

THE CAULIFLOWER HOTEL

STARTERS & SHARES

GARLIC BREAD (V)	\$8
Oven baked milk bun smothered in housemade garlic and herb butter	
ADD CHEESE	\$3
MINI MEZZE (V)	\$16
Housemade guacamole & baba ganoush dips served with crisp corn tortilla chips	
PUMPKIN ARANCINI (V)	\$14
Shredded pumpkin, ricotta, fennel with lime mayo	
HALOUMI BITES	\$16
Dusted fried haloumi tossed in Italian seasoning with chipotle mayo	
EGGPLANT BRUSCHETTA (V,GF)	\$16
Charred seasoned eggplant base with buffalo mozzarella, basil, salsa and balsamic glaze	
SALT & PEPPER LOLIGO CALAMARI (GF)	\$16
Fried crisp seasoned potato in garlic flake salt flour, with aioli	
FRIED CHICKEN WINGS (GF) (10 PIECES)	\$16
Your choice of NAKED, BBQ OR BUFFALO with housemade blue cheese dipping sauce	
CRISPY DUCK SPRING ROLLS (4)	\$16
Served with hoisin sauce	

TACOS

ON EITHER TOASTED TORTILLA OR LETTUCE CUP

MEXICAN VEGGIE GARDEN (V)	\$8
Marinated and roasted cauliflower florets, shredded lettuce, avocado, pico de gallo with aioli	
LOLITA'S CARNITAS	\$8
8 hr slow braised Pork shoulder, shredded lettuce, avocado, pico de gallo with smoked BBQ sauce	
MAMA'S SECRET CHICKEN	\$8
Buttermilk marinated chicken thigh, shredded lettuce, avocado, pico de gallo with ranch mayo	
NEW ORLEANS STYLE PO' BOY	\$8
Battered fried Shrimp, shredded lettuce, avocado, pico de gallo with chipotle mayo	
JAMAICAN JERK	\$8
Marinated beef strip, shredded lettuce, avocado, pico de gallo with smoked BBQ sauce	

FRIES & LOADED FRIES

ADD PORK OR SOUTHERN FRIED CHICKEN \$5

SHOESTRING FRIES (GF)	\$8
w/ house aioli dipping sauce	
SWEET POTATO WEDGES	\$14
w/ dill sour cream and sweet chilli sauce	
CANADIAN POUTINE	\$12
Buffalo mozzarella with gravy	
CHEESY THREEESY	\$14
Shredded mozzarella, buffalo mozzarella, creole cheese sauce, spiced tomato sauce	
PIGGLY WIGGLY	\$16
Juicy pulled pork, jalapeño, Creole cheese sauce, smoked BBQ sauce	

BURGERS & SAMBOS

(GF & VEGAN OPTIONS AVAILABLE)

ON MILK BRIOCHE BUN, GRILLED SOURDOUGH OR ICEBERG LETTUCE CUP SERVED WITH SHOESTRING FRIES

THE GARDEN (VEGETARIAN)	\$20
Cauliflower rice and chickpea patty with lettuce, onion, tomato, cucumber, pickled beetroot relish & aioli	
THE PADDOCK (CLASSIC CHEESEBURGER)	\$20
Grilled beef patty with American cheese, onion, pickles, mustard mayo & tomato sauce	
THE BARN (BEEF)	\$20
Grilled beef patty with American cheese, onion, pickles, sliced tomato, tomato sauce & beetroot mustard mayo	
THE COUPE (CHICKEN)	\$20
Southern fried chicken thigh with housemade slaw, melted American cheese, jalapeño, buffalo mayo & creole cheese sauce	
THE EXTENSIONS	
BEEF PATTIE	\$5
BACON	\$4
FRIED EGG	\$3
MACARONI CHEESE CROQUETTE (2)	\$5

GOLDEN CLASSICS

SWAP SALAD AND FRIES TO GARLIC MASH AND SEASONAL VEGETABLES +\$5

BEER BATTERED FISH	\$20
Fried battered flathead fillet with fries, salad, tartare and lemon	
220G CHICKEN SCHNITZEL	\$20
Panko crumbed chicken breast with salad and fries	
THE DEBATE (PARMI / PARMA)	\$22
Panko crumbed chicken breast topped with ham, napolitana and mozzarella cheese with salad and fries	
THE GODFATHER	\$24
Panko crumbed chicken breast topped with smoked BBQ sauce, ham, onion, olives and mozzarella with salad and fries	
PAN FRIED BARRAMUNDI	\$32
Brown rice, rocket, capsicum, zucchini salad and fries and chimichurri	
CRISP PORK BELLY	\$29
Twice cooked pork belly, smashed potato, broccolini, gravy with apple compote	
SPICED PUMPKIN (V)	\$19
Baked spiced pumpkin, roast Roma tomato, green beans, honey ricotta, pistachio	
NACHOS	\$19
Corn chips and melted cheese topped with choice of Mexican beans (V), Chilli Con Carne (beef) or pulled pork finished with smashed avocado, sour cream, jalapeños and pico de gallo	

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PASTA

PRAWN AND EGGPLANT FETTUCCINE \$25

King prawns, diced eggplant, onion, garlic, chilli, white wine, napolitana sauce & parmesan

PENNE VERDE \$19

Asparagus, green peas, zucchini, broccoli, garlic, spinach and pesto finished with shaved parmesan

RISOTTO COTECHINO \$19

Pork sausage, porcini mushroom, garlic, fennel, with cream and parmesan

OFF THE GRILL

250GM RUMP STEAK \$29

300GM SCOTCH FILLET \$39

350GM T-BONE \$45

Choice of sides: steamed vegetables, salad, fries, mash potato for steaks

Options of sauce: mushroom, gravy, pepper, creole cheese, bearnaise

EXTRA SAUCE \$2

SALADS

ADD KING PRAWNS, SMOKED SALMON OR CHICKEN \$6

HOKEY POKE' \$15

Kale, avocado, pickled radish, pearl couscous, brown rice, crisp wonton, house dressing

YIAYIA'S GREEK SALAD \$16

Tomato, cucumber, capsicum, olives, onion, fetta, house dressing

BANG BANG CHICKEN \$16

Soy poached chicken, Wombok, Bok Choy, carrot, cucumber, onion, toasted nuts and chilli shards honey & soy dressing

SIDES \$8

STEAMED VEGETABLES

Mixed vegetables tossed in butter & olive oil

GARLIC MASH POTATO

Creamy potato finished with oil and parsley

GARDEN SALAD

Mixed lettuce, tomato, capsicum, cucumber, onion with house dressing

LITTLE ONES \$12

CHEESEBURGER

Beef patty with melted cheese and tomato sauce w/ fries

CHICKEN STRIPS

Crumbed chicken strips w/ fries and tomato sauce

FETTUCCINE

Fettuccine pasta tossed in Napolitana sauce with shaved parmesan

MINI MOO

120gm rump steak with fries and tomato sauce

DAILY SPECIALS

MONDAY

(12pm-9pm)

\$15 Rump Steak

Chips, salad & choice of sauce

+ \$3 Mash & Veg

TUESDAY

(12pm-9pm)

\$12 Curry Of The Week

Steamed coconut rice & cucumber salsa

WEDNESDAY

(12pm-9pm)

\$5 Tacos

Min. order 2 tacos

THURSDAY

(12pm-9pm)

\$12 Burger & Chips

Cheeseburger, Chicken Burger, Veg Burger

FRIDAY

(12pm-3pm)

\$15 Chicken Schnitzel

Chips, Salad & Choice of Sauce

+ \$3 PARMY

\$15 Rump Steak

Chips, Salad & Choice of Sauce

\$15 Fish & Chips

Battered flathead, Chips, Slaw & Tartare

SATURDAY

(12pm-5pm)

\$15 1kg Buffalo Wings

\$1 Buffalo Wings

Min. order 5 Wings

Choice of Frank's Hot Sauce or BBQ Sauce

SUNDAY

(12pm-9pm)

Pork Roast

Roast seasonal veg, greens, apple relish with gravy