

## ENTREE

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<b>GARLIC BREAD / CHEESE</b> (gf,V)	<b>\$10/\$12</b>
<b>BRUSCHETTA</b> Tomato, red onion, basil, garlic & olive oil topped w/ feta (gf,V)	<b>\$14</b>
<b>CAJUN SEASONED CRISPY CAULIFLOWER</b> with smoked garlic aioli, greens & feta (gf,V)	<b>\$14</b>
<b>CRISPY SESAME PRAWNS (6)</b> Crispy prawns drizzled with a sesame, honey & soy sauce, served w/ slaw salad (gf)	<b>\$16</b>
<b>SALT &amp; PEPPER CALAMARI</b> Salt & pepper dredged calamari, served w/ lime & garlic aioli, house salad & lemon wedge (gf)	<b>\$15</b>
<b>BRISKET TACO (2)</b> Smoked brisket (or chilli con frijoles), lettuce, pico de gallo, slaw, guacamole & smokey bbq sauce on a soft taco (gf,V)	<b>\$16</b>

## MAINS, SALAD & PASTA

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<b>CAJUN CHICKEN, AVO &amp; FETA SALAD</b> Cajun chicken, herb-crumbed & fried avocado & feta on salad greens (V)	<b>\$26</b>
<b>ASIAN BEEF SALAD</b> Crispy beef, roasted cashews, bean shoots, slaw & salad w/ kecap manis & lime dressing (gf)	<b>\$26</b>
<b>MARINARA LINGUINE</b> Whiting, prawns & calamari sautéed through a tomato & cream sauce, served w/ fresh lemon & cracked black pepper (gf)	<b>\$32</b>
<b>CARBONARA LINGUINE</b> Crispy pancetta, parmesan, cream & cracked black pepper (gf)	<b>\$22</b>
<b>300G 3+ MARBLE SCORE SCOTCH FILLET</b> Grilled to your liking, served w/ local chips & house salad (gf)	<b>\$42</b>
<b>NASI GORENG</b> Prawns, vegetables & rice, pan-fried w/ soy, chilli, ginger & garlic sauce (gf,V)	<b>\$24</b>
<b>GARLIC PRAWNS</b> Creamy garlic sauce w/ rice & side of house salad (gf)	<b>\$32</b>

gf = gluten free option available

V= vegetarian and/or vegan option available

Any changes to menu items may result in an inferior product, time delays and/or additional charges

B.Y.O cakes will be charged cakeage of \$3pp - alternatively ask the TRH team about making one for you ahead of time!



## **PUB CLASSICS** (ALL SERVED WITH LOCAL CHIPS)

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<b>TRH BURGER</b> House made chargrilled 150g beef burger, bacon, cheese, lettuce, bbq sauce & garlic aioli (Gluten Free Bun Available)	<b>single \$23   double \$28</b>
<b>SMOKED BRISKET BURGER</b> Low & slow smoked brisket, smokey bbq sauce & slaw (Gluten Free Bun Available)	<b>\$24</b>
<b>VEGETARIAN BURGER</b> Crispy fried cauliflower & served w/ lettuce, guacamole, capsicum salsa and garlic aioli (gf,V) (Gluten Free Bun Available)	<b>\$23</b>
<b>POT PIE</b> Slow braised beef in a red wine & tomato sauce, topped w/ cheesy mash & served w/ side of steamed vegetables (gf)	<b>\$28</b>
<b>BANGERS &amp; MASH</b> Local sausages served on creamy Thorpdale potato mash, served w/ steamed veg & topped with gravy	<b>full \$28   half \$18</b>
<b>CLASSIC CHICKEN SCHNITZEL</b> Served w/ house salad & lemon wedge	<b>full \$25   half \$18</b>
<b>CLASSIC PARMA</b> Grilled ham, napoli & 3 cheese blend w/ house salad	<b>full \$28   half \$21</b>
<b>TRH PARMA</b> Grilled chorizo, napoli, roast capsicum, spring onion & onion salsa, & 3 cheese blend, served w/ house salad	<b>full \$30   half \$22</b>
<b>SALT &amp; PEPPER CALAMARI</b> Salt & pepper dredged calamari, served w/ lime & garlic aioli, house salad & lemon wedge (gf)	<b>full \$26   half \$18</b>
<b>BEER BATTERED WHITING</b> Served w/ house salad, lemon wedge & tartare (gf)	<b>full \$26   half \$18</b>

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## SAUCES (ALL G/F)

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GRAVY	\$2
PEPPER GRAVY	\$3
MUSHROOM GRAVY	\$3
GARLIC BUTTER	\$2
AIOLI	\$2
GARLIC PRAWNS (5)	\$10

## SIDES (ALL G/F & VEGETARIAN)

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BOWL OF CHIPS	\$8
BOWL OF VEG	\$6
BOWL OF SALAD	\$5
SIDE MASH POTATO	\$4

## KIDS (<12YO) (ALL SERVED WITH LOCAL CHIPS)

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CALAMARI (gf)	\$10
CHICKEN SCHNITZEL	\$12
WHITING (gf)	\$10
CHICKEN PARMA	\$14
BURGER (Gluten Free Bun Available)	\$14

## DESSERT

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<b>STICKY DATE PUDDING</b>	<b>\$12</b>
Served w/ butterscotch sauce & vanilla ice cream	
<b>CHEESECAKE OF THE WEEK</b>	<b>\$14</b>
<b>TRIPLE CHOCOLATE BROWNIE</b>	<b>\$14</b>
Served w/ butterscotch ice cream (gf)	
<b>ICE CREAM TRIO</b>	<b>\$14</b>
Ice cream made in-house, choice of three flavours (gf):	
lemon myrtle	river mint
chocolate	butterscotch
lemon curd	vanilla

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