

MENU

BAR SNACKS

BOWL OF CHIPS (V) | 7.5 | GRAVY +1
served with aioli

POTATO WEDGES (V) | 9
served with sweet chilli & sour cream

BEER PLATTER | 32
southern fried chicken, chorizo, squid, wedges, pulled pork sliders and onion rings

ANTIPASTO PLATTER | 32
smoked cheddar, brie, blue cheese, salami, ham, prosciutto, roast beef, olives, sundried tomato, pita bread and 3 dips

GREEK SALAD (GF/V) | 16
cherry tomatoes, cucumber, Kalamata olives, red onion and Persian feta

ISRAELI COUS COUS (V) | 17
with cucumber, cherry tomatoes and Persian feta

HOUSE SALAD (GF/V) | 14.5
mixed leaves, cucumber, pickled red onion, tomato and pepita
with an Italian vinaigrette

BREADS
Garlic or herb Turkish bread \$7
Cheesy bacon and chili Turkish bread \$8

SALADS

OYSTERS

NATURAL HALF DOZEN | 16 DOZEN | 32

KILPATRICK HALF DOZEN | 18 DOZEN | 34

CHILLI AND LIME HALF DOZEN | 18 DOZEN | 34

THE ROXBY
— T A V E R N —

(GF) GLUTEN FREE (V) VEGETARIAN (O) OPTION AVAILABLE

ENTRÉE**SCALLOPS | 15 MAIN | 28**

pan seared with crispy bacon and pea puree

PORK BELLY (GF) | 16 MAIN | 31

with black cherry/tamarind sauce, macadamia nuts, chili apple micro salad

SQUID | 16 MAIN | 27

dusted in a lemon pepper flour served with chips, salad, garlic aioli and lime

SOUTHERN FRIED CHICKEN | 18

served with chips, salad and garlic aioli

PRAWN COCKTAIL (GF) | 18

with chili lime tamarind sauce, cos lettuce, cherry tomatoes

FISH & CHIPS (GFO) | 23

battered or grilled flat head, served with chips & tartare sauce

CHICKEN SCHNITZEL | 21

served with chips & choice of sauce

BEEF SCHNITZEL | 23

served with chips & choice of sauce

Sauces: gravy, mushroom, Dianne, pepper & creamy garlic

Toppings: Parmigiana, Hawaiian, Kilpatrick + \$3.5 (creamy garlic prawns and scallops \$6)

PENNE PASTA | 23

served with chorizo, prawn, snow peas, capsicum, onion, garlic and chili oil

RISOTTO (GF) | 22.5

of the day

CRISPY SKIN SALMON (GF) | 32

served with a lemon and dill infused potato galette, dutch carrots and broccolini

LAMB RUMP (GF) | 34

char grilled lamb rump with chat potatoes, dutch carrots, roasted baby beets, broccolini, red wine jus and rhubarb/black cherry compote

CHICKEN BREAST (GF) | 28

marinated in seeded mustard, maple syrup and soy served with chats, dutch carrots, corn and broccolini

MAINS

THE ROXBY

— T A V E R N —

(GF) GLUTEN FREE (V) VEGETARIAN (O) OPTION AVAILABLE

GRILL

all served with chat potatoes & vegetables or chips & salad (GFO)
all stakes yg msa graded

ANGUS PURE SIRLOIN | 27

wet aged for minimum 50 days, 300g sirloin

ANGUS PURE SCOTCH FILLET | 36

wet aged for minimum 32 days, 300g sirloin

ANGUS PURE EYE FILLET | 38

wet aged for minimum 60 days 250g eye fillet

sauses: gravy, mushroom, Dianne, pepper & creamy garlic
add prawns and scallops +6

BURGERS

all served with chips

CHICKEN & BACON | 22

southern fried chicken, bacon, tomato, lettuce, cheese and sriracha aioli

THE TAV DOUBLE TROUBLE | 23

Two house made angus patties, double cheese, double bacon, lettuce, tomato, caramelized onion, pickles and chipotle aioli

SMOKEY PULLED PORK | 22

with coleslaw, spring onion and chipotle aioli

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