

## STARTERS

<b>Garlic Bread (V)</b>	6
<i>Add cheese</i>	add 2
<b>Garlic Damper (V)</b>	9
<i>Add cheese</i>	add 2
<b>Bruschetta (V)</b>	10
<i>Tomato, onion, basil, feta &amp; balsamic glaze on Turkish bread</i>	
<b>Beef Nachos</b>	18
<i>Chilli con-carne, cheese, sour cream, tomato salsa &amp; guacamole</i>	
<b>Vegetarian Nachos (V)</b>	15
<i>Cheese, sour cream, tomato salsa &amp; guacamole</i>	
<b>Szechuan Spiced Calamari (GF)</b>	12
<i>Served with lemon</i>	
<b>Arancini Balls</b>	16
<i>(See specials board)</i>	

## SALADS

<b>Caesar Salad</b>	14
<i>Cos lettuce, crispy bacon, croutons &amp; a boiled egg</i>	
<b>Roast Pumpkin &amp; Spinach Salad (V,GF)</b>	15
<i>Roast pumpkin, spinach, pine nuts, cherry tomato, onion &amp; avocado, with ranch dressing</i>	
<b>Grilled Chicken</b>	add 5
<b>Chicken Schnitzel</b>	add 5
<b>Mediterranean Quinoa Salad (V,GF)</b>	18
<i>Chick-peas, capsicum, cucumber, olives, sundried tomatoes, feta cheese &amp; lemon oregano dressing</i>	

## BURGERS

<b>The Works Burger</b>	19
<i>Angus beef patty, bacon, lettuce, tomato, beetroot, pineapple, cheese, onion &amp; chipotle mayo. Served with chips</i>	
<b>Chicken Schnitzel Burger</b>	19
<i>Hand crumbed chicken breast schnitzel, bacon, lettuce, tomato &amp; mayo. Served with chips</i>	
<b>Chicken Deluxe</b>	20
<i>Marinated chicken breast, bacon, cheese, tomato, lettuce, avocado and ranch on toasted turkish bread</i>	
<b>Vegetarian Burger (V)</b>	19
<i>Vegetarian patty, tomato, lettuce &amp; salsa</i>	

# THE IRON HORSE

## STEAK SELECTION

*Served with your choice of chips & salad or mashed potato & vegetables.*

 <b>250g Rump Steak (GF)</b>	24
<i>Grain-fed for 60 - 90 days, providing the ultimate flavour and tenderness in every bite.</i>	
 <b>250g Scotch Fillet Steak (GF)</b>	29
<i>This flavoursome cut of beef benefits from fat marbling that enhances the flavour.</i>	
 <b>400g Rump Steak (GF)</b>	31
<i>Grain-fed for 60 - 90 days, providing the ultimate flavour and tenderness in every bite.</i>	

## STEAK ADD-ONS

<b>Grilled prawns (3) &amp; Garlic Cream Sauce</b>	add 5
<b>Calamari topper</b>	add 5

## SEAFOOD SELECTION

<b>Beer Battered Flathead</b>	20
<i>Served with a lemon wedge, tartare sauce, chips, and salad</i>	
<b>Crispy Atlantic Salmon (GF)</b>	27
<i>Grilled salmon served with creamy mashed potato, seasonal greens, and bearnaise sauce</i>	
<b>Salt &amp; Pepper Combo (GF)</b>	22
<i>Calamari and prawns coated in a salt &amp; pepper blend, flash fried, served with chips, salad, garlic aioli and lemon</i>	

## KIDS MEALS

*All meals served with chips*

<b>Chicken Nuggets (6)</b>	9.90
<b>Mini Chicken Schnitzel</b>	9.90
<b>Cheeseburger</b>	9.90

## SAUCE

<b>Pepper, Mushroom, Diane, Bernaise</b>	2.50
<b>Rich Brown Gravy, Creamy Garlic</b>	
<i>(all sauces are GF)</i>	

## HOUSE FAVOURITES

<b>Graziers Pot Pie</b>	19
<i>Braised beef served with chips</i>	
<b>Lamb Shank</b>	22
<i>Served with mashed potato &amp; peas</i>	
<b>Vegetarian Lasagna (V)</b>	19
<b>Choo wok</b>	21
<i>Chicken, prawns, mixed asian vegetables, cashews &amp; hokkien noodles in a mild chilli soy sauce</i>	
<b>Gnocchi (V)</b>	21
<i>Potato gnocchi and mushroom- a sauteed gnocchi, mushroom w/ peas, pumpkin &amp; creamy pumpkin sauce</i>	

## SCHNITZELS

*Served with your choice of chips & salad or mashed potato & vegetables*

<b>Chicken Schnitzel</b>	200g	20
	300g	27
<b>Parmigiana</b>		23
<i>Virginia ham, Napoli sauce, and mozzarella cheese</i>		
<b>King Avocado</b>		26
<i>Bacon, avocado, mozzarella cheese, and bearnaise sauce</i>		
<b>Rockefella</b>		26
<i>W/ Tiger prawn in a rich creamy garlic sauce &amp; melted cheese</i>		
<b>Meatlovers</b>		25
<i>W/ chorizo, pepperoni, selami, onion in BBQ sauce &amp; melted cheese</i>		
<b>Chicken Mexicana</b>		25
<i>W/ corn chips, chilli con-carne, melted cheese, sour cream, guacamole &amp; salsa</i>		

*Public Holiday Surcharge*

*10% Surcharge applies on Public Holidays.*

*Food Allergies*

*Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

*Drink Responsibly*

*ALH promotes the responsible service of alcohol. Think before you drink and drive.*