



# The Austral

EATING & DRINKING HOUSE

## BURGERS.. \$21

burgers are served in a **brioche bun** with chips

**vegan** burgers served in a **dark rye bun** with chips

*gluten free buns available*

### THE AUSTRAL

brisket beef patty cooked medium, caramelised onion, cheddar cheese, BBQ relish, bacon, tomato, lettuce & aioli

### THE WELLINGTON

brisket beef patty cooked to medium, crisp prosciutto baby spinach, tomato, mushroom duxelle & aioli

### THE CRISPY CHICKEN

fried chicken, green apple slaw, jalapeños, bacon, cheese, capsicum pesto & sour cream

### THE ROO

char-grilled kangaroo cooked medium-rare, rocket, red onion, pumpkin purée & aioli

### THE VEGAN MEXICAN (VG)

crispy black bean & charred corn patty, lettuce, pico de gallo, guacamole & salsa verde

## Burger & Beer Deal \$21

PICK FROM THE ABOVE BURGERS  
& CHOOSE A FREE PINT OF EITHER;

COOPERS CLEAR  
THATCHERS APPLE CIDER

COOPERS SESSION ALE  
SOFT DRINK OR JUICE

## SCHNITZELS..

### CHICKEN BREAST

served with chips & salad \$20  
your choice of mushroom, gravy or pepper sauce **add \$2**  
pamigiana **add \$3**

### PORTERHOUSE BEEF

### CRUMBED EGGPLANT (VG)

marinated & crumbed eggplant served with chips & salad \$20  
your choice of mushroom, gravy or pepper sauce **add \$2**  
vegan cheese pamigiana **add \$3**

## SMALL EATS..

### CHIPS (VG aioli available)

aioli & tomato sauce \$8

### WEDGES (VG w no sour cream)

sour cream & sweet chilli \$9

### POTATO SKINS

with mushrooms, chorizo, olives & cheese served w sour cream \$12

### DIPs PLATE (V)

housemade dips, marinated olives & grilled pita \$12

### CROQUETTES (V)

mustard & mozzarella infused potato w capsicum pesto & aioli \$10

### BUFFALO WINGS (GF)

crispy fried chicken wings tossed through spicy buffalo sauce & served with ranch sauce \$14

### SOFT SHELL TACOS

#### CRISPY FRIED CHICKEN

chipotle aioli, pico de gallo, coriander & lime

#### TWICED COOKED PORK BELLY

slaw, chipotle aioli, pico de gallo, coriander & lime

#### BLACK BEAN + CHARRED CORN (VG)

chipotle aioli, pico de gallo, coriander & lime

TWO PER SERVE \$12

## PUB EATS..

### WINTER POT PIE (ASK AT THE BAR FOR TODAY'S FLAVOUR)

housemade pot pie topped with golden puff pastry served with chive infused mash \$22

### >> NOTORIOUS P.I.E DEAL <<

winter pot pie + coopers pale / sparkling / stout longneck = \$25

### WINTER SALAD

\$22 CHAR-GRILLED KANGAROO (GF) | (VG) ROASTED FIELD MUSHROOM \$18  
maple roasted pumpkin & beetroot, toasted pepitas, lemon myrtle & greens

### CRISPY PORK BELLY 200GM (GF)

celeriac purée, braised red cabbage & caraway, lemon thyme jus & The Hills Cider Company apple cider jelly \$26

### CHEFS PASTA POA

### BAKED VEGAN CANNELLONI (V) (VG)

stuffed with swiss brown mushrooms & baby spinach, topped with bechamel, napolitana, cheese & fresh basil \$19

### VEGGIE STACK (V) (VG) (GF)

marinated char-grilled winter vegetables, olive tapenade, rocket & basil oil \$18

### FISH & CHIPS

coopers pale battered **or** grilled **or** crumbed with chips, salad, lemon & aioli \$22

### SALT & PEPPER SQUID

fried & seasoned, served with chips, salad, lemon & aioli \$19

### PORTERHOUSE 250GM (GF without chips)

char-grilled porterhouse with chips, salad & your choice of gravy, mushroom sauce, pepper sauce or red wine jus \$24

### SCOTCH FILLET 300GM (GF)

char-grilled scotch fillet with garlic & chilli brussel sprouts, chive infused mash & red wine jus \$32

please let us know of any dietary requirements when ordering

all dishes may contain nuts or traces of nuts

(GF) - gluten free

(VG) - vegan

(V) - vegetarian