

SHARES

CHEESY GARLIC BREAD V	10
GUACAMOLE VG, GF	16
Blue Corn Chips, Jalapeño, Lime	
WILD MUSHROOM ARANCINI V	15
Pesto & Ricotta Salata	
SALT & PEPPER SQUID DF	18
Tequila Aioli	
1/2 KG BUFFALO WINGS	18
Blue Cheese Sauce, Celery	

SALADS

CLASSIC CAESAR	21
Baby Gem Lettuce, Crispy Bacon, Croutons, Parmesan, Egg, Caesar Dressing	
AUTUMN SALAD V	22
Pumpkin, Hawaiian Sweet Potato, Haloumi, Pear, Sunflower Seeds, Quinoa, Rocket, Pomegranate, White Balsamic Vinaigrette	
LEMON PEPPER SQUID SALAD	22.5
Zucchini Noodles, Broccoli, Coriander, Fried Chickpeas, Chilli, Ponzu Dressing	

ADD ONS

HALOUMI +5 | GRILLED CHICKEN +6 | AVO +3

TACOS

BEER BATTERED BARRAMUNDI 22
Pickled Cabbage, Chipotle Mayo, Coriander, Lime (3pcs)

SOUTHERN FRIED CHICKEN 22
Guacamole, Slaw, Chipotle Mayo, Coriander, Lime (3pcs)

ADD GUAC +3

MAINS

HERB CRUSTED CHICKEN SCHNITZEL	23
Chips, Salad, Choice of Sauce	
CHICKEN PARMIGIANA	25
Tomato Sugo, Smoked Ham, Eggplant, Mozzarella, Salad, Chips	
FISH & CHIPS	25
Beer Battered Barramundi, Tartare, Lemon, Salad, Chips	
PULLED BEEF NACHOS GF	25
Black Bean Chilli, Corn Chips, Guacamole, Cheese, Sour Cream, Pico de Galo, Jalapeños, Coriander	
LAMB LOIN CHOPS GF	26.5
Sauteed Kipfler Potato, Brussel Sprouts, Spec, Red Wine Jus	
FISH OF THE DAY	MP
Check Our Specials Board	

BURGERS

Served with Fries

CHEESEBURGER	20
Wagyu Beef Patty, Cheddar Cheese, Pickles, Tomato Relish, American Mustard	
PORTOBELLO MUSHROOM V	22
Roasted Mushroom, Grilled Haloumi, Mixed Leaf, Tomato, Harissa Aioli	
SOUTHERN FRIED CHICKEN	23
Bacon, Cheddar Cheese, Slaw, Chipotle Mayo	
STEAK SANDWICH	25
Tender Rump Steak, Cheddar Cheese, Onion Jam, Tomato, Rocket, Aioli, Sourdough	

ADD ONS

HALOUMI +5 | WAGYU PATTY +7 | GUAC +3

GRILL

Served with Fries, Salad,
Choice of Sauce

CHANGE TO MASH & STEAMED VEG +2

220G RIVERINA ANGUS RUMP 26

250G GRASS FED RED GUM SIRLOIN 36

300G BLACK ANGUS SCOTCH FILLET MB2+ 44

SAUCES GRAVY, MUSHROOM, PEPPER,
RED WINE JUS, GARLIC BUTTER

PIZZA

QUEEN MARGARET V	23
Fresh Tomato, Buffalo Mozzarella, Basil	
PEPPERONI	24
Pepperoni, Oregano, Fior di Latte	
PROSCUITTO	26
Proscuitto, Fresh Tomato, Buffalo Mozzarella, Rocket, Shaved Parmesan	

SIDES

CREAMY MASH V, GF	6
ROAST SEASONAL VEGETABLES V, GF	6
Autumn Root Vegetables, Almond Butter	
MIXED LEAF SALAD VG, GF	8
White Balsamic Vinaigrette	
FRIES V, DF	11
Rosemary Salt, Aioli	
SWEET POTATO FRIES V	11
Rosemary Salt, Aioli	
POTATO WEDGES V	13
Sour Cream, Sweet Chilli	

GF GLUTEN FREE | V VEGETARIAN | VG VEGAN | DF DAIRY FREE

The
STRAWBERRY
HOTEL EST. 1870

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WHITE

BTW PINOT GRIGIO Murray Darling, NSW	 8.5	 12	 39
VIDAL SAUVIGNON BLANC Marlborough, NZ	11.5	16.5	55
SELECTION 23 SAUVIGNON BLANC Marlborough, NZ	8.5	12	39
SACRED HILL MOSCATO Riverina, NSW	8.5	12	35
PUNT RD PINOT GRIS Yarra Valley, Vic	12	18	55
YERING STATION CHARDONNAY Yarra Valley, VIC	10.5	16	50
BLOCK 50 RIESLING Central Ranges, NSW	9	13.5	42
TYRRELL'S CHARDONNAY Hunter Valley, NSW	9.5	14	44

PINK



BTW ROSÉ Murray Darling, NSW	8.5	12	39
SAINT ROSÉ Hérault, France	11.5	16.5	54
BESIDE BROKE ROAD Margaret River, WA	9	13	38

RED

BTW CABERNET MERLOT Murray Darling, NSW	8.5	12	39
BESIDE BROKE ROAD CABERNET SAUVIGNON Margaret River, WA	9	13	38
GEOFF MERRILL 'PIMPALA ROAD' SHIRAZ McLaren Vale, SA	10.5	16	50
RADIO BOKA TEMPRANILLO Penedes, Spain	11	17	52
ARGENTO MALBEC Mendoza, Argentina	12	18	55
LAKE BREEZE BULLANT CABERNET MERLOT Langhorne Creek, SA	10.5	14.5	46
YERING STATION PINOT NOIR Yarra Valley, VIC	11.5	16.5	54
NORFOLK RISE MERLOT Mt Benson, SA	9.5	14.5	49
TEUSNER 'THE FAMILY' SHIRAZ Barossa Valley, SA	13.5	17	65



BUBBLES

BTW SPARKLING Murray Darling, NSW	 8.5	 39
PIZZINI PROSECCO King Valley, Victoria	11.5	54
PIPER HEIDSIECK Champagne, France		99
MOËT & CHANDON IMPÉRIAL Champagne, France		140



HOUSE COCKTAILS

APEROL SPRITZ Aperol, prosecco, soda	16
MARGARITA Altos tequila, cointreau, lemon juice, agave nectar	19.5
PLUM NEGRONI Renegade plum gin, starlino rosso, campari	19.5
PORNSTAR MARTINI Passoa, vanilla vodka, liquor 43, passionfruit, pineapple juice, lime juice, prosecco	19.5
LYCHEE FIZZ Larios Gin, elderflower liqueur, lime, mint, sugar	19.5
CARAMEL ESPRESSO MARTINI Salted caramel vodka, caramel liqueur, coffee tequila, espresso, sugar	19.5
WATERMELON CHILLI MARGARITA Chilli tequila, cointreau, lime, watermelon syrup, agave nectar	19.5
BLACKBERRY ICED TEA Vodka, gin, rum, cointreau, tequila, lemon, blackberry cider	19.5

SOMETHING TO SHARE

\$34 Jugo

- PIMM'S AND LEMONADE**
Pimm's, vodka, seasonal fruits, topped with lemonade

- STRAWBERRY STARBURST**
Vanilla infused vodka, Chambord, fresh strawberries, lemon juice topped with cranberry juice and lemonade

- BLUEBERRY FRENCH SANGRIA**
Pavan, vodka, sparkling wine, fresh blueberries, mint, lime, topped with lemonade

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WHAT'S ON

MON-SUN	HAPPY HOUR 4 - 6PM \$7 house wines, beers, spirits \$7.50 craft beer and tap cider AVAILABLE DOWNSTAIRS ONLY
WED	TRIVIA FROM 7:30PM
THU	\$15 TACOS & MARGARITAS ALL DAY
FRI	\$16 SCHNITZELS ALL DAY
FRI & SAT	DJS 'TIL LATE FROM 6PM
SAT	\$20 RUMP STEAK ALL DAY SERVED WITH CHIPS & SALAD \$13 COCKTAIL HAPPY HOUR 7-8PM UPSTAIRS ON THE ROOFTOP

BOOKINGS AND FUNCTIONS

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