

# DINNER MENU

From 5:00pm - 9.00pm Sun - Thurs  
From 5:00pm - 9.30pm Fri - Sat

# BERRY SPRINGS TAVERN

## STARTERS

<b>Garlic Bread</b>	6.9
Baked baguette with garlic butter	
<b>Garlic &amp; Cheese Bread</b>	7.9
Baked baguette with garlic butter & melted cheese	
<b>Soup of the Day - see specials board</b>	10.9
Served with grilled focaccia	
<b>Pumpkin &amp; Beetroot Brushetta</b>	13.9
Toasted focaccia with beetroot relish, roasted pumpkin, toasted pine nuts, feta cheese, rocket & balsamic glaze	
<b>House Beetroot Cured Atlantic Salmon</b>	14.9
With rocket, fried kumera chips & lime basil mayo	
<b>Wild Mushroom Arancini</b>	16.9
With porcini, truffle oil, parmesan & garlic aioli	
<b>Lemon Peppered Squid (imported)</b>	13.9
Squid tossed through lemon pepper seasoning, fried and served with house-made roasted garlic aioli & fresh lemon	
<b>Crumbed Camembert</b>	13.9
Camembert cheese crumbed and deep fried until golden, served with cranberry sauce	
<b>Trio Of Dips</b>	15.5
House-made dips with grilled pita & toasted focaccia	
<b>Garlic Prawns / Chilli Prawns (imported)</b>	17.5
Sautéed prawns in a creamy garlic sauce, parsley & spring onion or a house-made chilli sauce served with steamed rice	

## FRESH SA OYSTERS LOCAL

<b>Natural, served with lemon and house-made tartare - GF</b>	15.5 / 25.9
Half Dozen / Dozen	
<b>Kilpatrick, grilled with bacon &amp; Worcestershire sauce - GF</b>	18.9 / 28.9
Half Dozen / Dozen	
<b>Bloody Mary Oyster shots - GF</b>	19.9 / 29.5
Half Dozen / Dozen	

## SALADS

<b>Greek Salad - GF</b>	18.9
Mesclun lettuce, tomato, spanish onion, cucumber, roasted marinated capsicum strips, Kalamata olives and feta cheese served with fresh lemon and balsamic glaze	
Add Lamb	5.9
<b>Roasted Pumpkin &amp; Spinich Salad</b>	19.5
Baby Spinach, roasted pumpkin, Moroccan spiced cous cous, Spanish onion, chick peas, pine nuts, beetroot relish, feta & vinaigrette	
<b>Thai Beef Salad - GF (w/o noodles)</b>	23.9
Tender marinated and seared beef strips on a salad of tomato, cucumber, red onion, toasted peanuts, crispy noodles and house made Thai dressing	
<b>Prosciutto, Rocket and Pear Salad - GF</b>	22.9
Wild rocket, pear and walnut salad dressing with lemon vinaigrette topped with shaved prosciutto	
<b>Springer Caesar Salad - GF (w/o croutons)</b>	18.9
Cos leaves, bacon & croutons, soft egg & shaved parmesan in a house-made caesar dressing - anchovies on request	
Add grilled chicken or flash fried squid for an extra	5.9

## SIDE ORDERS

<b>Bowl of Chips (add gravy for 2.0)</b>	7.9
<b>Wedges, with sour cream &amp; sweet chilli sauce</b>	11.9
<b>Garden Salad - GF</b>	7.5
<b>Bowl of mash</b>	7.5
<b>Seasonal Vegetables - GF</b>	9.5
<b>Bowl of sweet potato chips with garlic aioli</b>	11.5

## MAINS

<b>Bangers &amp; Mash</b>	17.9
Gourmet thick sausages with creamy mash & onion gravy	
<b>Lamb Shank - GF</b>	25.5
Slow braised in tomato, mushroom, rosemary & mint sauce served on creamy mashed potato	
<b>Braised Beef &amp; Guinness Stew</b>	22.5
Served with mashed potato & crispy puff pastry	
<b>Mega Burger</b>	23.9
House-made ground beef patty with lettuce, tomato, bacon, cheese, battered fried onion rings, tomato relish & smoky BBQ sauce served with chips	
<b>Spaghetti Bolognese</b>	19.9
Spaghetti topped with bolognese sauce and parmesan	
<b>Eggplant Parmigiana - V</b>	18.9
Sliced, seasoned, crumbed eggplant, lightly fried topped with napoli sauce & melted mozzarella served with salad and chips	
<b>Chicken Breast Parmigiana</b>	23.9
Crumbed chicken breast schnitzel topped with napoli sauce & melted mozzarella served with salad & chips	
<b>Chicken Breast Schnitzel</b>	21.9
Crumbed chicken breast schnitzel with salad & chips	
<i>Mushroom, Pepper, Creamy Garlic, Diane sauce or Gravy</i>	2.0
<i>Gluten Free gravy available upon request</i>	3.0
<i>Surf topping (prawns &amp; calamari in a creamy garlic sauce)</i>	8.9

## STEAKS

<i>Served with your choice of salad &amp; chips or mash &amp; vegetables</i>	
<b>Scotch Fillet - GF</b>	33.9
300g MSA scotch fillet cooked to your liking	
<b>T-Bone - GF</b>	24.9
350g American cut T-bone cooked to your liking	
<b>Ribeye on the Bone- GF</b>	47.9
500g ribeye on the bone cooked to your liking	
<b>Rump - GF</b>	25.9 / 32.5
250g or 500g rump cooked to your liking	
<i>Mushroom, Pepper, Creamy Garlic, Diane sauce or Gravy</i>	2.0
<i>Gluten Free gravy available upon request</i>	3.0
<i>Surf topping (prawns &amp; calamari in a creamy garlic sauce)</i>	8.9

## SEAFOOD

<b>Lemon Peppered Squid (imported)</b>	19.9
Squid tossed through lemon pepper seasoning, fried and served with house-made roasted garlic aioli & fresh lemon	
<b>Battered Fish &amp; Chips (imported)</b>	19.9
Served with chips, salad & house-made tartare	
<b>Local Threadfin Salmon (battered, crumbed or baked)</b>	24.9
Served with chips, salad & house-made tartare	
<b>Battered Local Barramundi</b>	29.9
Served with chips, salad & house-made tartare	
<b>Garlic Prawns (imported)</b>	29.9
Sautéed prawns in a creamy garlic sauce, parsley & spring onion served with steamed rice	
<b>Chilli Prawns (imported)</b>	29.9
Sautéed prawns in a house-made chilli sauce served with steamed rice	

