

CUSTOMS HOUSE HOTEL

SINCE 1846

MENU

COCKTAIL CANS

BIZZARRO	12		
BITTER APPERITIVO SPRITZ			
TRADER VIC'S MAI TAI	20		
<i>tropical tiki classic</i>			
plantaion rum mix, orange curacao, orgeat(*nuts), bitters & lime			
HURRICANE	20		
<i>fruity</i>			
rum base, passionfruit, lemon & sugar			
		PINEAPPLE DAIQUIRI	20
		<i>sweet & punchy</i>	
		pineapple rum, lime & agave syrup	
		TOMMY'S MARGARITA	20
		<i>classic</i>	
		tequila, agave, lime & sugar	

ENTREES:

		SEAFOOD PLATTER	90
		FOR 2	
		chilled prawns, mussels, oysters, smoked salmon, bay bug and pickled octopus. crumbed prawns & scallops, battered fish and crispy squid	
		SEAFOOD CHOWDER	16.5
		customs' signature chowder served with toasted bread (gfa)	
		CHAR-GRILLED SQUID	18
		chorizo, baba ghanoush, gremolata+parsnip crisps	
		PORK BELLY	19
		apple, radish & fennel slaw, caramelised chilli & 5-spice sea salt	
		PORCINI MUSHROOM+ GOATS	16.5
		CHEESE ARANCINI (3)	
		truffle aioli (gfa)(v)	
PUB LOAF	10		
garlic butter (v)			
TURKISH BREAD	12.5		
house-made dips & balsamic reduction (v)			
BARILLA BAY OYSTERS	HALF/FULL 24/44		
natural (gf) soy, mirin, garlic, chili & coriander (gf) kilpatrick (gf)			
BAKED BRIE	16		
prosciutto wrapped, white wine, honey & rosemary glaze w/torn turkish bread (gfa)			

(gf) gluten free
(gfa) gluten free available
(v) vegetarian

MAINS:

SEAFOOD PLATTER FOR 2	90	CAESAR SALAD	20
chilled prawns, mussels, oysters, smoked salmon, bay bug and pickled octopus. crumbed prawns & scallops, battered fish and crispy squid		cos, garlic croutons, grilled bacon, white anchovy, poached egg & parmesan (gfa) add chicken +5 add prawns +7 add scallops +8	
FISH & CHIPS	30	LAMB SHANK POT PIE	34
crumbed or cascade beer battered served with chips, coleslaw & tartare		chips & salad	
TASMANIAN SCALLOPS	34	SLOW COOKED BEEF CHEEK	33
crumbed or cascade beer battered served with chips, coleslaw & tartare		creamy polenta, baby veg & red wine jus	
SEAFOOD BASKET	34	STEAKHOUSE BURGER	27
battered fish, crumbed scallops, calamari & prawns served with chips, house coleslaw & tartare.		200g black angus beef patty, maple bacon, poached egg, onion ring, cos & tomato. topped with cheese sauce, served with chips	
SCHNITZEL, chicken or wallaby	29	ROAST PUMPKIN RIGATONI	28
chips & coleslaw or confit potato & veg bacon & parmigiana topping + 3.5 pepper, mushroom, gravy + 2		snow peas, roast capsicum, red onion garlic, white wine + cream sauce (v)	
THAI YELLOW CURRIED TARO	28	FISH OF THE DAY	MP
julienne veg + rice noodles (vgn)(gf)		please ask our staff about the current accompaniments	
		PORK SIRLOIN	32
		asian greens, roast apple, caramelised chilli, lemongrass+kaffir lime broth (gf)	

SIDES:

9.5

GREEK SALAD
CONFIT POTATOES
 w/ thyme & rosemary
FRIES & AIOLI
MIXED BABY VEG
GARLIC BUTTER BROCCOLINI WEDGES
 sweet chilli & sour cream.

(gf) gluten free
 (gfa) gluten free available
 (v) vegetarian
 (vgn) vegan

STEAK

all steaks are served with confit potato, dutch carrots & broccolini
complementary choice of sauce: béarnaise, peppercorn, mushroom, gravy or mustard
 all sauces are gf

BLACK ANGUS PORTERHOUSE 300g	37
BLACK ANGUS SCOTCH FILLET 300g	44
EYE FILLET 250g	47

PLEASE ALLOW EXTRA TIME FOR STEAKS COOKED BLEU, MEDIUM-WELL & WELL-DONE

DESSERTS:

APPLE & RHUBARB CRUMBLE 14

served with custard & ice cream (v)(gf)

LINDT CHOCOLATE MOUSSE 14

poached pear, chocolate paint, nutella soil & whipped cream (gf)

BAKED BERRY CHEESECAKE 14

fairy floss, raspberry + white choc shard & vanilla ice cream

SORBET TRIO TERRINE 14

marbled mango, berry + apple sorbets, raspberry & mango puree, crushed waffle cone (v)(gfa)

CHEESE BOARD 18

cheddar, brie, blue, dried fruit & nuts w/ lavosh (v)(gfa)

AFFOGATO 10

with frangelico 16

COFFEE:

• ESPRESSO 3.7

• DOUBLE ESPRESSO 4

• LONG BLACK 4

• FLAT WHITE 4

• LATTE 4

• CAPPUCINO 4

• MACCHIATO 4

• MOCHA 4.5

• CHAI LATTE 4.5

• HOT CHOCOLATE 4.5

TEA:

ART OF TEA LOOSE LEAF 4.5

English Breakfast, Earl Grey, Peppermint, Green tea, Lemongrass & Ginger, Chamomile, or Chai.