

THE CAULIFLOWER HOTEL

STARTERS AND SHARES

GARLIC AND HERB BREAD (V) \$9
Oven-baked roll with house garlic butter, fresh parsley and sea salt
ADD FRESH MOZZARELLA \$3

WHIPPED FETA & CHARRED PEACH FLATBREAD (V) \$16
House focaccia flatbread smeared with fluffy whipped feta, topped with grilled peaches, hot honey drizzle and fresh mint

TOMATO & RICOTTA ARANCINI (V) 4 pieces \$16
Crispy risotto balls filled with whipped ricotta and sun-dried tomatoes, served with honey sriracha mayo, balsamic glaze and grated parmesan

CRISPY CAULIFLOWER BITES (V) \$16
Lightly battered cauliflower tossed in honey sriracha mayo, topped with green shallots and served with house blue cheese dipping sauce

QUESADILLAS (x2) \$16
Toasted with mixed cheese, sweetcorn and jalapeño salsa, served with avocado lime crema

CHOOSE: BEEF CON CARNE, SOUTHERN FRIED CHICKEN OR MIXED VEGETABLES

BUFFALO FRIED CHICKEN WINGS (GF) 10 pieces \$18
Crunchy, buttermilk-fried wings served naked or tossed in your choice of Smokey BBQ or Frank's Red Hot sauce. Served with house blue cheese dipping sauce

DUCK SPRING ROLLS (4 pieces) \$18
House-made duck spring rolls served with spicy hoisin sauce

SALT AND PEPPER SZECHUAN SQUID (GF) (I) \$21
Fried in seasoned rice flour with Szechuan seasoning and sea salt. Served with chilled lime-herb aioli and a fresh lime wedge

SHOESTRING FRIES (GF) (V) \$11
Served with citrus-garlic aioli

SWEET POTATO WEDGES (V) \$16
Served with sweet chilli sauce and sour cream

STREET TACOS

Served on vegan flour tortillas or lettuce cups (GF option)

LOLITA'S CARNITAS PORK (x1) \$8
Slow-braised smoky pulled pork shoulder, wild rocket, guacamole and pineapple salsa with smoked BBQ sauce

TEX MEX BEEF (x1) \$8
Spiced ground beef, shredded lettuce, guacamole, pico de gallo and coriander avocado crema

ROASTED CAULIFLOWER (V) (VG) (x1) \$8
Spiced and roasted cauliflower florets, wild rocket, guacamole, corn salsa and garlic aioli

MEDITERRANEAN FALAFEL (V) (VG) (x1) \$8
House falafel, wild rocket, guacamole, pineapple salsa, chipotle-lime mayo

TACOS DE PESCADO (x1) (I) \$8
House-battered flathead fish, shredded lettuce, guacamole, pico de gallo and lime-tartare sauce

BUTTERMILK FRIED CHICKEN (x1) \$9
Crispy buttermilk chicken thigh, shredded lettuce, guacamole, pico de gallo and chipotle-lime mayo

CARNE ASADA STEAK (x1) \$9
Marinated grilled beef steak, wild rocket, pineapple salsa and a lime wedge

MAINS & PUB CLASSICS

CHICKEN SCHNITZEL \$24
House-made, panko-crumbed chicken schnitzel served with lemon, chips, and salad. Swap for mash or vegetables for an extra \$2 each. Includes your choice of gravy, mushroom sauce, or pepper sauce

THE BRUSCHETTA PARMI \$28
House panko-crumbed chicken schnitzel topped with double-smoked ham, napolitana sauce, melted mixed cheese and finished with a cold, fresh tomato & veggie bruschetta mix. Served with fries and salad (swap for mash and veg for an extra \$2 each)

PAN-SEARED BARRAMUNDI FILLET (GF) (I) \$28
Crispy barramundi resting on garlic potato mash, accompanied by flame-charred broccolini, a light lemon-butter white wine reduction and a lemon wedge

BEER BATTERED FISH AND CHIPS (I) \$25
House battered flathead filets served with fries, salad, house tartare sauce and a lemon wedge

CHILLI PRAWN SPAGHETTI (I) \$26
Tiger prawns tossed with garlic, fresh chilli, preserved lemon, cherry tomatoes, wild rocket and a grating of parmesan

CHARRED CAULIFLOWER STEAK (V) \$26
Thick-cut roasted cauliflower steak finished with rich house cheddar cheese sauce and mixed cheese topping, served with sweet potato wedges, cauliflower puree and lemon wedge

FLAME-GRILLED LAMB KEBABS \$27
Marinated lamb kebab skewers grilled over an open flame, served with a Mediterranean salad (mixed leaves, cucumber, tomato, red onion, feta, Kalamata olives), warm Greek pita bread, a lemon wedge and chilled garlic-cucumber tzatziki dipping sauce

NACHOS
Corn chips topped with melted mozzarella and tasty cheese, served with a choice of Mexican spiced beans (V), pulled pork, corn carne (beef) or buttermilk-fried chicken. All served with guacamole, sour cream, pico de gallo and jalapeños
MEXICAN SPICED BEANS \$21, PULLED PORK \$22, BUTTERMILK FRIED CHICKEN \$23, CON CARNE (BEEF) \$23

FROM THE GRILL

Served with chips and salad (or mash and veg for an additional \$2 each) and a choice of your sauce: gravy, mushroom or pepper sauce

220-GRAM BLACK ANGUS RUMP STEAK \$28

250-GRAM BLACK ANGUS RUMP STEAK \$35

350-GRAM BLACK ANGUS T-BONE \$42

RUSTIC STONE-BAKED PIZZAS \$20

Our 11-inch in house pizzas are stone-baked until blistered and golden

THE CLASSIC MARGHERITA (V)
House tomato-based sauce, loaded with premium shredded mozzarella and finished with fresh torn basil leaves

THE CLASSIC PEPPERONI
House tomato-based sauce, loaded with crispy artisanal pepperoni and melted shredded mozzarella

SALADS

BURRITO BOWL (V) \$21
Crispy baby cos, spiced black beans, guacamole, coriander brown rice, corn & jalapeño salsa, served with flour tortilla
ADD: HOUSE FALAFEL \$5, PAN-SEARED HALLOUMI \$6, CHIPOTLE CHICKEN \$6

CHICKEN SCHNITZEL CAESAR SALAD \$23
Crispy baby cos, panko-crumbed chicken schnitzel, boiled egg, crispy bacon, croutons, house Caesar dressing and shaved parmesan

THAI RUMP STEAK & GREEN PAPAYA SALAD (GF) \$28
Grilled black Angus rump steak, shredded green papaya, julienne carrots, mixed leaves, fresh mint, coriander, fried shallots and roasted peanuts with tangy garlic-lime dressing

V (VEGETARIAN) | GF (GLUTEN FREE) | VG (VEGAN OPTION AVAILABLE) | I (IMPORTED)

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

BURGERS & SAMBO

All served with shoestring fries

CLASSIC CHEESE BURGER \$22
Grilled beef patty on a milk bun with American cheese, onion, pickles, house-made burger sauce

THE DOUBLE BEEF SMASH BURGER \$28
Two smashed crispy-edge beef patties, double American cheese, baby cos lettuce, tomato, sweet pickled onion and secret truffle-infused burger sauce on a toasted milk bun

THE BUTTERMILK CHICKEN BURGER \$25
Crispy golden buttermilk fried chicken thigh, melted American cheese, creamy kale slaw, dill pickles and chipotle-lime mayo on a toasted milk bun

THE SUNSHINE GRILLED CHICKEN BURGER \$25
Flamed-grilled lemon & herb marinated chicken thigh, fresh avocado crema, wild rocket, sliced tomato and zesty garlic aioli on a toasted milk bun

MEDITERRANEAN FALAFEL HALLOUMI BURGER \$25
Golden house falafel and pan-seared halloumi layered with baby cos lettuce, sliced tomato, pickled red onion, honey sriracha mayo on a toasted milk bun

THE BUTCHERS STEAK SAMBO \$28
Grilled sourdough, marinated and tenderised rump steak, sliced tomato, wild rocket, house smoky tomato relish, seeded mustard mayo and fried onion

ADD-ONS: EXTRA PATTY \$4, EXTRA CHEESE \$2

\$17 CURRIES

RED THAI CHICKEN (Medium)
Jasmine rice, mint yoghurt, papadom, tomato and cucumber

BEEF VINDALOO (Mild)
Jasmine rice, mint yoghurt, papadom, tomato and cucumber

\$9 SUMMER SIDES

CHARRED BROCCOLINI (VG, GF)
With herb vinaigrette and lemon wedge

MARKET VEGETABLES (V, GF)
With herbed butter

HOUSE MASH (V, GF)
With lemon truffle oil

KALE SLAW (V, GF)
With herbed aioli

GARDEN SALAD (VG, GF)
Mixed leaves, cucumber, tomato, carrot, Greek salad dressing

\$13 KIDS MENU

LIL SCHNITTY
House-made crumbed panko schnitzel with chips, salad, aioli and a lemon wedge

LIL FISH AND CHIPS
House-made battered flathead fillet with chips, salad, tartare and a lemon wedge

SOMETHING SWEET

MANGO PAVLOVA (V) \$15
Deconstructed meringue with mango slices, passionfruit pulp, whipped cream and berry coulis

DOUBLE CHOCOLATE FUDGE BROWNIE (V) \$15
Warm, rich chocolate brownie served with a scoop of premium vanilla gelato and macadamia crumble

BISCOFF AFFOGATO (V) \$15
Vanilla bean gelato with nut crumble, crunchy Biscoff with freshly brewed espresso

ARTISANAL GELATO (V) (Vanilla & Chocolate) PER SCOOP \$3

LATE NIGHT PIZZAS

From 9PM

THE CLASSIC MARGHERITA (V) 11 inches \$22
House tomato-based sauce, loaded with premium shredded mozzarella and finished with fresh torn basil leaves

THE CLASSIC PEPPERONI 11 inches \$22
House tomato-based sauce, loaded with crispy artisanal pepperoni, and melted shredded mozzarella

\$12 LUNCH SPECIAL

Monday to Friday 12-5PM

CHICKEN SCHNITZEL BURGER
House-made panko crumbed chicken schnitzel, slaw, lettuce, chipotle mayo on a milk bun served with shoestring fries

ROASTED CAULIFLOWER TACOS (x2)
Spiced and roasted cauliflower florets, wild rocket, guacamole, corn salsa and garlic aioli

HAPPY ARVO

Monday to Friday 3-7PM

\$7 HOUSE BEERS (SCHOONER)
SELECTED SPIRITS AND WINES
\$10 BEER OF THE MONTH (PINTS)
\$10 TOMMY'S MARGARITAS

WEEKLY SPECIALS

ADD \$5 AND MAKE IT A COMBO
Choice of any House beer schooner, house wine, or soft drink

MONDAY \$15 BURGER DEAL 12-9PM
Choice of Classic Cheese Burger, Butter Milk Chicken, Grilled Chicken & Mediterranean Falafel & Halloumi Burger

TUESDAY \$15 CHICKEN SCHNITTY OR BRUSCHETTA PARM 12-9PM
Chicken Schnitzel or Bruschetta Parm served with salad and fries

WEDNESDAY \$6 STREET TACOS 12-9PM
New seasonal flavors; choose any taco (minimum of 2)
ADD \$10 FOR A TOMMY'S MARGARITA

THURSDAY \$15 STEAK, FRIES AND SALAD 12-9PM
Black Angus Rump Steak, served with chips & salad and your choice of sauce

FRIDAY \$15 FISH N CHIPS 12-9PM
House battered flathead fillets served with fries, salad, house tartare sauce and a lemon wedge

WEEKEND SPECIALS

\$1 BUFFALO WINGS (MIN 5 WINGS) Saturday 12-5PM
Crunchy, buttermilk-fried wings served naked or tossed in your choice of Smokey BBQ or Frank's Red Hot sauce. Served with house blue cheese dipping sauce

\$12 BACON & EGG OR BEEF SAUSAGE & EGG ROLL
Saturday & Sunday 11AM-3PM
Served on a milk bun with rocket, tomato chutney, BBQ & aioli sauce

\$22 WEEKEND ROAST Saturday & Sunday 12PM until sold out
Pork roast, roasted seasonal vegetables, apple relish, gravy, and Yorkshire pudding

WEEKEND BOTTOMLESS BRUNCH

11:30AM - 4:30PM. RSA in practice, Drink Responsibly

MEXICAN FEAST & BOTTOMLESS MARGYS PER PERSON \$89
Includes a Mexican Set-Menu, bottomless Margaritas, selected wine, beers and non-alcoholic options - all you can drink for 1.5 hrs

STEAK & FRITES WITH PAVLOVA PER PERSON \$79
Set Menu - Bottomless fries & drinks for 1.5 hrs. Includes selected wine, beers and non alcoholic options. Spritz Package includes Aperol & Limoncello Spritz - UPGRADE TO SPRITZ PACKAGE \$20 PER PERSON