

SALADS

HALOUMI SALAD (GF/V) 16
quinoa, roasted vegetables, rocket, balsamic, sunflower seeds

LEMON PEPPER SQUID SALAD 17
zucchini noodles, broccoli, coriander, fried chick peas, chilli, ponzu dressing

BITS AND PIECES

CHIPS (V) 8
aioli

SWEET POTATO FRIES (V) 10
sweet chilli, sour cream

POTATO WEDGES (V) 9
sweet chilli, sour cream

CHEESY GARLIC LOAF (V) 8

TRUFFLE INFUSED ARANCINI BALLS (V) 12
truffle infused roast pepper sauce, herb oil, parmesan cheese

SMOKEY HONEY GLAZED BBQ WINGS 15
1/2 kilo

KEEP AN EYE OUT FOR OUR DAILY SPECIALS

as our chef likes to create seasonal dishes with local produce

SOMETHING TO SHARE

A LITTLE NIBBLE 25
A selection of our most popular nibbles
truffle infused arancini, falafel croquettes, hummus, chicken wings, guacamole, corn chips, roasted flat bread

A CARNIVORE'S DELIGHT 58
chorizo, southern fried chicken, pork sausage, Murry's lambchop, honey BBQ glazed pork ribs, grass fed rumps. Served with chips, salad, chimichurri, gravy, BBQ sauce

BURGER BAR

All served with chips

WAGYU BEEF BURGER 18
American cheese, onion rings, ketchup, rocket, pickles, aioli

SOUTHERN FRIED CHICKEN BURGER 18
bacon, cheese, coleslaw, chipotle

STEAK SANDWICH 19
cheese, onion jam, rocket, tomato, smokey BBQ sauce

VEGETARIAN BURGER (V) 19
falafel, hummus, tabouli, haloumi

CLASSICS

GRASS FED RUMP STEAK (250G) 18
chips, salad & choice of sauce aged for 30 days

PANKO CRUST CHICKEN SCHNITZEL 17
chips, salad & choice of sauce

PANKO CRUST CHICKEN PARMI 19
tomato sugo, smoked ham, eggplant, mozzarella, chips, salad

PULLED ANGUS BEEF NACHOS 21
12 hours braised brisket with corn chips, melted cheese, guacamole, jalapeños, sour cream

HONEY BBQ GLAZED PORK RIBS 25
coleslaw, fries, corn

RED WINE PORK SAUSAGES 17
colcannon, red wine jus

EXTRA SAUCE

GRAVY / MUSHROOM / PEPPERCORN 2

RED WINE JUS / BEARNAISE 2

SWEET CHILLI & SOUR CREAM 2

AIOLI / CHIPOTLE 2

GARLIC BUTTER / SRIRACHA 1

SWAP YOUR SIDE

SWEET POTATO FRIES 2

WEDGES 2

ROAST VEGETABLES 2

MASH 2

CHOICE CUTS FROM THE GRILL

These upmarket cuts of meats have been aged for a minimum of 60 days

GRASS FED FILET MIGNON (200G) 31
Gippsland, Victoria

GRAIN FED SIRLOIN (350G) 31
Riverina, NSW

GRASS FED RIB EYE (350G) 38
Casino, NSW

Choice of sauce and any two sides
Chips • Salad • Roast Vegetables • Mash

CHOICE OF SAUCE

Gravy • Mushroom • Peppercorn
Béarnaise • Garlic Butter • Red Wine Jus

PIZZAS

MARGHERITA (V) 17
tomato base, basil, buffalo mozzarella

PEPPERONI 18
tomato base, pepperoni, mozzarella

MEAT LOVERS 19
tomato base, pepperoni, beef, bacon, buffalo mozzarella, BBQ honey glaze

DESSERT

CHURROS 8
served with hot chocolate sauce

FOR MORE INFORMATION,
VISIT STRAWBERRYHILLSHOTEL.COM.AU

Instagram: [thestrawberryhillshotel](https://www.instagram.com/thestrawberryhillshotel) Facebook: [strawberryhillshotel](https://www.facebook.com/strawberryhillshotel)