

THE CAULIFLOWER HOTEL

SHARES

Spiced Szechuan Calamari \$16

Mild spice finished with
lemon pepper

Quesadilla \$9

Jerk chicken

Pulled pork

Vego frijoles

With cheese, guacamole, sour
cream, tomato salsa

Beef Nachos \$18

Pulled beef, loaded with
cheese, guacamole, tomato
salsa & sour cream

Vege Nachos \$13

Spiced vegetarian nachos,
spiced frijoles, cheese,
guacamole, tomato salsa &
sour cream

Jerk Chicken Wings \$9

With house-made jerk sauce

Crumbed Devil Wings

With ranch dressing

Half (5 Pieces) \$12

Full (10 Pieces) \$20

Sweet Potato Fries \$8.50

Fries \$7

HOUSE SAUCES \$2

aioli, smokey maple mayo,
sour apple mayo, siracha
aioli, smokey bbq maple,
chipotle, pesto mayo, ranch,
chimichurri

TACOS

\$7 or 2 for \$10

Pulled Pork

w/ adobo de oaxaca, crisp red
cabbage & cucumber salsa

Havana Spiced Barramundi

w/ guacamole, slaw,
bbq corn salsa

Jerk Chicken

w/red cabbage &
pineapple salsa

Pulled Beef & Bean

w/ slaw & pineapple salsa
maple mayo

Roast Mushroom

w/ slaw & chimichurri

\$12 LUNCH MENU

Mon-Fri 12pm-3pm

Maple & Cheddar
Cheeseburger

Chicken Schnitzel

Caribbean Cauliflower
Curry

The Jerk Sandwich

KIDS MENU

Fish n chips \$7

Chicken nuggets n chips \$7

BURGERS

Maple & Cheddar Cheese

Burger \$14

Beef pattie, cheese, slaw,
mustard mayo & smokey
bbq maple sauce

The Choripan \$15

Chorizo, cheese, chimichurri,
siracha aioli & slaw

The Jerk \$16

Jamaican jerk chicken,
smashed avocado, cheese,
chipotle aioli

The Hawaii 5-0 \$16

Pork schnitzel with
pineapple bacon relish, slaw
& sour apple mayo

Vege Burger \$16

Balsamic roasted
mushrooms, haloumi,
roasted capsicum, rocket &
pesto mayo

The Big Boy \$17

Beef pattie, bacon, tomato
relish, lettuce, tomato, pickles
& mustard mayonnaise

WANT MORE?

Extra patty \$4 Haloumi \$3

Pork schnitz \$4 Guac \$3

Bacon \$3 Cheese \$1.50

Pulled pork/ Egg \$1.50

chicken \$3 Pineapple \$1

Kitchen hours: Monday-Friday 12pm-3pm, 5pm-9pm
Saturday & Sunday 12pm-9pm

THE CAULIFLOWER HOTEL

MAINS

Buenos Aires Steak \$25 (gf)
300g Scotch fillet, chimichurri, chips or
ensalada fresca

Roast Pumpkin Salad \$14 (v) (gf)
Slow roast pumpkin, sunflower seeds, rocket, feta
& lime balsamic reduction dressing

Caribbean Cauliflower Vegetable Curry \$14
Caribbean spiced cauliflower & vegetables with
coconut curry sauce & pilaf rice

CLASSICS

250g Rump Steak \$18

Chicken Schnitzel \$18

Chicken Parmigiana \$20
All with choice of chips & salad or vegetables &
mash gravy, creamy mushroom or pepper sauce

Beer Battered Barramundi \$18
With slaw, chips & tartare sauce

SIDES

Mash \$3

Vege \$3

Slaw \$2.5

Salad \$2.5

LATE NIGHT SNACKS

All day pizza's

Margarita \$14
Roma Tomato & Fresh Basil

Smoked Prosciutto \$18
Sliced prosciutto & smoked fior di latte

WHAT'S ON

Monday 5pm-9pm
\$10 Steak
(with any drink purchase)

Tuesday 5pm-9pm
\$10 Schnitzel
(with any drink purchase)

Wednesday 5pm-9pm
\$3 Tacos
(with any drink purchase)

Thursday 5pm-9pm
\$10 Burgers
(with any drink purchase)

Friday 5pm-9pm
\$1 Dumplings
(with any drink purchase)

Saturday 12pm-9pm
\$1 Buffalo wings
(with any drink purchase)

Sunday 12pm-9pm
\$18 Roast

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Saturday & Sunday 12pm-9pm

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SPARKLING

Barnsworth Blanc de Blanc Brut NV

Pure Chardonnay, bottle fermented, extended aging on lees, complex aromas of grapefruit/citrus, sea spray, candle wax, honey, with some nutty almond biscuit.

Glass \$7 Bottle \$28

Mascareri 'Dry' Prosecco

Fresh & inviting with delicate aromas of ripe yellow apple, melon & pear overlaid by hints of opulent acacia flowers & the light fragrance of leavening dough.

Glass \$9 Bottle \$40

GH Mumm NV Champagne, France

An elegant celebration of sparkling wine from the Champagne region. With a high proportion of Pinot Noir grapes that give it a length of flavour & a pristine finish.

Bottle \$99

Veuve Clicquot Brut NV Champagne, France

Veuve is a blend of Pinot Noir, Pinot Meunier & Chardonnay. Delicate aromas of stone fruits, vanilla & brioche paired with fine acidity & lingering length.

Bottle \$130

ROSÉ

La Prima Vita Rose

Pale in colour with a drier than average finish. Aromas of strawberries & rose petals with a red berries palate.

Glass \$8 Bottle \$37

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WHITE

Rockefeller Pinot Gris, 2013 Riverina Region

*Fresh green apples, hints of the tropics
& a citrus finish.*

Glass \$6 Bottle \$27

Kindred Spirits Sauvignon Blanc, 2015 Marlborough NZ

Gooseberries & passionfruit with a long, dry finish.

Glass \$8.5 Bottle \$40

Mawson's Sauvignon Blanc, 2016 Limestone Coast

*Pale straw in colour, 2016 Mawson's Cape Denison
Sauvignon Blanc opens with the aromatics of fresh
nettles & cut grass, The finish is quite savoury &
textural, with preserved lemon & dried herbs.*

Glass \$8.50 Bottle \$40

Mandoletto Pinot Grigio, 2015 Veneto Italy

*Delightfully fresh with delicate citrus &
tropical flavours, notes of ripe pear matched by
soft mineral acidity.*

Glass \$7.5 Bottle \$33

Papa Nico Chardonnay 2015, South Australia

*Rich & complex chardonnay with stone fruit & melon
flavours with a buttery finish on the palate.*

Glass \$8.5 Bottle \$39

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RED

Boab Tree Cabernet Merlot, 2013 *Riverina Region*

*Aromas of red currants & hints of ripe plum
with an oak finish.*

Glass \$6 Bottle \$27

Take it to the Grave Pinot Noir, 2015 *South Australia*

*Blood red wild strawberries, ripe plums, supple cherries,
beautifully lush mouth-feel, fine tannins & soft acidity.*

Glass \$9 Bottle \$42

Bleeding Heart Shiraz, 2015 *McLaren Vale*

Luscious red fruits & dark plums with a hint of spice & oak.

Glass \$7 Bottle \$33

Calo Tempranillo, 2014 *Spain*

*Old world meets new, sweet & savoury fruit with a silky
palate of dried herb & raspberry.*

Glass \$8 Bottle \$37

Hogsead Old Vine Cabernet Sauvignon, 2014 *South Australia*

*Juicy blackcurrant, brambly blackberry, a hint of herbal
eucalyptus & silky, sweet generous fruit.*

Glass \$9 Bottle \$42

Alamos Malbec, 2016 *Mendoza, Argentina*

*Mouthful of ripe, spicy blackberries & plums topped off with
chocolate & black pepper.*

Glass \$9 Bottle \$42

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COCKTAILS

Caipirinha \$16

Ypicoña, lime & sugar

Espresso Martini \$17

*Alchemy pure vodka, trader vic's coffee liqueur,
fresh coffee & vanilla syrup*

Dark N Stormy \$12

Goslings black seal, lime, sugar, bitters

Daiquiri \$16

Plantation 3 star, lime & sugar

Margarita \$17

Espolon reposado, Cointreau & lime

Te Punch \$15

JM Rhum, Cointreau, lime, sugar cane juice

Negroni \$18

*Archie Rose signature dry gin, Antica formula
& Campari*

COCKTAIL JUGS

Planters Punch \$25

*Chairman's white label, fresh orange juice, lemon juice,
grenadine & plum bitters*

Pimm's Jug \$25

Pimms, gin, fresh fruits, lemonade & dry

Red Wine Sangria \$25

*Cabernet merlot, Cointreau, fresh fruit
topped with lemonade*