

# ALL DAY MENU

## SNACKS

<b>Rustic Bruschetta</b>	\$10.00
<b>Eye Fillet Sliders (2)</b>	\$9.50
With crisp baby cos and horseradish cream	
<b>Pulled Pork Sliders (2)</b>	\$9.50
Asahi infused pork with spiced house made red cabbage slaw	
<b>Brisket Sliders (2)</b>	\$9.50
Succulent, slow cooked barbecue brisket	
<b>Buffalo Wings</b>	\$12.00
½ kilo spicy, smoked chicken wings with tangy sauce (GF)	
<b>Salt and Pepper Squid</b>	\$15.00
Served on a bed of avocado puree with a julienne mango salad (GF)	
<b>Crisp Pork Belly Bites</b>	\$15.00
With smokey BBQ sauce (GF)	
<b>Bowl of chips</b>	\$8.00
With aioli (V)	
<b>Bowl of wedges</b>	\$9.00
Sour cream and sweet chilli sauce (V)	
<b>Steak Burger</b>	\$15.00
Cos lettuce, tomato, beetroot, bacon, onion jam, cheese and BBQ sauce on a Turkish roll.	
	Add Chips \$4.00
<b>Asahi Beer Battered Flathead</b>	\$15.00
Served with chips, salad, lemon and aioli	
<b>Chicken Parmigiana</b>	\$22.00
Pan fried chicken breast topped with ham, melted cheese, Napoli sauce and served with salad and chips (GF)	
<b>Vegetarian Lasagne</b>	\$18.00
Layer upon layer of eggplant, lentils and served with salad (V, GF)	

## PIZZA

Garlic, herb and cheese crust (V)	\$10.00
Three cheese mozzarella, parmesan and camembert (V)	\$15.00
Ham, pineapple & cheese	\$18.00
Prawn, chilli, onion, cherry tomato, cheese on Napoli sauce with avocado and a drizzle of hollandaise	\$23.00
Chicken tandoori with cherry tomato, onion, capsicum, mushroom, cheese, cashew nuts and tzatziki on a Napoli sauce base (Vegetarian option available)	\$21.00
Margherita (V)	\$16.50

## SHARING PLATTER

<b>American</b>	\$35.00
Two of each slider (pulled pork, eye fillet and barbecue brisket), ½ kilo spicy chicken wings coated in tangy sauce with chips	
<b>Surf &amp; Turf</b>	\$30.00
Crisp pork belly bites, spicy chicken wings coated in tangy sauce, wedges, salt and pepper squid, beer battered onion rings and garlic aioli	
<b>Mexican</b>	\$25.00
Nachos with chilli con carne, guacamole, sour cream and lime tomato salsa (GF)	
<b>Cheese Platter for Two</b>	\$25.00
Selection of three cheeses with dried fruit, nuts, quince and cracker biscuits	



— THE —  
**POST OFFICE**

BAR - BEER GARDEN

# DINING MENU

AVAILABLE: 11.30AM – 2.30PM  
5.30PM – 9PM

## ENTRÉE

**Prawn & Blue Swimmer Crab Tortellini** \$17.50

Served with samphire, tomato concasse and lime beurre blanc

**Twice Cooked Pork Belly** \$15.00

Served on a bed of apple purée, fennel, wonton and soya pearl salad (GF)

## MAIN

**Rack of Lamb** \$38.00

300g oven roast lamb rack with rosemary salted kipfler potatoes on mint pea puree with herb infused jus (GF)

**Chicken Supreme** \$24.00

Chicken breast filled with fetta and semi-sundried tomatoes served with sweet potato puree, sweet greens and creamy seeded mustard sauce (GF)

**Market Fish of the Day** \$30.00

See special board with chef's changing selection of accompaniments and condiments (GF)

## GRILL

All served with your choice of sauce and any two sides

**Eye fillet 250g (GF)** \$36.00

**Rib fillet 300g (GF)** \$38.00

**Rump 300g (GF)** \$29.00

### SAUCES

Mushroom  
Diane  
Pepper  
Red Wine Jus

### SIDES

Chips (V)  
Wedges (V)  
Salad (V, GF)  
Crushed truffled pontiac potato mash (V, GF)  
Steamed seasonal vegetables (V, GF)

## SALADS

**Moroccan Couscous Salad** \$16.00

Semi-sundried tomatoes, Spanish onion, rocket and aioli (V, GF)

**Nacho Salad** \$19.00

Cherry tomato, rocket, onion, avocado, salsa, mozzarella cheese, chilli, lime, sour cream and corn chips (V, GF)

**Smoked Salmon Salad** \$22.00

Rocket, onion, capers, cherry tomato, lime and dill aioli (GF)

**Classic Caesar Salad** \$16.00

Bacon, parmesan cheese, croutons, cos lettuce, anchovies and poached egg

**Greek Salad** \$16.00

Chunky style with roma tomatoes, fetta, red onion, Kalamata olives tossed in house dressing (V, GF)

### ADD ONS

Chicken (GF) \$4.00  
Steak (GF) \$4.00  
Smoked Salmon (GF) \$8.00

## PASTA

**STEP 1. SELECT YOUR PASTA**

Spaghetti, Linguine, Penne or Risotto

**STEP 2. SELECT YOUR FLAVOUR**

**Puttanesca** \$24.00

Olives, salami, onion, capers, cherry tomatoes, garlic, Napoli sauce finished with chilli oil (vegetarian option available)

**Prawns in Creamy Sauce** \$28.00

Capers, onion, salt bush, chilli, garlic and preserved lemon

**Pollo e Funghi** \$26.00

Assorted mushrooms, chicken and onion in a creamy garlic sauce

**Vegetarian** \$24.00

Medley of mushrooms, onion, garlic, shallot, parmesan, white wine and semi-sundried tomatoes (V, GF)

## DESSERTS

**Trio of sorbet** \$13.00

**Chocolate mud cake** \$13.00

**Vanilla bean crème brulee and summer berries** \$13.00

## CHILDREN'S MEALS

Under 10 year olds

All served with ice-cream and one small soft drink

**Steak & chips** \$10.00

**Fish & chips** \$10.00

**Pizza – ham & pineapple** \$10.00

**Chicken schnitzel & chips** \$10.00



All meals are fresh and made in house.  
"Quality ingredients create quality meals."