V)(GF) (VEGAN) \$18
- MIXED BEETROOT SALAD WITH PEARL BARLEY, GOATSCURD, GREEN BEANS, WALNUTS AND BEETROOT CHIPS DRESSED IN A RASPBERRY VINAIGRETTE (V) \$18
- LAMB & POTATO SALAD WITH GARLIC POTATO, ROASTED PEPPERS, ROCKET, TOMATO, HARISSA YOGHURT \$20

SALAD ADDS

- SMOKED CHICKEN \$6
- GRILLED PRAWNS \$8
- SMOKED SALMON \$5



\$12 LUNCH TIME SPECIALS

MONDAY – FRIDAY
AVAILABLE 11.30AM TO 3PM

- SPAGHETTI WITH BEEF MEATBALLS IN A RICH TOMATO SAUCE WITH PECORINO CHEESE
- THAI BEEF SALAD, MARINATED BEEF WITH ASIAN STYLE SALAD, SERVED WITH PEANUTS AND CRISPY NODDLES
- WRAP OF THE DAY, SERVED WITH CHIPS
- GNOCCHI WITH BACON, GREEN PEA AND GORGONZOLA CREAM SAUCE
- 220G NOLAN RUMP, SERVED WITH CHIPS AND SALAD
- (NB: NO ALTERATIONS TO LUNCH TIME SPECIALS, N/A PUBLIC HOLIDAYS)

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SIDES

GRILLED CORN WITH CHILLI BUTTER (V)(GF)	\$6
SWEET POTATO WEDGES WITH CHIPOTLE SAUCE (V)(GF)	\$10
BOWL OF CHIPS WITH AIOLI (V)(GF)	\$7
SEASONAL GREENS TOSSED WITH BUTTER AND SEA SALT (V)(GF)	\$6
FRESH GARDEN SALAD, HONEY & MUSTARD VINAIGRETTE (V)(GF)	\$6
ROASTED DUCK FAT POTATOES WITH GARLIC & SEA SALT	\$6

SAUCES

CLASSIC GRAVY, PEPPERCORN, MUSHROOM	\$2
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KIDS MENU

HAM AND PINEAPPLE PIZZA WITH CHIPS	\$9
CHICKEN NUGGETS AND CHIPS	\$9
FISH AND CHIPS	\$9
KIDS' PASTA	\$9
CHATS AND VEGETABLES	\$9



\$1 FROM ALL KID'S MEALS WILL BE DONATED TO THE CURE BRAIN CANCER FOUNDATION.
THANK YOU FOR HELPING US SUPPORT THIS CHARITY DEDICATED TO BRAIN CANCER RESEARCH IN AUSTRALIA.

DESSERTS

PLEASE SEE STAFF AND BLACK BOARD FOR DESSERTS

TEA AND COFFEE

ESPRESSO	\$3.50	TEA - ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, GREEN	\$3.50
LONG BLACK	\$3.80		
LATTE; FLAT WHITE; CAPPUCCINO	\$4.40	LIQUEUR COFFEE - YOUR FAVOURITE LIQUEUR WITH FRESH ESPRESSO COFFEE SERVED WITH CREAM	\$10
CHAI LATTE	\$4.20		
HOT CHOCOLATE; MOCHA	\$5.00	<i>We recommend: MR Black Coffee Liqueur; Grand Marnier; Drambuie, Bailey's Irish Cream; Kraken Spiced Rum</i>	

NB 10% surcharge applies to public holidays

