

EAT ME

BREADS

- GARLIC BREAD** \$8
- CHEESY GARLIC BREAD** \$10
(Add double smoked bacon + \$2)

BITES & SHARING

- BEER BATTERED CHIPS (V)** \$12
Herb salt & garlic aioli
- SWEET POTATO FRIES (GF) (V)** \$14
Herb salt & garlic aioli
- CRISPY LEMON PEPPER CALAMARI (GF)** \$17
Garlic aioli, garden salad & lemon
- NASHVILLE HOT HONEY CHICKEN TENDERS (5)** \$18
House slaw, chipotle mayonnaise, sesame seeds & chilli infused hot honey
- BUFFALO WINGS (GF)** \$19
Chicken wings with Frank's hot sauce & buttermilk ranch dressing
- PESTO & PARMESAN ARANCINI (3) (V)** \$20
Truffle mayonnaise, rocket & parmesan
- CRISPY DYNAMITE PRAWNS (5)** \$21
Crispy fried, spring roll flaked prawns, spiced bang bang mayonnaise & lemon
- PULLED PORK NACHOS** \$21
Corn chips, slow cooked pulled pork, mozzarella, guacamole, sour cream, pico de gallo & pickled jalapenos
- PEKING DUCK SPRING ROLLS (4)** \$21
Sweet chilli sauce, lemon & fried shallots

TACOS

- PULLED PORK (3)** \$16
Slaw, pico de gallo & chipotle mayo
- BEER BATTERED FISH (3)** \$16
Slaw, pico de gallo & tartare sauce
- FRIED CHICKEN (3)** \$16
Slaw, pickle jalapeno, pico de gallo & ranch dressing

BURGERS

- GREEN THUMB (V)** \$22
Grilled mushroom, grilled halloumi, cos lettuce, tomato, spicy onion relish, toasted milk bun & beer battered chips
- 4214** \$23
Angus patty, bacon, pineapple, onion, tomato, cos lettuce, pickles, cheddar, aioli, tomato sauce, toasted milk bun & beer battered chips
- NASHVILLE FRIED CHICKEN** \$23
Our house fried chicken, cheddar, coleslaw, chipotle mayonnaise, chilli oil, toasted milk bun & beer battered chips
- STEAK SANDWICH** \$27
Grilled rump steak, double smoked bacon, cheddar, caramelised onion, cos lettuce, tomato, beetroot, garlic aioli, barbeque sauce on toasted focaccia & beer battered chips

SALADS

- CAESAR (GFO)** \$22
Cos lettuce, parmesan, crispy bacon, caesar dressing, egg with garlic crouton
- GRILLED CHICKEN MEXI BOWL** \$23
Grilled chicken tenderloins, rice, pickled onion, spicy beans, pickled jalapenos, mozzarella, sour cream & guacamole
- PUMPKIN & HALLOUMI (V)(GF)** \$26
Grilled pumpkin, halloumi, mesclun, coleslaw, cherry tomatoes, red onion, cucumber, spiced chickpeas & sesame dressing
- TERIYAKI SALMON RICE BOWL** \$32
Grilled teriyaki salmon fillet, rice, pickled onion, cucumber, carrot, avocado, roasted chilli chickpeas, shallots, sesame seeds finished with sesame dressing

CHAR GRILL STEAKS

All our steaks are locally sourced and seasoned with salt & pepper served with beer battered steak fries & garden salad or garlic mash & seasoned vegetables, with your choice of sauce.

- 200G RUMP STEAK** \$25
- 400G RUMP** \$44
- 200G EYE FILLET** \$46
- 300G RIB FILLET** \$49
- EXTRA SAUCE (GF)** \$2
GARLIC AIOLI | MUSHROOM | PEPPER DIANNE | GRAVY | GARLIC CREAM
- STEAK TOPPERS**
- EGGS (2)** \$4
- LEMON PEPPER SQUID** \$10
- CREAMY GARLIC PRAWNS** \$12

SIDES

- HOUSE SALAD** \$6
With mustard vinaigrette
- MUSHROOMS** \$6
With garlic butter
- MARKET VEGETABLES** \$6
- GARLIC MASH POTATOES** \$6

SALAD EXTRAS

- AVOCADO** \$6
- GRILLED HALLOUMI** \$6
- GRILLED CHICKEN TENDERLOINS (4)** \$10
- LEMON PEPPER SQUID** \$10
- PAN FRIED GARLIC PRAWNS** \$12

OPEN FROM 11:30AM-8:30PM
MONDAY - SUNDAY

MAINS

CHICKEN SCHNITZEL

Beer battered chips, garden salad & choice of sauce

\$26

CHICKEN PARMIGIANA

Double smoked ham, sugo, mozzarella, beer battered fries & house salad

\$28

FRENCHY SCHNITZEL

Crispy bacon lardons, guacamole, mozzarella, hollandaise, beer battered chips & house salad

\$30

GOLDEN FRIED CRUMBED CALAMARI

Crumbed calamari, served with beer battered chips, house salad, tartare sauce & lemon

\$20

BEER BATTERED BARRAMUNDI

Crispy ale battered barramundi, beer battered chips, house salad, tartare sauce & lemon

\$23

MACADAMIA & HERB CRUSTED BARRAMUNDI (GFO)

Macadamia crusted Australia barramundi, with roasted kipfler potatoes, baby broccolini, crispy prosciutto, green peas & lemon hollandaise

\$35

CUMBERLAND PORK SAUSAGES (GF)

Grilled thick pork sausages, grain mustard mash, broccolini, grilled tomato, caramelised onions and gravy

\$30

SLOW COOKED LAMB SHANK (GF)

Tender braised lamb shank cooked in a braising jus, creamy parmesan mash potatoes, sautéed broccolini finished with gremolata

\$38

5 SPICES BARKERS CREEK

PORK BELLY (GF)

Slow cooked pork belly, sweet potato mash, sautéed broccolini finished with a black pepper caramel sauce & fresh herb

\$34

PANS

FETTUCINE BOSCAIOLA

Crispy bacon, field mushrooms, onion tossed in a garlic cream sauce finished with aged parmesan

\$24

CHILLI CRAB PENNE

Blue swimmer crab, onion, crushed chilli, garlic, cherry tomatoes & spinach tossed in a chilli infused olive oil finished with aged parmesan

\$28

GARLIC PRAWNS (GF)

Sauteed prawns, tossed in a roasted garlic cream sauce, sauteed broccolini, steamed basmati rice, lemon & fresh herbs

\$29

KIDDOS

ALL SERVED WITH ICE CREAM & KIDS DRINK

NUGGETS & CHIPS

6 nuggets, beer battered chips & tomato sauce

BARRA BITES & CHIPS

6 barramundi bites, beer battered chips & tomato sauce

CHEESEBURGER & CHIPS

Angus patty, cheddar, tomato sauce, milk bun & beer battered chips

KIDS PIZZA & CHIPS

Margarita pizza & beer battered chips

ALFREDO PASTA (V)

Fettuccine pasta, creamy cheese sauce & mozzarella

SWEETS

APPLE PIE

Warm custard, vanilla ice cream, cinnamon dust & whipped cream

\$12

STICKY DATE PUDDING

Butterscotch sauce, vanilla ice cream & whipped cream

\$12

PASSIONFRUIT PAVLOVA (V)(GF)

Passionfruit, vanilla ice cream & whipped cream

\$12

\$19

CHICKEN SCHNITZEL

Beer battered chips, garden salad & gravy

BEER BATTERED BARRAMUNDI

Beer battered chips, garden salad & tartare sauce

MUSHROOM FETTUCINI (V)

Mushrooms, onion tossed in a creamy garlic sauce & parmesan fettuccine

TERIYAKI CHICKEN SALAD (GF)

Grilled chicken tender, mesclun, coleslaw, cucumber, cherry tomatoes, sesame seeds, avocado & teriyaki dressing

CAESAR WRAP

Crispy bacon, cos lettuce parmesan, caesar dressing, toasted wrap & beer battered chips

THE USUAL

Grilled angus patty, smoked bacon, melted cheddar, cos lettuce, tomato, red onion, pickles, house made burger sauce & toasted milk bun

NASHVILLE HOT CHICKEN BURGER

Crispey fried chicken, coleslaw, pickles, cheddar, chipotle mayo, chilli oil, toasted milk bun & beer battered chips

LUNCH SPECIALS

AVAILABLE MON - SUN 11:30AM-3:00PM

ASHMORE
— T A V E R N —



15% surcharge on public holidays

VEG | Vegetarian

GF | Gluten Free

GFO | Gluten Free Option

Please ask our friendly staff for our Nightly Specials!

Food Allergies: Please be aware that whilst care is taken catering for special requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, wheat flour, eggs, dairy products and gluten. Customers requests will be catered to the best of our ability, however the decision to consume a meal is the responsibility of the diner.