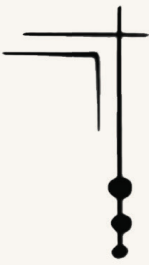


BAR BITES



ALL DAY SNACK MENU

POLENTA CHIPS

| \$10

Herbed polenta Chips topped with parmesan cheese & served with chimichurri (6 pieces)

BREWERS LOADED WEDGES (GF)

| \$12

Cheese and bacon wedges with sour cream

BRAISED CHICKEN WINGS

| \$12

6 tasty chicken wings, in one of our home-made sauces. choose either:

Honey Mustard, Fiery Hot or Salt & Pepper

BAR STAPLE CURLY FRIES (VE)

| \$12

Served with garlic aioli, tomato ketchup and hot sauce

CHEESY GARLIC BREAD

| \$10

Baguette covered in buttery garlic cheese with a touch of chilli flakes for added zing

CRISPY CALAMARI

| \$14

covered in a crispy crumb and served with chimichurri

PERFECT PORK QUESADILLA

| \$12

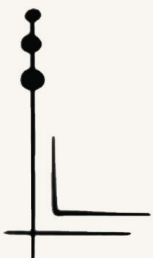
Chilli pork with melted mozzarella toasted tortilla

HONEY BALSAMIC HALLOUMI CHEESE | \$16

Crumbed halloumi cheese served with tangy honey balsamic vinaigrette

VE-Vegan; V-Vegetarian; GF-Gluten Free; DF-Dairy Free; NF-Nut Free

Full list of allergens available on request



FOOD MENU ALL DAY



PATRONS CLASSIC SALAD | \$19

A mix of seasonal salad greens, cucumber, carrots & sundried tomatoes tossed in a honey mustard dressing served with your choice of bacon, chicken or tofu

PEPPER STEAK | \$25

Sirloin steak covered in a peppercorn sauce served with sautéed seasonal vegetables and butternut squash hummus

PLA THORD KRATIEM | \$22

Spicy Thai lemongrass & ginger steamed fish served on a bed of Soba noodle.

CHICKEN ROULADE (NF) | \$21

Chicken Roulade Stuffed with Cheddar and Spinach sitting atop a potato rosti and accompanied by a refreshing beetroot & apple relish

BULLDOZER BURGER | \$22

Handmade Beef burger smothered in cheese and glazed with BBQ jus & cheese sauce, served with hand cut fries and tangy lemon drizzled rocket

ROMAN'S TAGLIATELLE CARBONARA (NF) | \$19

Tagliatelle cooked El Dante then tossed in a creamy bacon sauce topped with slow-roast pulled pork

FARMERS DELIGHT (VE, DF, NF, V) | \$19

Crunchy roasted seasonal vegetables tossed in balsamic jus served on Focaccia bread and accompanied by Hasselback potatoes

GOOD OLD FASHIONED FISH & CHIPS (NF) | \$19

The Classic **Patron's Brewed Beer Battered** fish served with hand cut fries and a seasonal slaw

GOAN PORK VINDALOO (GF, DF, NF) | \$22

Traditional Spicy Goan Pork Vindaloo cooked in a blend of spices and served with steamed basmati rice accompanied with a yogurt salad

FOOD MENU

BRUNCH / LUNCH TILL 5PM



SCRAMBLED TOFU ROSTI

| \$22

Asian style scrambled tofu served atop a crispy potato rosti with rocket

EGGS BENNY A LA PATRON'S (GF, NF)

| \$19

Everyone's favourite served on a potato rosti with baby spinach, homemade hollandaise sauce and your choice of bacon or mushrooms

SCRAMBLED EGGS ON SOURDOUGH (NF)

| \$22

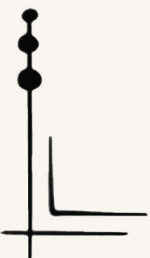
Two free range eggs freshly whipped into creamy scrambled eggs, served on toasted sourdough

MUSHROOMS ON TOAST (NF, V)

| \$19

Creamy slow cooked mushroom served on sliced grilled sourdough topped with melted cheese

VE-Vegan; V-Vegetarian; GF-Gluten Free; DF-Dairy Free; NF-Nut
Free Full list of allergens available on request



DESSERT MENU



\$12 EACH

CHOCOLATE FUDGE BROWNIE

A traditional melt in the mouth brownie with a rich chewy chocolate texture and a crisp topping, served with Vanilla Ice cream and Mixed Berry Coulis.

CITRUS LEMON TART

Baked lemon filling with a silky texture in a pastry shell finished with a glossy zesty glaze, served with torched Meringue and Mixed Berry Coulis.

NEW YORK BAKED CHEESECAKE

A creamy New York style baked cheesecake on a biscuit base, served with Blueberry Compote.

DUTCH APPLE CRUMBLE PIE

A tender sweet pastry case, packed full of real chunky spiced apple filling and covered with crumble, served with Vanilla Ice Cream and drizzled with Salted Caramel.

VE-Vegan; V-Vegetarian; GF-Gluten Free; DF-Dairy Free; NF-Nut
Free Full list of allergens available on request

