

## STARTERS

<b>CHEESY GARLIC BREAD</b> (v/vgo)	<b>14</b>
<b>DUO OF DIPS</b> Housemade dips, Grilled Pita Bread, Olives (vo)	<b>16</b>
<b>PRAWN COCKTAIL</b> King Prawns, Avocado Puree, Cos Lettuce, Marie Rose Sauce (gf)	<b>24</b>
<b>WAGYU BEEF SLIDERS (2)</b> Wagyu Beef Patty, Ketchup, Mustard, Pickles, Onion	<b>18</b>
<b>SAGANAKI</b> Grilled Kefalograviera Cheese, Red Grapes, Sticky Balsamic	<b>18</b>
<b>LEMON PEPPER CALAMARI</b> Lemon Aioli	<b>16</b>
<b>PEACH N' PROSCIUTTO</b> Char-Grilled Peach, Buffalo Mozzarella, Prosciutto, Rocket, Balsamic	<b>18</b>
<b>PORK BELLY BITES</b> Crispy Pork Belly, Sticky Ginger Sauce, Sesame Seeds, Spring Onion	<b>18</b>

## SALADS

<b>ASIAN BEEF SALAD</b> Marinated Beef Strips, Mixed Cabbage, Mint, Snow Peas, Carrot, Cucumber, Peanut, Crispy Noodles (gfo)	<b>30</b>
<b>CHICKEN CAESAR SALAD</b> Crispy Chicken Schnitzel, Cos Lettuce, Bacon, Croutons, Avocado, Housemade Caesar Dressing	<b>28</b>
<b>ROAST BEETROOT SALAD</b> Roast Baby Beets, Roast Pumpkin, Baby Spinach, Cream, Blue Cheese, Pepitas, Balsamic Dressing (v/vgo/gf)	<b>28</b>
<b>CHILLI LEMON CALAMARI SALAD</b> Squid Strips, Fennel, Rocket, Sun Dried Tomato, Red Onion, Parmesan, Lemon Aioli, Chilli Lime Dressing (gfo)	<b>34</b>
<b>GREEK LAMB SALAD</b> Marinated Lamb Backstrap, Mixed Leaves, Red Onion, Cucumber, Tomato, Olives, Goat Feta, Grilled Pita	

## SIDES

<b>HOT CHIPS</b>	<b>10</b>
<b>SEASONAL VEGETABLES</b>	<b>10</b>
<b>GARDEN SALAD</b>	<b>10</b>
<b>WEDGES</b>	<b>10</b>

## MAINS

<b>CHICKEN FAJITA SIZZLE PLATE</b> Marinated Chicken Breast, Capsicum, Red Onion, Cheese Melt, Tortillas, Sour Cream	<b>30</b>
<b>FISH OF THE DAY</b> Please see Specials	<b>MP</b>
<b>PUMPKIN &amp; CAMEMBERT RISOTTO</b> Roast Pumpkin, Camembert, Baby Spinach, Capsicum, Arborio Rice (v/vgo/gf)	<b>30</b>
<b>BAKED POTATO GNOCCHI</b> Buffalo Mozzarella, Basil Pesto, Pine Nuts, Napoli (v)	<b>32</b>
<b>DUCK &amp; MUSHROOM AGNOLOTTI</b> Fresh Filled Pasta, Confit Duck, Porcini Mushroom, Burnt Butter, Thyme, Hazelnut	<b>38</b>
<b>PRAWN &amp; SCALLOP PAPPARDELLE</b> Pan Seared Prawns & Scallops, Fresh Chilli, Cherry Tomato, Basil, Prawn Bisque, Whipped Garlic Butter	<b>34</b>

## PUB CLASSICS

<b>CHICKEN PARMA</b> Napoli, Ham, Cheese Melt, Chips, Salad	<b>29</b>
<b>VEGAN PARMA</b> Plant Based Schnitzel, Napoli, Grilled Zucchini, Vegan Cheese, Chips, Salad (vg)	<b>32</b>
<b>WAGYU BEEF BURGER</b> Wagyu Beef Patty, Beetroot Relish, Lettuce, Tomato, Onions, Pickles, Aioli, Double Cheese, Chips Extra Patty +5	<b>29</b>
<b>SOUTHERN FRIED CHICKEN BURGER</b> Crispy Fried Chicken, Bacon, Slaw, Chipotle Aioli, American Cheese, Chips	<b>29</b>
<b>FISH &amp; CHIPS</b> Beer Battered Locally Sourced Fresh Fish, Chips, Salad, Lemon, Tartare (gfo)	<b>34</b>
<b>LEMON PEPPER CALAMARI</b> Fried Squid Strips, Chips, Salad, Lemon Aioli (gfo)	<b>29</b>
<b>GERMAN BRATWURST SAUSAGE</b> Cheese Bratwurst Sausage, Fried Potato, Sauerkraut, Mustard (gf)	<b>28</b>



## FROM THE GRILL

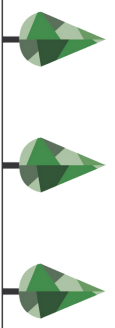
<b>400G BLACK ANGUS SCOTCH</b> Chips, Salad, Sauce (gfo)	<b>55</b>
<b>300G BLACK ANGUS PORTERHOUSE</b> Chips, Salad, Sauce (gfo)	<b>45</b>
<b>Sauces:</b> Garlic Butter, Red Wine Jus, Gravy, Mushroom, Peppercorn <b>Surf n Turf Garlic Prawn &amp; Cream Sauce +15</b>	
<b>350G PORK CUTLET</b> Char-Grilled Pork Cutlet, Roast Apple, Potato Gratin, Green Veg, Red Wine Jus (gf)	<b>40</b>
<b>LAMB BACKSTRAP</b> Moroccan Spiced Char-Grilled Lamb Backstrap, Cooked Medium, Honey Carrot Puree, Green Veg, Pomegranate, Almonds (gf)	<b>39</b>

## KIDS

<b>CHICKEN PARMA</b>	<b>16</b>
<b>NUGGETS &amp; CHIPS</b>	<b>16</b>
<b>FISH &amp; CHIPS</b>	<b>16</b>
<b>BEEF SLIDER</b> Beef Patty, Cheese, Ketchup, Chips	<b>16</b>
<b>LINGUINE BOLOGNAISE</b>	<b>16</b>
<b>SAUSAGE &amp; CHIPS</b>	<b>16</b>

## DESSERTS

<b>STICKY GRAPE PUDDING</b> Red Wine Caramel Sauce, Vanilla Bean Ice Cream	<b>15</b>
<b>LIMONCELLO PANNA COTTA</b> Italian Meringue, Lemon Curd, Shortbread Crumb (gfo)	<b>15</b>
<b>REESE'S CHEESECAKE</b> Shortbread Shell, filled with Peanut Butter Cheesecake, Chocolate Ganache, Choc Peanut Sauce	<b>16</b>
<b>PEACH PARFAIT</b> Honey Roasted Peach, Orange Glaze, Coconut Flakes, Almond (gf)	<b>16</b>
<b>FLOURLESS ORANGE CAKE</b> Orange Syrup, Vanilla Bean Ice Cream, Pomegranate, Toasted Almonds (gf)	<b>16</b>
<b>AFFOGATO</b> Vanilla Bean Ice Espresso Shot, Frangelico (gf)	<b>16</b>
<b>CHEESEBOARD</b> Tarago Shawdows of Blue, Milawa Camembert, Vintage Cheddar, Lavosh, Quince Paste, Fruit (v)	<b>30</b>



CIRCA ——— 1880  
PINE GROVE HOTEL  
UPPER BEACONSFIELD