



## Starters

- Hommos, marinated olives, dukkah and Turkish bread (v) 12
- Grilled saganaki, artichoke hearts, roquette oil, lemon (v,gf) 14
- Chicken liver parfait, port jelly, cornichons and crisp bread 16
- Chicken ribettes, chermoula, lemon (gf) 16
- Crispy Calamari, lemon, Israeli cous cous salad 19
- Seared scallops, minted crushed peas 19
- Tasting plate, Chef's selection for two 29

## Mains

- Poached chicken, freekah, broad beans, peas, pumpkin, feta, pepita seed and herb salad (v) 22
- Ricotta & sage gnudi, mixed mushrooms, garlic, roquette, almonds, grana padano, (v) 24
- Prawns, linguine, cherry tomato, chilli, garlic, white wine, parsley 26
- Crispy skinned chicken breast, heirloom tomato salad, kalamata olive butter (gf) 27
- Fish of the day Market Price
- Open lamb souvlaki, twice cooked lamb shoulder, hommos, salad, lemon 23
- Grilled pork cutlet, thyme and potato gratin, broccolini, sauce chacuterie (gf) 27

## Chargrill

**The Rising Sun Hotel uses select Australian reared Black Angus beef. Prime British bred cattle, famed for the texture, flavour and tenderness of their meat.**

- 300gm porterhouse, marble score 3 (Clare Valley, SA) 36
- 300gm scotch fillet, marble score 3 (Hunter Valley, NSW) 38
- Steaks served with potato gratin, green vegetables or chips, mixed leaves*
- Sauces; red wine jus, pepper sauce, mushroom sauce, garlic butter*



## **Pub Classics**

Steak sandwich, caramelised onion, Swiss cheese, bacon, roquette, tomato relish, aioli 18

'The Riser' burger, mustard, lettuce, tomato, bacon, cheese, pickles, milk bun, chips 19

Chicken schnitzel, mixed leaf salad, chips, lemon 20

Beer battered bream, chips, salad, lemon and tartare sauce 24

Chicken parmigiana, ham, napoli, mixed leaf salad and chips 22

Pie of the week, golden puff pastry, chips, salad 25

Parmesan and herb crumbed veal schnitzel, coleslaw, chips, lemon 26

## **Sides**

Heirloom tomato, bocconcini, basil, vincotto (v,gf) 9

Seasonal greens (v,gf) 9

Mixed leaves, honey mustard vinaigrette (v,gf) 9

Steak house fries (v) 9

Creamy mashed potato (v,gf) 9

## **Desserts & Cheese**

Dark chocolate parfait, orange, hazelnut praline (v,gf) 12

Vanilla panna cotta, meringue, mixed berry (v,gf) 12

Sticky date pudding, butterscotch sauce (v) 12

Artisan cheeses (home & abroad), apple, quince, watercrackers (v) 22

Affogato with your choice of liqueur (v,gf) 16