

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 SZECHUAN SQUID (GF)** \$21
Fried in seasoned rice flour, Szechuan seasoning, sea salt and pepper with garlic aioli and a lime wedge
- FRIED BUFFALO CHICKEN WINGS (GF) 10 pieces** \$18
Your choice of NAKED, BBQ or Franks Red Hot sauce with house-made blue cheese dipping sauce
- MINI LAMB KEBAB SKEWERS (x4)** \$16
Spiced lamb kebab skewers, yoghurt sauce
- DUCK SPRING ROLLS (4 pieces)** \$18
House-made duck spring rolls served with spicy hoisin sauce
- SWEET POTATO WEDGES (V)** \$16
Served with sweet chilli sauce and sour cream
- SHOESTRING FRIES (GF) (V)** \$11
Served with house-made garlic aioli

TACOS

- Served on a tortilla or in a lettuce cup (GF option)*
- PULLED JACKFRUIT (V)** \$8
Slow braised pulled Smokey jackfruit, wild rocket, guacamole, chipotle mayo
- LOLITA'S CARNITAS** \$9
Slow braised smoked pulled pork shoulder, wild rocket, guacamole, pineapple salsa
- CARNE ASADA** \$9
Marinated grilled beef steak, wild rocket, pineapple salsa, lime wedge
- TACOS DE PESCADO** \$9
Battered flathead fish, shredded lettuce, guacamole, pico de gallo, tartare sauce
(GF OPTION NOT AVAILABLE)
- KOREAN FRIED CHICKEN** \$9
Korean fried chicken, kimchi slaw, gochujang aioli

\$16 QUESADILLAS

Your choice of any 2 quesadillas, all served with avocado sauce

- BEEF CON CARNE QUESADILLA**
Beef con carne, sweetcorn, mozzarella, tasty cheese, jalapeño salsa
- PULLED PORK CARNITAS QUESADILLA**
Slow-braised pulled pork, sweetcorn, mozzarella, tasty cheese, jalapeño salsa
- SOUTHERN FRIED CHICKEN QUESADILLA**
Southern fried chicken, sweetcorn, mozzarella, tasty cheese, jalapeño salsa
- VEGE QUESADILLA**
Roasted seasonal vegetables, sweetcorn, mozzarella, tasty cheese, jalapeño salsa

\$16 CLASSIC PIZZAS 8 inches

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

\$17 CURRIES

- BUTTER CHICKEN**
Jasmine rice, mint yoghurt, papadom, tomato, cucumber
- BEEF PANANG**
Jasmine rice, mint yoghurt, papadom, tomato, cucumber

SALAD AND BOWLS

- VEGAN BOWL (VG)** \$21
Roasted pumpkin, mixed leaf, quinoa, brown rice, hummus, toasted seeds, lemon tahini dressing, dukkah
- KOREAN FRIED CHICKEN BOWL** \$24
Kimchi slaw, baby cos, jasmine rice, edamame, sweet corn, cucumber, shallot, coriander, gochujang dressing, lime wedge

BURGERS & SAMBOS

- CLASSIC CHEESE BURGER** \$23
Grilled beef patty on a milk bun with American cheese, onion, pickles, house-made burger sauce, served with shoestring fries
- THE AUSSIE BEEF BURGER** \$28
Grilled beef patty on a milk bun with American cheese, onion, pickles, fried egg, house-made burger sauce, sliced beetroot, baby cos, crispy bacon, pineapple, served with shoestring fries
- STEAK SAMBO** \$28
Marinated and tenderised rump steak on sourdough with tomato, fried onion, wild rocket, house smoked tomato relish, seeded mustard mayo, served with shoestring fries
- KOREAN FRIED CHICKEN BURGER** \$24
Korean fried chicken, kimchi slaw, American cheese, gochujang mayo with shoestring fries
- PULLED JACKFRUIT BURGER (V)** \$21
BBQ slow cooked pulled jackfruit, coleslaw, wild rocket, pickle, chipotle mayo on a milk bun with shoestring fries

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

CLASSICS

- CHICKEN SCHNITZEL** \$24
House-made panko crumbed chicken schnitzel served with lemon, chips and salad (or mash and veg for an additional \$3) and a choice of your sauce gravy, mushroom or pepper sauce
- CHICKEN PARMIGIANA** \$27
House-made panko crumbed schnitzel topped up with double smoked ham, Napoletana sauce, tasty cheese and mozzarella cheese with chips and salad (or mash and veg for an additional \$3)
- BARRAMUNDI FILLET** \$28
Pan seared barramundi fillet with garlic mash, lemon butter sauce, charred broccolini, and lemon wedge
- BEER BATTERED FISH AND CHIPS** \$23
Battered, fried flathead fillets with fries, salad, tartare sauce and a lemon wedge
- CHILLI PRAWN SPAGHETTI** \$26
Tiger prawns, garlic, chilli, preserved lemon, cherry tomato, wild rocket and parmesan
- STEAK AND ALE PIE** \$21
Braised steak and ale pie served on a bed of garlic mashed potatoes, topped with green peas and rosemary gravy
- BANGERS AND MASH** \$21
Beef sausages served on a bed of garlic mashed potatoes, topped with green peas and onion gravy
- NACHOS**
Corn chips and melted mozzarella and tasty cheese topped up with choice of smokey pulled jackfruit, pulled pork, beef con carne or buttermilk fried chicken with guacamole, sour cream, pico de galo and jalapeno
PULLED JACKFRUIT \$21, PULLED PORK \$22, KOREAN FRIED CHICKEN \$23, BEEF CON CARNE \$23

FROM THE GRILL

- 250-GRAM RUMP STEAK** \$35
- 300-GRAM T-BONE ANGUS** \$42
Served with chips and salad (or mash and veg for an additional \$3) and a choice of your sauce: gravy, mushroom or pepper sauce

THE CAULIFLOWER HOTEL

\$9 SIDES

CHARRED BROCCOLINI (VG, GF)

With herb vinaigrette and lemon wedge

MARKET VEGETABLES (V, GF)

With herbed butter

GARLIC 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

KID'S BOLO

Spaghetti with Bolognese sauce and parmesan

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

TIRAMISU

Topped with raspberry coulis

\$16

RUSTIC DOUBLE CHOCOLATE BROWNIE

Served with vanilla gelato and macadamia crumble

\$16

VANILLA OR CHOCOLATE GELATO

PER SCOOP \$3

LATE NIGHT SNACK MENU

PEPPERONI PIZZA 8 inches

House-made tomato based pizza sauce, crispy pepperoni, tasty cheese and mozzarella

\$16

HAWAIIAN PIZZA 8 inches

House-made tomato based pizza sauce, double smoked ham, pineapple, tasty cheese and mozzarella

\$16

VEGETARIAN PIZZA (V) 8 inches

House-made tomato based pizza sauce, capsicum, cherry tomato, mushroom, olives, tasty cheese and mozzarella

\$16

SPAGHETTI BOLOGNESE

Spaghetti with Bolognese sauce and parmesan

\$13

FRIED BUFFALO CHICKEN WINGS (GF) 10 pieces

Your choice of NAKED, BBQ or Franks Red Hot sauce with house-made blue cheese dipping sauce

\$18

POPCORN AND ASSORTED CRISP CHIPS

SEE BAR STAFF FOR OPTIONS

(from 9pm)

WEEKEND BOTTOMLESS BRUNCH

MEXICAN FEAST & BOTTOMLESS MARGARITAS \$89pp

Includes a Mexican Set-Menu, bottomless Margaritas, wine, beers, and non-alcoholic options - all you can drink for 1.5 hrs

STEAK & FRITES WITH TIRAMISU \$79pp

UPGRADE TO SPRITZ PACKAGE \$99pp

Bottomless fries & drinks for 1.5 hrs. Includes wine, beers, and non-alcoholic options. Spritz Package includes Aperol & Limoncello Spritz

(11:30am-4:30pm)

RSA IN PRACTICE - DRINK RESPONSIBLY

\$12 LUNCH SPECIALS

MON TO FRI 12PM - 5PM

SWEET AND SOUR PORK

Crispy sweet and sour pork, capsicum, shallot, jasmine rice

PULLED JACKFRUIT TACO X 2

Slow braised pulled jackfruit, wild rocket, guacamole, chipotle mayo

CLASSIC CHEESE BURGER

Beef patty, American cheese, onion, pickles, house-made burger sauce on a milk bun served with shoestring fries

CHICKEN SCHNITZEL BURGER

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

HAPPY HOUR

MONDAY TO FRIDAY 2PM - 6PM

House wines, beers and spirits

WEEKNIGHT SPECIALS

\$20 RUMP STEAK

Served with seasonal vegetables or salad and mashed potatoes or shoestring fries, with your choice of sauce: gravy, mushroom or pepper sauce

MONDAY NIGHT

(5pm to 9pm)

\$16 PASTA OF THE WEEK

Weekly rotating pasta - see chef special board

TUESDAY NIGHT

(5pm to 9pm)

\$6 TACOS

Min. order 2.

Option of Pork, Fish, Jackfruit, or Chicken (extra \$1) & Steak (extra \$2)

WEDNESDAY NIGHT

(5pm to 9pm)

\$20 CHICKEN SCHNITZEL

Served with seasonal vegetables or salad and mashed potatoes or shoestring fries, with your choice of sauce: gravy, mushroom or pepper sauce

THURSDAY NIGHT

(5pm to 9pm)

WEEKEND SPECIALS

\$1 BUFFALO WINGS

Min. 5 wings

Your choice of NAKED, BBQ or Frank's Red Hot sauce with house-made blue cheese dipping sauce

SATURDAY

(12pm to 5pm)

\$12 BACON & EGG OR BEEF SAUSAGE & EGG ROLL

Served on a milk bun with rocket, tomato chutney, and choice of BBQ or aioli sauce

SATURDAY & SUNDAY

(11am to 3pm)

\$22 WEEKEND ROAST

Pork roast, roasted seasonal vegetables, apple relish, with gravy and Yorkshire pudding

SATURDAY & SUNDAY

(12pm until sold out)

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

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.