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**GARLIC BREAD** 

**\$7.9** \$10.9

Toasted garlic sourdough bread & parmesan cheese

### **COFFIN BAY OYSTERS (GF)**

Fresh oysters shucked, lemon & champagne Eschalot vinaigrette on the side

**\$23** \$26 1/2 Dozen **\$39** \$42 Dozen

Add Kilpatrick: \$2 1/2 dozen, \$4 Dozen

### CHILLI SALT & PEPPER SQUID (GF) \$16.9 \$19.9

Red chilli, shallots, coriander leaves & wasabi mayonnaise

## Pair with McPhersons Pickles Sauv Blanc

3 x STICKY PORK BELLY BAO BUN Served with spiced peanuts, cucumber & coriander

### **5 x HAND ROLLED MAC & CHEESE \$22** \$25 **SPRING ROLLS (V)**

Served with spicy tomato dipping sauce

## SIDES & SNACKS

**GREEN BEANS GF (V) \$14** \$17

Large bowl of steamed green beans, goat cheese & smoked almonds

### CHARRED BROCCOLINI (GF) (V) **\$10** \$13

Large bowl of chargrilled broccolini, fermented chilli butter & toasted panko crumb

#### **\$20** \$23 3 x FISH TACO (GFA)

Toasted tortillas, grilled fish, coriander leaves & avocado salsa

#### POLENTA CHIPS (GF) (V) **\$13** \$16

Crispy outer crust & soft, pillowy inside served with thyme aioli

### CHIPS (GF) (V) **\$12** \$15

Large bowl of chips seasoned with our special seasoning & served with tomato sauce

#### WEDGES (V) **\$14.9** \$17.9

Large bowl of seasoned potato wedges with sour cream & sweet chilli sauce

### **SWEET POTATO FRIES (V) \$15** \$18

Large bowl of sweet potato fries erved with honey & cumin yoghurt

#### **\$22.9** \$25.9 **1KG CRISPY WINGS (GFA)**

Your choice of hot sauce, sticky BBO or hoodoo voodoo (extremely hot) with spring onion

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE (V) VEGETARIAN | (VG) VEGAN | (VGA) VEGAN AVAILABLE

## **BURGERS**

All burgers are accompanied with a serve of chips

THE 'ROOS' BURGER (GFA) **\$19.9** \$22.9 Our signature beef patty, cheddar cheese, lettuce, pickle, tomato, aioli, mustard & tomato sauce **Add Beetroot** \$1 **Add Pineapple** \$1 Add Egg \$2 **Add Bacon** \$1 Add Avocado \$2.5

#### **CHARGRILLED CHICKEN \$21** \$24 **BURGER (GFA)**

Chargrilled chicken breast, pickle, iceberg lettuce, avocado, bacon, relish & herbed mayo

**VEGETARIAN BURGER (VGA) (GF)** \$19.9 \$22.9 House made vegan patty, iceberg lettuce, tomato, pickles, cheddar cheese & chipotle mayonnaise

FISH BURGER (GFA) **\$22** \$25 Battered blue grenadier, iceberg lettuce & housemade tartare sauce

### Pair all burgers with Capital Brewing Coast Ale

Optional choices on your bun	
Gluten free bun	\$3
Sweet potato fries instead	\$3
Add wings	\$3
Add wings Add onion rings	\$3

# **EATS**

### **\$21** \$24 **PESTO ALLA TRAPANESE (V)** Spaghetti with almond, basil, capsicum & pecorino pesto **\$21** \$24

**FETTUCCINE CARBONARA** Carbonara our way - fettuccine pasta, onion, bacon, white wine, cream &enriched with egg & topped with pecorino.

Add Chicken \$6 **Add Mushroom** \$1

PAN ROASTED TASMANIAN **\$33.5** \$36.5 SALMON (GF)

### with your choice of 2 sides & sauce BEEF NACHOS (GF)

Tortilla chips, beef & bean ragu topped with avocado salsa, sour cream & spring onions

## Pair with Four Sisters Merlot

### PAN SEARED BARRAMUNDI (GF) **\$29** \$32

Served with kipfler potatoes, confit shallots, red capsicum & salsa verde

### **BROCCOLI & CAULIFLOWER \$22** \$25 SALAD (GF) (V)

Creamy broccoli & cauliflower salad with bacon, Spanish onion & sunflower seeds

**\$33** \$36 **GARLIC PRAWNS & RICE (GF)** Prawn cutlets, onion, tomato, garlic & spring onion tossed through a creamy white wine sauce served with rice

## FROM THE CHARGRILL

All served with your choice of 2 sides - chips, mashed potato, salad or seasonal vegetables & either gravy, mushroom, dianne, hollandaise or peppercorn sauce

THE PORTERHOUSE STEAK (GF) **\$37.5** \$40.5

Pasture fed, 300g

Pair with Shaw Vineyards Shiraz

300G RUMP (GF) **\$31.9** \$34.9 Pasture fed, 300g

500G RUMP (GF) **\$41.5** \$44.5 Pasture fed, 500g

**\$28.9** \$31.9 **HICKORY BAKED CHICKEN (GF)** ½ free range chicken, smoky BBQ flavours

Extra gravy, mushroom, dianne, hollandaise or peppercorn sauce \$3

## **CLASSICS**

All served with your choice of 2 sides - chips, mashed potato, salad or seasonal vegetables & either gravy, mushroom, dianne, hollandaise or peppercorn sauce

**BLUE GRENADIER FISH (GFA) \$23.9** \$26.9 'Travla Pale Ale' beer battered or grilled fillet with fresh lemon & lime salt

**\$26** \$29 **CHICKEN SCHNITZEL (GFA)** Panko crumbed chicken breast

**\$29.9** \$32.9 **CHICKEN PARMIGIANA (GFA)** Double smoked ham, Napoli sauce & mozzarella.

## Pair with One Good Turn Pinot Grigio

**\$33.9** \$36.9 **MEAT LOVERS SCHNITZEL (GFA)** Napoli sauce, mozzarella, pepperoni, bacon & ham.

**\$29.5** \$32.5 PORK SCHNITZEL (GFA)

Panko crumbed pork sirloin **3 X GOURMET SAUSAGES (GF) \$26.9** \$29.9

**Extra** gravy, mushroom, dianne, hollandaise or peppercorn sauce \$3

# **JOEYS**

**\$25** \$28

Add salad \$3/Add vegetables \$3

Gourmet beef sausages

**CHEESEBURGER SLIDER & CHIPS \$13** \$16 Original Roos beef patty, cheese & tomato sauce on

a milk slider bun with chips

MARGARITA PIZZA **\$13** \$16 Small pizza topped with a traditional tomato

base, mozzarella cheese & basil **\$13** \$16

## CHICKEN SCHNITZEL (GFA)

Small chicken schnitzel with chips & tomato sauce

**CHICKEN NUGGETS & CHIPS \$13** \$16 6 x chicken nuggets with chips & tomato sauce **\$13** \$16

**SAUSAGE & CHIPS (GF)** 1 x gourmet sausage served with chips & tomato

## **WOODFIRED PIZZAS**

Pizza bases are made in house

Pizza will be served once cooked and may be served at different times to other meals Tiger spotting (black spots on crust) is normal and part of the traditional woodfire process On request: bbq sauce base/vegan mozzarella Gluten free pizza base – add \$5



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**\$18** \$21 **CAPRESE** 

Buffalo mozzarella, tomato & basil

SPICED PULLED CHICKEN **\$22** \$25 Pulled chicken, red capsicum, spanish onion,

crumbled feta, coriander leaves & mozzarella **\$20** \$23 **HAWAIIAN** 

Double smoked ham, pineapple, mozzarella & oregano

**\$19** \$22 THE VEGAN

Mushroom, zucchini, green capsicum, spanish onion, olives, vegan cheese & oregano

**\$23** \$26 **HOT & SPICY** 

Pepperoni, Spanish onion, red capsicum, jalapenos & red chillies drizzled with chipotle mayonnaise

### **MEATLOVERS**

**\$22** \$25

**\$23** \$26

House smoked pulled pork, beef brisket, pepperoni & ham with BBO sauce & mozzarella cheese



### **ROOS-PREME**

Ham, pepperoni, mushroom, onion, capsicum, pineapple & mozzarella

**LUNCH TIME** M V

Available 12pm to 2pm (Monday to Friday)

CHICKEN SCHNITZEL (GFA)

**Excludes Public Holidays** 

**\$14** \$17 Small chicken schnitzel served with your choice of 2 sides & sauce

**\$14** \$17 **BLUE GRENADIER FISH** 

Small 'Travla Pale Ale' beer battered fish served with your choice of 2 sides, tartare sauce & lemon

Please note: lunch fish is NOT available grilled

**CHICKEN WRAP** 

**\$14** \$17

Grilled chicken breast, lettuce, tomato & aioli in a tortilla. Served with chips

**SALAD OF THE DAY** 

**\$14** \$17

See blackboard for this week's salad special