THE CAULIFLOWER HOTEL

BISTRO MENU

KITCHEN OPEN FROM 12-9PM DAILY



10000°

SOMETHING TO START

HOUSE MARINATED OLIVES \$12

With Turkish bread

SMOKED SALMON CROQUETTES \$16

House smoked salmon, dill pickles, blue cheese

BUFFALO CAULIFLOWER (GFO) \$14

House marinated, harbenero mayo

BUFFALO CHICKEN WINGS (GFO) \$16

Choice of franks hot sauce or maple bbq or honey soy sauce, blue cheese sauce

BEETROOT TARTLET(GFO) \$14

Baby beets, goats cheese, caramelised onion, balsamic glaze, rocket

SALT AND PEPPER CALAMARI \$17

Wombok and herb salad, chilli lime sauce

BREAD AND DIPS (V)\$14

Home made dips, hummus, tzatziki, Romesco, grilled Turkish bread

GARLIC BREAD(V) \$8

Add cheese \$2

TACOS \$8

Choice of 6 inch tortilla or lettuce cup (gf)

With avocado, lettuce, cilantro

ROAST CAULIFLOWER (V)

Black beans, corn salsa, lime aioli

PORK CARNITAS (GF)

Cucumber salsa, maple bbq,

SOUTHERN FRIED CHICKEN (GF)

Jalapeño salsa, sour cream

BATTERED FLATHEAD

Tomato salsa, tartare



TIOODO

With fries

CHEESE BURGER \$16

Beef, Jack cheese, lettuce, tomato, mustard mayo, bbq, house pickles

MAC DADDY \$25

Double Beef patty, smoked bacon, mac n cheese croquette, Jack cheese, lettuce, tomato, mustard mayo, bbg, liquid cheddar

FRIED CHICKEN BURGER \$19

Make it waffle chicken +\$5

Southern fried chicken, lettuce, slaw, cheese sauce, jalapeño, smoky chipotle mayo

CAULIFLOWER STEAK SANDWICH (V) \$18

Roast Cauliflower steak, lettuce, capsicum relish, smashed avocado, chipotle mayo

SCOTCH FILLET SANDWICH \$20

Rare cooked fillet, lettuce, caramelised onion, mustard mayo, Cheddar cheese, bbq

LOADED FRIES

Choice of toppings

CHEEKY CHEESE \$14

Trio of cheese, mozzarella, cheddar, feta

PORKY PORK \$15

Pulled pork, maple bbg, smoky cheddar cheese

SO CALLED NACHOS \$16

Beef con carne, guacamole, sour cream, jalapeño, melted cheese

WHOLE SUCKLING PIG \$1200

(DEBONED, STUFFED AND SLOW ROAST FOR 6 HOURS)

1 WEEK NOTICE REQUIRED

FEEDS 10-14 PPL

Served with

Garlic and thyme roast kipfler potato Roast cauliflower, baby greens salad Apple sauce, mustards, gravy



FROM THE CHAR GRILL

All served with choice of any 2 sides

CHOICE OF SAUCE (GF)

Pepper/mushroom/gravy/Diane

ADD SURF AND TURF \$5

Grilled prawns in a creamy garlic sauce

RUMP STEAK 250GMS \$24

SCOTCH FILLET 300GMS \$35

SIRLOIN STEAK 250 GMS \$28

RIB EYE 350 GMS \$45

CHICKEN BREAST 200 GMS \$20

SALADS

WATERMELON SALAD \$16

Fresh watermelon, rocket, baby cos, fennel, quinoa, heirloom tomato, honey mustard vinaigrette

GREEK SALAD \$14

Baby cos, cherry tomato, cucumber, red onion, feta, fresh oregano, olive oil

BURRITO BOWL \$20

Choice of pull pork, s.f chicken,

buffalo fried cauliflower(v), black bean(v)

Tomato salsa, cucumber salsa, corn salsa, pickle cabbage, slaw, rice, sour cream, guacamole,

Tortilla or lettuce cup

SIDES \$10/EACH

FRIES (V) (OR) ONION RINGS (V) (OR) MASH (V)
SEASONAL ROAST VEGETABLES (V) (VE)

HOUSE SALAD (OR) SLAW (V)



MAINS

CHICKEN SCHNITZEL \$18

PARMIGIANA \$20

Napoli, mozzarella

MEXICANO \$25

Beef con carne, mozzarella, tomato salsa, sour cream, guacamole, corn chips

NACHOS (GF) \$18

(Choice of black beans(v) or beef con carne)

mozzarella, guacamole, Jalapeño, salsa, sour cream, corn chips

CAULIFLOWER CURRY (V) (GF) \$16

Coconut rice, tzatziki

Add protein \$5

FISH AND CHIPS \$18

Battered flathead, chips, slaw, tartare

PRAWN AND CHORIZO LINGUINE \$20

garlic, fresh chilli, shaved Parmesan

CHEF'S SPECIALS

v – vegetarian ve – vegan, gf – gluten free gfo – gluten free option



13 500DO

MONDAY

(12PM-9PM)

\$12 200 GMS RUMP STEAK

Chips, salad, gravy Sub mash and Vege \$3

TUESDAY

(12PM-9PM)

\$12 SCHNITZEL

Chips, salad, gravy Sub mash and Vege \$3

WEDNESDAY

(12PM-9PM)

TACO NIGHT \$5

All tacos | Minimum of 2

THURSDAY

(12PM-9PM)

\$12 BURGER WITH FRIES

Cheese burger, southern fried chicken, veggie lovers

FRIDAY

(12PM-3PM)

FISH AND CHIPS \$12

Battered flathead, chips, slaw, tartare

\$12 CAULIFOWER CURRY(V)(VE)(GF)

Steamed rice, cucumber salsa

SATURDAY

\$1 WINGS (12PM-5PM)

Minimum 10 | Extra for sauce \$2

Choice of maple bbg, franks hot, blue cheese, honey soy sauce

SUNDAY

ROAST \$18

Change every week

Lamb, pork, beef, chicken | Roast seasonal vege, gravy