



THE CRIB ROOM

Restaurant & Bar



ENTREE

GARLIC BREAD (GFA)	9
<i>served on sourdough (cheese can be added)</i>	
BRUSCHETTA (GFA, V)	11
<i>feta, pesto, and confit tomato served on sourdough w/ balsamic glaze</i>	
<i>**contains nuts</i>	
MIXED BREAD (GFA, V)	11
<i>one slice of each bread option</i>	
OYSTER MUSHROOMS (GFA, V, VE)	12
<i>locally grown fried mushrooms served w/ pickled ginger soy sauce</i>	
SALT & PEPPER SQUID (GF)	12
<i>with chipotle mayo</i>	
MOZZARELLA POTATO SKINS (GF)	14
<i>buffalo mozzarella potato skins w/ crispy prosciutto, sour cream and chives</i>	
HONEY CHICKEN	14
<i>crispy noodles and sesame seeds</i>	
STICKY GLAZED PORK BELLY	16
<i>served with fresh chilli & shallots</i>	
PAN SEARED SCALLOPS (GF)	16
<i>served w/ a citrus corn & medley tomato succotash</i>	
CRISPY WHOLE SCHOOL PRAWNS (GF)	20
<i>w/ cheek of lemon</i>	
<i>(recommended to share)</i>	



10% surcharge applies on Sunday



CLASSICS

300G SCOTCH FILLET (GF) 36

locally sourced angus beef

CHILLI CHICKEN PASTA (GFA) 25

served w/creamy sweet chilli sauce

TOMATO & BASIL PASTA (GFA,V,VEA) 25

*w/ medley of mushrooms, zucchini &
parmesan cheese*

FETTUCCINE BOLOGNESE (GFA) 25

served w/ garlic bread & parmesan cheese

CRIB ROOM CHICKEN 24

*schnitzel served w/a crab bechamel &
melted cheese topping*

BEER BATTERED BARRAMUNDI 24

*rogers ale batter, served w/ cheek of lemon
& tartare sauce (grilled option available)*

CHICKEN PARMIGIANA (GFA) 24

*schnitzel topped with napoletana sauce
& melted cheese (grilled available)*

CHICKEN SCHNITZEL (GFA) 20

*house crumbed chicken breast
(grilled option available)*

SIDES \$3 EACH

*Chips
Salad
Vegetables
Roasted Sweet Potato
Mashed Potato*

SAUCES \$3 EACH

*Gravy (GFA)
Pepper
Mushroom
Dianne (GF)
Creamy Garlic(GF)*

ADDITIONAL TOPPINGS

*Prawns & Garlic Sauce 8
Sauteed Mushrooms 5*





SIGNATURE

SEAFOOD PLATTER (FOR TWO) 70

rainbow trout, apple cider mussels, pan-seared scallops, whole school prawns, salt and pepper squid served w/ chips & salad.

300G RIB EYE STEAK (GF) 46

served on the bone w/ creamy spinach kipfler potatoes, green beans, herb butter & red wine gravy

BLUE EYE COD 39

served w/ snow peas, mango cous cous & seasonal vegetables

LAMB RUMPS (GFA) 38

served w/ crispy floured potatoes, kale, tomato medley & a chilli coriander pesto

GLAZED PORK CUTLET (GF) 34

honey cider glazed pork cutlet w/ roast sweet potato, caramelised apples & wilted spinach

CHICKEN & BLUE CHEESE ROULADE (GFA) 29

served w/ crispy floured potatoes, seasonal greens & garlic sauce

THAI BEEF SALAD 28

w/ crispy noodles, rump steak & chilli coriander dressing

MISO GLAZED EGGPLANT (V,GFA,VE) 24

*served w/ locally grown oyster mushroom medley, roasted kipfler potatoes & a miso peanut dressing
(nut free available)*

NOTE: NO SUBSTITUTES FOR EXTRAS





MINI MINERS

UNDER 13 YEARS ONLY

MEALS INCLUDE A SOFT DRINK OR JUICE &
VANILLA/RAINBOW ICE CREAM WITH FLAVOURING

SALT & PEPPER SQUID (GF) 15
served with chips

CHICKEN NUGGETS (GFA) 15
served with chips or mash potato

CHICKEN SCHNITZEL 15
served with chips or mash potato

GRILLED CHICKEN (GF) 15
served with chips or mash potato

BOLOGNESE (GFA) 15

BEEF SLIDER 15
served with chips

Sauce (Choice of One)

Gravy (GF Available) | BBQ | Tomato Sauce | Tartare





SENIORS MEALS

MODEST SIZE MEALS FOR + 65'S

SALT N PEPPER SQUID (GF) 20
Served w/ tartare sauce & lemon

CHICKEN SCHNITZEL 20
crumbed in house

GRILLED CHICKEN (GF) 20

BEER BATTERED BARRAMUNDI 20
w/ cheek of lemon & tartare (grilled option available)

FETTUCINE BOLOGNESE (GFA) 20
*served w/ garlic bread
topped w/ parmesan cheese*

SIDES
(CHOICE OF TWO)

Chips

Salad

Vegetables

Roasted Sweet Potato

Mashed Potato





DESSERTS

CHARCUTERIE BOARD	30
<i>mix of cheeses, cured meats, dried fruits, nuts, and relish, served with housemade lavosh crackers. (serves two people)</i>	
AFFOGATO (GFA, DFA)	16
<i>vanilla ice cream & espresso with your choice of frangelico, baileys, amaretto or sambuca</i>	
GREEN VELVET PISTACHIO CAKE	14
<i>served w/ passionfruit curd, fresh berries & coconut snow</i>	
STICKY DATE PUDDING (GFA)	14
<i>served with butterscotch sauce & salted caramel ice cream</i>	
WHITE CHOC & RASPBERRY CHEESECAKE	14
<i>served with white chocolate soil, raspberry coulis, sugar glass & macadamia ice-cream</i>	
DARK CHOCOLATE TERRINE	14
<i>served with hazelnut praline, lychees, cherry sauce & raspberry sorbet</i>	
FRUIT SALAD (GFA, DFA)	8
<i>fresh seasonal fruit served with ice cream & passionfruit coulis</i>	
ICE CREAM (GFA, DFA)	8
<i>with your choice of flavouring</i>	





TEA & COFFEE

TEA

Cup 4 | Pot 5

English Breakfast, Earl Grey,
Green Tea, Peppermint & Chamomile

COFFEE

Cup 4.5 | Mug 5.5

Cappuccino

Flat White

Long Black

Mocha

Latte (one size) 6

Chai Latte 6

Espresso 4

Piccolo 4

Macchiato 4

HOT CHOCOLATE

Cup 5 | Mug 6

with cream & marshmallows + 2

Extra shot + 50c

Caramel | Hazelnut | Vanilla + 1

Soy | Almond | Lactose-Free | Oat Milk - + 1

Decaf coffee + 1

