



Starters

Warm Bread Roll (v)	2
Garlic Cob <u>w</u> Cheese (v)	12.5
Soup of the Day <i>served <u>w</u> garlic bread</i>	13

Entrée

Truffle Nachos	16
Corn chips <u>w</u> truffle creamy cheese sauce, melted cheese topped <u>w</u> guacamole	
Chilli Con Carne Nachos	18
Corn chips <u>w</u> chilli con carne, melted cheese topped <u>w</u> guacamole and sour cream	
Refried Beans Nachos (v)	16
Corn chips <u>w</u> creamy pinto bean, melted cheese topped <u>w</u> guacamole, sour cream, pico de gallo & tomato salsa <i>Perfect <u>w</u> a frozen Grapefruit Margarita 12 or a Spicy Margarita 14</i>	
Vegetable Dumplings (gf) (v) (vg)	18
Served <u>w</u> a tomato spicy sauce <i>Pair <u>w</u> Billi Billi Pinot Gris</i> 150ml 9 250ml 14 b 40	
Garlic prawns	
Served w garlic bread & a creamy lemon butter sauce 8 pieces 24 16 pieces 34 add rice 3 <i>Pair <u>w</u> Black & Ginger Lucy Rose</i> 150ml 13 250ml 20 b 56	
Classic Caesar Salad	18
Lettuce, croutons, bacon, parmesan cheese, drizzled <u>w</u> a house made Caesar dressing. add chicken 22 add prawns 26 <i>Pair <u>w</u> Mountainside Viognier</i> 150ml 11 250ml 17.5 b 48.5	

Pizza

Garlic cheese (v)	12.5
Meat lovers	16
Margarita (v)	13
Cajun chicken	16
Hawaiian	14
Pepperoni	14

Gluten free option available (add 2)

Pair w Balter XPA
pot 6.9 sch 9.9 pint 13

Pasta

Signature Lasagne	25
served <u>w</u> chips 'n' salad <i>Pair <u>w</u> Clarnette Tempranillo</i> 150ml 13 250ml 20 b 56	

Prawn Linguine	E 18	M 26
Olive oil, prawns, chilli, basil, cherry tomatoes <i>Pair <u>w</u> Billi Billi Pinot Gris</i> 150ml 9 250ml 14 b 40		

Bolognese	E 18	M 26
<i>Pair <u>w</u> Bests Cabernet Sauvignon</i> 150ml 11 250ml 17 b 48		

Carbonara	E 18	M 26
<i>Pair <u>w</u> Mt Langi Ghiran Cliffs Edge Chardonnay</i> 150ml 15 250ml 23.5 b 66		

Creamy Mushroom & Spinach (v)	E 18	M 26
<i>Pair <u>w</u> Miners Ridge Riesling</i> 150ml 12.5 250ml 19.5 b 54.5		

Choice of gnocchi, linguine or spaghetti pasta

Gluten free & vegan option available

Please note whilst Ararat RSL endeavours to accommodate requests for customers with food allergies, we cannot guarantee complete allergy-free meals due to potential trace allergens in the working environment and supplied ingredients

(v) vegetarian (gf) gluten free (n) nuts (vg) vegan

Main Meals

Roast of the Day (gf)	
Half 23	Full 28
<i>Pair <u>w</u> McKenzie's Shiraz</i> 150ml 10 250ml 15.5 b 43	

Barramundi	
Half 23	Full 28
Battered or grilled. Served <u>w</u> chips 'n' salad <i>Pair <u>w</u> Montara Jimmy Estate Sauvignon Blanc</i> 150ml 9.5 250ml 14.5 b 41.5	

Curry of the Day	30
See board or our friendly staff for details	

Chicken Kiev 300gms	32
Served on a bed of truffle mash <u>w</u> broccolini & garlic cream sauce <i>Pair <u>w</u> Miners Ridge Riesling</i> 150ml 12.5 250ml 19.5 b 54.5	

Lemon Chicken (gf)	30
Served <u>w</u> steamed rice, chips 'n' salad <i>Pair <u>w</u> Mountainside Viognier</i> 150ml 11 250ml 17.5 b 48.5	

Quesadillas	
Topped <u>w</u> fajitas, cheese, lettuce, peppers, coriander & onions served on a folded flour tortilla. Choose filling below. <i>Pair <u>w</u> Montara Jimmy Estate Pinot Noir</i> 150ml 10.5 250ml 16.5 b 48.5	

Fajitas	
Peppers, coriander & onions served on a flour tortilla. Choose filling below <i>Pair <u>w</u> Clarnette Tempranillo</i> 150ml 13 250ml 20 b 56	

Choice of fillings	
Marinated grilled chicken or beef	30
Chilli Tofu or mixed Vegetables (v) (vg)	26
Marinated grilled shrimp	30

All served w condiments pico de gallo, guacamole, sour cream, tomato salsa, mexican rice or cajun fries & salad

From the Grill

All served w choice of two sides – a combination of chips, salad, vegetable & potato (chefs' selection)

Smash Burger (180g patty) 28
Baby cos lettuce, tomato, battered onion rings, crispy bacon, fried egg, sriracha mustard mayonnaise & cheddar cheese served w parmesan fries
Pair w Balter XPA
pot 6.9 sch 9.9 pint 13

Steak Sandwich 28
Leafy mix, tomato, cheese, bacon, egg, battered onion rings, tomato relish served on turkish bread & chips
Pair w Balter XPA
pot 6.9 sch 9.9 pint 13

Black Angus Porterhouse 250gms (gf) 35
Cooked to your liking w choice of sauce & sides
Surf 'n' turf add 12
Pair w McKenzie's shiraz
150ml 10 250ml 15.5 b 43

Black Angus Scotch Fillet 300gms (gf) 45
Cooked to your liking w choice of sauce & sides
Surf 'n' turf add 12
Pair w McKenzie's shiraz
150ml 10 250ml 15.5 b 43

Mixed Grill 45
Porterhouse steak, lamb chops, sausages, chorizo, bacon, field mushroom, tomato, egg served w chips' n' gravy
Pair w Bests Cabernet Sauvignon
150ml 11 250ml 17 b 48

Peri Peri Prawns (12) 35
Served w steamed corn on the cob & Mexican rice
Pair w Montara Jimmy Estate Sauvignon Blanc
150ml 9.5 250ml 14.5 b 41.5

Cajun Blackened Salmon or barramundi fillet 32
Cajun blackened fish fillet of choice, creamy broccoli mash & tomato salsa
Pair w Black & Ginger Lucy Rose
150ml 13 250ml 20 b 56

Homemade Sauces

Pepper (gf)
Mushroom (gf)
Gravy (gf)
Creamy garlic sauce (gf)
Chimichurri (gf)

Parmas

All served w chips 'n' salad

Chicken Schnitzel 27

Traditional 29
Napoli, ham & cheese

English 32
Potato mash, bacon, gravy & cheese

Meat Lover 32
BBQ sauce, bacon, salami, ham & cheese

Surf 'n' turf 35
Prawns (6) in a creamy garlic sauce

Vegetarian (v) 28
Crumbed vegetable schnitzel, Napoli, cheese, pumpkin, spinach & feta

Mexican 33
Cheese sauce, guacamole, sour cream, tomato salsa, cheese & tortilla chips

Carbonara 33
Topped with mash, carbonara sauce & cheese, served w crispy bacon

All parmas & schnitzels are perfectly paired w Balter XPA
pot 6.9 sch 9.9 pint 13

Chef's Lunch Special 17.5

Available from 11am – 2pm

add a glass of house pour 150ml for 5

All served w choice of two sides, a combination of chips, salad, vegetables & potato (chef's selection)

Roast Chicken
Beef Schnitzel
Vegetable Gratin (vg) (gf)
Bangers & Mash w Bacon & Gravy (gf)
Crumbed Calamari
Battered Chicken
Battered/Grilled Hake
Mini Parma
Ham Steak & Pineapple (gf)
Samon Patties
Pie of the Day

(v) vegetarian (gf) gluten free (n) nuts (vg) vegan

Something for the little ones 12

Available to 12yrs & under

Spaghetti Napolitana or Bolognese
Chicken Nuggets & Chips
Lasagne & Chips
Chicken Parma & Chips
Battered Fish & Chips
Smash Beef Burger & Chips

Homemade Desserts 16

Apple Tarte Tatin
Served w vanilla ice cream

Moelleux Chocolate
Served w cream & mixed berries

Crème Brulée
Served w vanilla ice cream

Sticky Date
Served w cream, ice cream & caramel sauce

Pair w Bests Royal Reserve 60ml 6

Affogato 16

Perfect for coffee and dessert lovers alike, the affogato is a simple yet elegant way to end your meal. Served with Hokey Pokey ice cream, espresso, liqueur & biscotti

Tia Maria (Coffee)
Baileys
Frangelico (Hazelnut)
Kahlua (Chocolate)
Butterscotch Schnapps
Crème De Cacao (White Chocolate)
Grande Marnier (Orange)
Crème de Menthe (Mint)
Vanilla Galliano

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