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POST OFFICE

BAR - BEER GARDEN

ENTREE / SNACK MENU

Available 11.30am-2.30pm Mon-Sun & 5.30pm-8.30pm Wed-Sat

Snacks

- Classic rustic bruschetta (V)** \$12
- Eye fillet sliders (2)** \$10
with crisp baby cos and horseradish cream
- Asahi infused pulled pork sliders (2)** \$10
with spiced red cabbage slaw
- Slow cooked barbecue brisket sliders (2)** \$10
- Spicy smoked buffalo chicken wings (500gm)** \$12
with sriracha aioli (GF)
- Salt and pepper squid** \$15
served on a bed of avocado puree with julienne mango salad (GF)
- Crisp pork belly bites** \$14
with smokey hot bbq sauce (GF)
- Bowl of chips** \$8
with aioli (V)
- Bowl of wedges** \$8
with sweet chilli and sour cream (V)

Pizza

- Garlic, herb and cheese crust (V) \$12
- Ham, pineapple, & cheese on a tomato base \$20
- Prawn, chilli, onion, cherry tomato, cheese on Napoli sauce with avocado and a hollandaise sauce \$26
- Chicken tandoori with cherry tomato, onion, capsicum, mushroom, cheese, cashew nuts and tzatziki on a Napoli sauce base (Vegetarian option available) \$23
- Margherita (V) \$16

Something more...

- Steak burger** \$18
with cos lettuce, tomato, beetroot, bacon, onion jam, cheese and bbq sauce within a Turkish roll and served with chips & aioli
- Flathead** \$16
with our Chef's own light and crispy beer batter with chips and salad
- Chicken breast parmigiana** \$22
pan fried topped with ham, melted cheese and Napoli sauce served with salad and chips
- Lentil & eggplant lasagne** \$18
served with salad and chips(V)
- Homemade pie** \$18
with tender beef chunks served with chips

Sharing Plates

- American** \$36
Duo of each PO slider of pork, eye fillet and slow cooked barbecue brisket, spicy chicken wings coated in tangy sauce with chips
- Surf & Turf** \$33
Crisp pork belly bites, spicy chicken wings coated in tangy sauce, wedges, salt and pepper squid, beer battered onion wings and garlic aioli
- Mexican** \$24
Nachos with chilli con carne, guacamole sour cream and a tomato salsa (GF)

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

LUNCH & DINNER MENU

Available 11.30am-2.30pm Mon-Sun & 5.30pm-8.30pm Wed-Sat



Main

- Oven roast lamb rack** \$38
with ratatouille, potato fondant and jus (GF)
- Lamb shank** \$24
with red wine and tomato sauce served with mash and snow peas (GF)
- Chicken supreme** \$26
filled with fetta and semi-sundried tomatoes served with sweet potato puree, broccolini and creamy seeded mustard sauce (GF)
- Chicken coq au vin** \$30
with mash and seasonal greens (GF)
- Market fish of the day** \$30
with chef's selection of accompaniments and condiments (GF)

Grill

- Eye fillet 250g (GF)** \$36
- Rib fillet 300g (GF)** \$38
- Rump 300g (GF)** \$30
(all grills come with choice of sauce and any two sides)

Sauces

Mushroom (GF)
Diane
Pepper
Red Wine Jus (GF)

Sides

Chips (V)
Salad (V, GF)
Crushed truffled pontiac potato mash (V, GF)
Steamed Vegetables: Seasonal greens (V, GF)

Gourmet Salads

- Nacho salad** \$17
with cherry tomato, onion, avocado, salsa, tasty cheese, chilli, lime sour cream and corn chips (V, GF)
- Classic Caesar Salad** \$16
with bacon, parmesan cheese, croutons, cos lettuce, anchovies and poached egg
- Greek style salad** \$15
with cherry tomatoes, feta cheese, red onions, Kalamata olives and mixed lettuce tossed honey and mustard seed aioli dressing (V, GF)
- Warm Thai salad** \$17
with cashews, carrot, mint, basil, coriander, bean sprouts, mixed lettuce finished with a traditional dressing (GF)
- add**
- Chicken (GF) \$4
- Steak (GF) \$4

Pasta

(You choose the type of pasta – Spaghetti, Linguine, Penne, Gluten Free Risotto)

- Puttanesca** \$24
olives, salami, onion, chilli, capers, cherry tomatoes, garlic, Napoli sauce
- Prawns** \$28
with capers, onion, shallots, chilli, garlic, preserved lemon combined with cream sauce
- Pollo e funghi** \$24
combining chicken, assorted mushrooms and onion in a creamy garlic sauce
- Vegetarian** \$21
with medley of mushrooms, onion, garlic, shallot, parmesan, white wine and semi-sundried tomatoes (V)

Desserts

- Deconstructed warm apple pie** \$15
with vanilla ice cream (V)
- Tiramisu** \$15
with chocolate coffee ganache (V)
- Warm double choc-chip brownie** \$15
with ice cream (V)
- Cheese Platter for Two -** \$30
3 cheese varieties with quince and biscuits (V)

Kids Meals

(all served with ice-cream and one small soft drink)

- Steak & Chips** \$10
- Fish & Chips** \$10
- Pizza – Ham & Pineapple** \$10
- Chicken Schnitzel & Chips** \$10

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