

THE CAULIFLOWER HOTEL

STARTERS AND SHARES

- GARLIC BREAD (V)** \$9
Oven baked milk hot dog bun smothered in house made garlic and herb butter
ADD CHEESE \$3
- SALT AND PEPPER SICHUAN SQUID (GF)** \$21
Fried in seasoned rice flour, Szechuan seasoning, sea salt and pepper with garlic aioli and a lime wedge
- FRIED BUFFALO WINGS (GF) 10 pieces** \$18
Your choice of NAKED, BBQ or Franks Red Hot sauce with house made blue cheese dipping sauce
- DUCK SPRING ROLLS (4 pieces)** \$18
House made duck spring rolls served with spicy hoisin sauce
- JALAPEÑO POPPERS** \$16
Ricotta stuffed jalapeño poppers with house blue cheese dipping sauce
- MINI LAMB GYROS (2 pcs)** \$16
Spiced lamb patties, Greek salad, tzatziki, dukkah, marinated feta and skinny fries
- HALOUMI BITES** \$16
Served with lime aioli
- SWEET POTATO WEDGES** \$16
Served with sweet chilli sauce and sour cream
- SHOESTRING FRIES (GF)** \$11
Served with house made garlic aioli

TACOS

On either tortilla or lettuce cup

- MEXICAN VEGGIE GARDEN (V)** \$8
Marinated and roasted cauliflower florets, shredded lettuce, guacamole, Pico de Gallo with aioli
- FALAFEL AND HALOUMI (V)** \$9
House made falafel, fried haloumi, wild rocket, guacamole, pineapple salsa with tahini sauce
- LOLITA'S CARNITAS** \$9
Slow braised smokey pork shoulder, shredded lettuce, guacamole, Pico de Gallo, with smoked BBQ sauce
- CARNE ASADA** \$9
Marinated and grilled beef steak, wild rocket, pineapple salsa with wedge of lime
- TACOS DE PESCADO** \$9
House battered flathead fish, shredded lettuce, guacamole, Pico de Gallo, tartare sauce
- MAMA'S SECRET CHICKEN** \$9
Buttermilk marinated chicken thigh, shredded lettuce, guacamole Pico de Gallo, with chipotle sauce

\$15 CLASSIC PIZZAS

- PEPPERONI**
House tomato based sauce, crispy pepperoni, tasty cheese and mozzarella
- HAWAIIAN**
House tomato based pizza sauce, double smoked ham, pineapple, tasty cheese and mozzarella
- VEGETARIAN**
House tomato based pizza sauce, capsicum, cherry tomato, mushroom, olives, tasty cheese and mozzarella

BURGERS, SAMBOS AND WRAPS

- CLASSIC CHEESE BURGER** \$22
Grilled beef patty on a milk bun with American cheese, onion, pickles, house burger sauce with shoestring fries
- THE BACON BEEF BURGER** \$25
Grilled beef patty on a milk bun with baby cos, American cheese, onion, pickles, house burger sauce, sliced beetroot, crispy bacon with shoestring fries
ADD FRIED EGG \$3
- AUSSIE LAMB BURGER** \$26
Lamb patty on a milk bun with rocket, tomato, beet relish, American cheese, rosemary aioli, fried egg, crispy bacon with skinny fries
- BUTTERMILK FRIED CHICKEN BURGER** \$22
Buttermilk fried chicken on a milk bun with slaw, American cheese, comeback sauce, pickles with skinny fries
- PULLED PORK BURGER** \$20
Slow braised pulled pork on a milk bun with house slaw, apple mayo with skinny fries
- BEETROOT AND LENTIL BURGER (V)** \$20
Beetroot and lentil patty on a milk bun with baby cos, comeback sauce, tomato, onion, hi melt cheese, pickle with skinny fries
- STEAK SAMBO** \$28
Grilled sourdough, marinated and tenderised rump steak, sliced tomato, wild rocket, house made smokey tomato relish, seeded mustard mayo, and fried onion served with shoestring fries
- CHIPOTLE CHICKEN BURRITO WRAP** \$18
Iceberg lettuce, guacamole, spiced beans, coriander rice, tomato salsa on a tortilla wrap with skinny fries

CLASSICS

- CHICKEN SCHNITZEL** \$24
House crumbed panko chicken schnitzel served with lemon, chips and salad **(or mash and veg for an additional \$3)** with a choice of gravy, mushroom or pepper sauce
- CHICKEN PARMIGIANA** \$26
House crumbed panko schnitzel topped with double smoked ham, Napoletana sauce, and mozzarella cheese **(or mash and veg for an additional \$3)**
- BARRAMUNDI FILLET** \$25
Pan seared barramundi fillet with garlic mash, lemon butter sauce, charred broccolini, and lemon wedge
- BEER BATTERED FISH AND CHIPS** \$22
House battered fried flathead fillets with fries, salad, tartare sauce and a lemon wedge
- MELANZANA BAKE (V)** \$20
Char grilled eggplant, Napoletana sauce, tasty cheese, mozzarella cheese, mixed leaf salad, and chips **(or mash and veg for an additional \$3)**
- PORK CHOP (GF)** \$24
Pork chop served with green beans, garlic mash, chimichurri
- CHILLI PRAWN SPAGHETTI** \$25
Tiger prawns, garlic chilli, preserved lemon, cherry tomato, wild rocket and parmesan
- NACHOS**
Beans, pulled pork or spiced chicken or beef con carne with guacamole, sour cream, pico de galo and jalapeño
- MEXICAN BEAN (V) \$20 – PULLED PORK \$22**
FRIED CHICKEN \$22 – BEEF CON CARNE \$23

Please note: A surcharge applies on Sundays and Public Holidays.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.

THE CAULIFLOWER HOTEL

FROM THE GRILL

- 250 GRAM RUMP STEAK** \$34
250 GRAM SIRLOIN STEAK \$42
 All served with salad and shoestring fries (*or mash and veg for an additional \$3*) with a choice of gravy, mushroom or pepper sauce
 EXTRA SAUCE \$2

SALAD AND BOWLS

- CHICKEN SCHNITZEL CAESAR SALAD** \$22
 Baby cos, house chicken schnitzel, boiled egg, crispy bacon, croutons, house dressing and shaved parmesan
- BURRITO BOWL (V, can be made VG)** \$20
 Spiced Mexican beans, coriander rice, guacamole, corn salsa, baby cos hearts, soft taco tortillas
ADD CHOICE OF YOUR PROTEIN EXTRA \$6
(chipotle chicken, barbequed pulled pork, garlic prawns or falafel)
- SUPERFOOD SALAD (V, can be made VG)** \$20
 Quinoa, lentil, roasted pumpkin, herbs, toasted seeds, candied nuts, tahini yoghurt, pomegranate with sherry vinaigrette
ADD CHOICE OF YOUR PROTEIN EXTRA \$6
(chipotle chicken, barbecued pulled pork, garlic prawns or falafel)

\$8 SIDES

- CHARRED BROCCOLINI (VG, GF)**
 With lemon vinaigrette dressing
- MARKET VEGETABLES (V, GF)**
 With herbed butter
- GARLIC MASHED POTATOES (V, GF)**
 With truffle oil
- KALE SLAW (V, GF)**
 With herbed aioli
- GARDEN SALAD (VG, GF)**
 Green salad, cucumber, tomato, carrot, Greek salad dressing

\$13 KIDS MENU

- KID'S BOLO**
 Spaghetti with bolognese sauce and parmesan
- LIL SCHNITTY**
 House crumbed panko schnitzel with chips, salad, aioli and a lemon wedge
- LIL FISH AND CHIPS**
 House battered flathead fillet with chips, salad, tartare and a lemon wedge

SOMETHING SWEET

- TIRAMISU** \$15
 Raspberry coulis
- RUSTIC DOUBLE CHOCOLATE BROWNIE** \$15
 Vanilla ice cream, macadamia crumble
- VANILLA OR CHOCOLATE GELATO** PER SCOOP \$3

MONDAY TO FRIDAY 12-3PM

\$12 LUNCH SPECIALS

CHOICE OF:
 VEGGIE TACOS x2
 SPAGHETTI BOLOGNESE
 CHEESE BURGER & CHIPS
 SCHNITZEL BURGER & CHIPS

DAILY SPECIALS

MONDAY
 (5pm-9pm)



\$18 Rump Steak

served with french fries & salad
(or mash and veg for an additional \$3)
 with a choice of gravy, mushroom or pepper sauce
+ \$6 Largo Schooner

TUESDAY
 (5pm-9pm)

\$16 Curry Of The Week

WEDNESDAY
 (5pm-9pm)

\$6 Tacos + \$12 Margys

Min. order 2 tacos

THURSDAY
 (5pm-9pm)



\$18 Chicken Snitty OR Eggplant Melanzana

served with french fries & salad, with a choice of gravy, mushroom or pepper sauce
(or mash and veg for an additional \$3)

\$10 Young Henry Pints

HAPPY HOUR

\$6 *SELECTED WINES, SPIRITS, BEER

(Mon- Fri 4-6pm)

SATURDAY & SUNDAY

(11:30am-4:30pm)

Bottomless Margarita Brunch

Mexican Set Menu | \$89 per person

Corn Chips & Guacamole, Jalapeño poppers
 A selection of Tacos, including vegetarian, chicken, pork and fish options

Churros with rich chocolate dipping sauce

Classic & Spicy Margaritas, House Wine, and Beers
 all you can drink for 1.5 hours

Drink Responsibly

V (Vegetarian) | GF (Gluten Free) | VG (Vegan Option Available)

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