The Prospect HOTEL MOTEL

MENU

BISTRO HOURS

MONDAY TO THURSDAY

LUNCH 11:30AM - 3PM - DINNER 5PM - 9PM

FRIDAY TO SUNDAY

11:30AM - 9PM

SNACKS & SHARES

GARLIC BREAD V 6 8

CHEESY GARLIC BREAD V 8 10

BEER BATTER ONION RINGS V E 12 14
Old Bay seasoning, ranch dip

BOWL OF CHIPS GF E 8 10
Chicken salt, aioli

BURRATA CHEESE V 21 23
Slow roasted tomatoes, basil, balsamic vinegar, bread

SALT & PEPPER SQUID E C Sf I 15 17
Smoked chilli, lemon mayo

AUSSIE TIGER PRAWN COCKTAIL GF DF E Sf A 20 22
Six peeled fresh prawns, avocado, cucumber, cos lettuce, spicy cocktail sauce

SMOKED CHICKEN WINGS E 16 19
Cherry cola BBQ & Alabama white sauce

SHARING CHARCUTERIE PLATE C 35 37
Selection of Australian sliced cured meats, aged cheddar cheese, pickles, chutneys with crackers & lavosh

$16 PUB CLASSICS

LUNCH & DINNER 7 DAYS

PANKO CRUMBED CHICKEN SCHNITZEL E
Served with chips, house salad, choice of sauce

Toppers

PARMIGIANA E +5
Ham, Napoli sauce, mozzarella

BBQ BRISKET E +6
Pulled Brisket, mozzarella, BBQ sauce, onion rings

EL PROSPECTO E C +6
Chilli beef brisket, sopressa, mozzarella, pickled jalapeño, chilli sauce

RUMP STEAK 250G
GRAINGE, GRAIN FED ANGUS BEEF RIVERINA NSW
Chips, house salad, choice of sauce

ADD GRILLED GARLIC PRAWNS Sf I +10

FISH & CHIPS E I
Balter XPA battered Hoki, house salad, tartare, lemon

CLASSIC CHEESEBURGER E
Beef patty, American cheese, onion, pickles, mustard & ketchup, chips

CAESAR SALAD E I
Cos lettuce, bacon, croutons, egg, Parmesan cheese

ADD COLD SMOKED CHICKEN +6

Mains

ROASTED CAULIFLOWER V C 24 26
Red lentil, spinach & potato curry, yoghurt, mango pickle, roti

BUTTERNUT PUMPKIN & GOAT CHEESE RAVIOLI V N E 28 30
Toasted pine nuts, raisins, lemon & burnt butter sauce

PRAWN LINGUINE GF E C Sf I 28 30
Tiger prawn, cherry tomato, chilli, chorizo, chickpeas, parsley

CRISPY DUCK LEG SALAD GF DF N C I 28 30
Rice noodles, roasted peanuts, orange, cherry tomatoes, bean sprouts, chilli & palm sugar dressing

WITHOUT CRISPY DUCK LEG 22

ROASTED PINK SNAPPER GF I 34 38
Chips, house salad, lemon & herb salsa

1/2 ROASTED CHICKEN GF S E C 32 34
Pomegranate & Aleppo pepper glaze, chips, flatbread, pickles, sumac onions, toum & chilli sauce

BBQ PORK RIBS GF 52 56
Cherry cola BBQ sauce, baked potato, sour cream, corn on the cob, McClure's sweet & spicy pickles

WAGYU RUMP 300G 44 46
TAJIMA MB4+ GUNDAGAI NSW
Chips, house salad, choice of sauce

SCOTCH FILLET 300G 48 52
GRAINGE, GRAIN FED ANGUS BEEF RIVERINA NSW
Chips, house salad, choice of sauce

ADD GRILLED GARLIC PRAWNS Sf I +10

SAUCES
Gravy, Mushroom, Pepper, Diane, Béarnaise

KIDS

INCLUDES KIDS ICE CREAM

CHEESEBURGER & CHIPS 13

CHICKEN NUGGETS & CHIPS GF E 13

BATTERED FISH & CHIPS E I 13

CHEESY PASTA E 13

HEALTHY BOWL V 13
Hummus, cherry tomato, avocado, cucumber, cheddar cheese, Jatz crackers

BURGERS & SANDWICHES

GLUTEN FREE AND VEGAN BUNS AVAILABLE WITH NO EXTRA CHARGE

MISO BEAN BURGER V Sy S E C 23 26
Miso & black bean patty, kimchi, cucumber, red onion pickle, lettuce, sesame mayo, chips

FISH SANDWICH E I 23 26
Balter XPA battered Hoki, American cheese, lettuce, pickles, tartare sauce, chips

CHICKEN BURGER E 23 26
Crumbed chicken schnitzel, lettuce, tomato, pickles, hot honey, mayo, American cheese, chips

PROSPECT BURGER E 26 29
Double patty, streaky bacon, American cheese, onion, lettuce, pickles, Alabama white sauce, chips

STEAK SANDWICH E 26 29
Grilled rump, streaky bacon, crispy fried onion, red cheddar, piccalilli, horseradish cream, fried egg, chips

Desserts

COCONUT PANNA COTTA V DF 13
Tropical fruit salad, passionfruit sauce

WARM STICKY DATE COOKIE V E .. 13
Sea salt caramel ice cream, butterscotch sauce

10% public holiday surcharge on food

V Vegetarian · Vg Vegan · GF Gluten Free · DF Dairy Free · E Contains Egg · N Contains Nuts · C Contains Chilli · S Contains Sesame · Sy Contains Soy · Sf Contains Shellfish · I Imported Seafood · A Australian Seafood

All care is taken when catering for special requirements, however, please note that the kitchen handles, nuts, seafood, sesame seeds, wheat flour, fungi, eggs and dairy products. Requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

WINE LIST

Sparkling

	SMALL	LARGE	BOTTLE	SMALL	LARGE	BOTTLE
HAND DRAWN BRUT CUVEE NV	7.5		33	8		35
ALPHA BOX & DICE 'TAROT' PROSECCO	9.5		43	10		45
ANGAS MOSCATO	8.5		38	9		40
MUMM 'TERROIR' BRUT PRESTIGE NV			83			85

White

HAND DRAWN SEMILLON SAUVIGNON BLANC	7.5	13	33	8	14	35
PIKORUA SAUVIGNON BLANC	9.5	15	43	10	16	45
MOJO PINOT GRIGIO	9.5	15	40	10	16	42
MOUNTADAM 'FIVE-'FIFTY' CHARDONNAY	10.5	16	48	11	17	50
ACMÉ VINEYARDS CHARDONNAY			55			60

Rosé

LA VIELLE FERME ROSÉ	9.5	16	48	10	17	50

Red

WEST CAPE HOWE PINOT NOIR	10.5	17	48	11	18	50
WHIPBIRD GSM			48			50
HESKETH 'DANGEROUS TYPE' MERLOT	9.5	15	43	10	16	45
Y SERIES SHIRAZ	9.5	15	43	10	16	45
ROCKBARE 'THE MCLAREN VALE' SHIRAZ			55			60
HAND DRAWN SHIRAZ CABERNET	7.5	13	33	8	14	35
CREDARO 'FIVE TALES' CABERNET SAUVIGNON	9.5	15	44	10	16	46

COCKTAILS

MARGARITA	18	20
SPICY MARGARITA	18	20
ESPRESSO MARTINI	18	20
LONG ISLAND ICED TEA	18	21
PASSIONFRUIT MARTINI	18	20
LYCHEE MARTINI	18	20

MOCKTAILS

LYCHEE LEMONADE	15
TROPPO HIGHBALL	15



DRINK RESPONSIBLY