

MENU

ENTREES

Arancini (v) 5 pcs House made mushroom, pea, gorgonzola and thyme risotto balls served with aioli	13
Chicken Kebab (gf) 4 pcs Chilli, garlic, lemon pepper and spice marinated chicken, served with tzatziki	19
Duo of Dips (v) A selection of house dips, served with warm pitta bread and croutons	14
Jhol Momo Authentic Nepalese chicken dumplings served with tomato, black soybean and coriander soup	17
Cheese, Chorizo and Olives (gfo) Kl cheddar, chargrilled chorizo and marinated olives served with croutons and fresh fruit	14
Pork Bites (gf) Oven cooked belly, tossed in salt and pepper flour seasoning and fried, served with spicy aioli	16
Garlic Bread 4cs	9
Gluten Free	with mozzarella 11
	11
	with mozzarella 13

PUB FAVOURITES

Bangers and Mash (gf) Thick beef sausages, served with mash and bacon, topped with green peas and caramelised onion gravy	22
Salt and Pepper Squid (gfo) Served with garden salad, chips and aioli	22
Ale Battered Barramundi (gfo) Served with garden salad, chips and aioli	22
Chicken Breast Schnitzel (300g) Butterflied and double-crumbed chicken breast, served with chips, salad and choice of standard sauce	22 Parmi 25
Eggplant Schnitzel (vgn) Two large double crumbed slices served with chips, salad and choice of standard sauce	20 Parmi 24

SIDES

Steak Cut Chips	11	Garden salad	7
Wedges	13	Steamed vegetables	7
Sweet Potato Chips	11	Mushroom Pepper Gravy Sauces	2.5
Onion Rings	11	Prawn and garlic sauce	11

MAINS

Eye Fillet (250g) (gfa)	37
With creamy mash potato & prosciutto wrapped asparagus, served with sun-dried tomato romesco	
Lamb Shank (gf)	29
Slow braised in tomato, carrots, onion, celery and spices, served with turmeric and ginger rice, pressed yoghurt and pomegranate	
Vegan Linguini Puttanesca (vgn)	21
With red chilli, garlic, olives, capers and vegan cheese, finished with baby spinach and roasted pine nuts	
Prawn and Chorizo Risotto (gf)	26
With chilli, garlic and parmesan, finished with baby spinach	
Piro Chicken Curry (med hot) (gfo)	24
Chicken thigh marinated in chilli, bell pepper, mustard seeds and Nepalese spices, served with turmeric ginger rice and roti	
Panfried Atlantic Salmon (gf)	29
With white bean puree, steamed broccolini, roasted red pepper sauce and micro herbs	
Chilli Barramundi Salad (gf)	24
Marinated in chilli and garlic, grilled and served with mixed greens, cucumber, roasted capsicum, cherry tomatoes and an orange vinaigrette	
Quinoa Salad (vgn)	20
Mixed greens, quinoa, red lentils, cherry tomatoes, cucumber and pomegranate, dressed with an orange vinaigrette	
<i>Add chicken</i>	6
<i>Add chorizo</i>	6
<i>Add crumbed eggplant</i>	4

BURGERS

Chicken Schnitzel Burger	24
300g crumbed and fried chicken breast with roasted capsicum, cheddar, lettuce, tomato and spicy baconnaise on a brioche bun, served with chips and tomato sauce	
Home Made Beef Burger	24
Griffins beef patty, bacon, roasted red pepper, lettuce, tomato, melted cheese, avocado and chutney, on a toasted soft white roll, served with chips and tomato sauce	
Vegan Burger (100% vgn)	24
Plant based patty, roasted capsicum, lettuce, tomato, cheese, avocado and bbq sauce on a bun served with chips and tomato sauce	

the griffins