

# The STRAWBERRY

• HOTEL EST. 1870 •

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## SHARES:

CHEESY GARLIC BREAD - (V)	\$10
FRIES - (V) rosemary salt, aioli	\$11
SWEET POTATO FRIES - (V) rosemary salt, aioli	\$11
POTATO WEDGES - (V) sour cream, sweet chilli	\$13
WILD MUSHROOM ARANCINI - (V) pesto, aioli (4pcs)	\$15
GUACAMOLE - (V) (GF) (VEG) corn chips, jalapeño, lime	\$16
BEEF EMPANADILLAS - chimichurri (4pcs)	\$16
SALT & PEPPER SQUID - (V) (GF) tequila aioli	\$18
CLASSIC SOUTHERN FRIED CHICKEN WINGS - 1/2 Kilo, chipotle aioli	\$18

## PIZZA:

QUEEN MARGARET - (V) fresh tomato, buffalo mozzarella, basil	\$23
PEPPERONI - pepperoni, oregano, fior di latte	\$24
PROSCIUITTO - prociutto, fresh tomato, buffalo mozzarella, rocket, shaved parmesan	\$26

## MAINS:

PANKO CRUMBED CHICKEN SCHNITZEL - chips, salad, choice of sauce	\$23
CHICKEN PARMIGIANA - tomato sugo, smoked ham, eggplant, mozzarella, salad, chips	\$25
FISH & CHIPS - beer battered barramundi, tartare, lemon, salad, chips	\$25
PULLED BEEF NACHOS - (V) (GF) black bean chilli, corn chips, guacamole, cheese, sour cream, pico de galo, jalapeños, coriander	\$25
RUMP STEAK - chips, salad, choice of sauce	\$26
BEEF CHEEKS - (V) (GF) mash, broccolini, red wine jus	\$28.5
PIE OF THE WEEK - check our specials board	\$24

## SALADS:

CLASSIC CAESAR - baby gem lettuce, crispy bacon, croutons, parmesan, egg, caesar dressing	\$21
AUTUMN SALAD - (V) pumpkin, Hawaiian sweet potato, halloumi, pear, sunflower seeds, quinoa, rocket, pomegranate, white balsamic vinaigrette	\$22
LEMON PEPPER SQUID SALAD - (V) (GF) zucchini noodles, broccolini, coriander, fried chickpeas, chilli, ponzu dressing	\$22.5

## \$6 SIDES:

COLESLAW - (V)	ROCKET PARMASEN SALAD - (V)
CREAMY MASH - (V) (GF)	STEAMED VEGETABLES - (V)
MIXED LEAF SALAD - white balsamic vinaigrette (V) (GF)	ROAST SEASONAL VEGETABLES - autumn root vegetables, almond butter (V) (GF)

(GF) gluten-free (V) vegetarian (VEG) vegan (GF) dairy-free

## CHOICE CUTS FROM THE GRILL:

*These upmarket cuts have been carefully selected and aged for a minimum of 60 days*

GRASS FED SIRLOIN (300g) - (V) (GF) Riverina, NSW	\$36.5
GRASS FED SCOTCH FILLET (280G) - Casino, NSW	\$37.5
<i>Both served with dutch carrots, broccolini, mash, sauce</i>	
SURF & TURF - (V) (GF) Angus beef fillet, garlic prawns, crispy chats, wakame salad, prawn bisque	\$38.5

## BURGERS: *all served with fries*

CHEESEBURGER - wagyu beef patty, cheddar cheese, pickles, tomato relish, American mustard	\$20
LENTIL BURGER - (V) homemade crispy panko crumbed lentil patty, capsicum chutney, fetta cheese, mesclun, chipotle aioli	\$22
SOUTHERN FRIED CHICKEN BURGER - bacon, cheddar cheese, slaw, chipotle mayo	\$23
STEAK SANDWICH - tender rump steak, cheddar cheese, onion jam, tomato, rocket, BBQ, aioli, sourdough	\$25

## SAUCES:

GRAVY	2
MUSHROOM	5
PEPPER	3
RED WINE JUS	3
GARLIC BUTTER	6

## ADD ONS:

AIOLI	2
HALLOUMI	5
AVOCADO	3
GUACAMOLE	3
GRILLED CHICKEN	6
WAGYU PATTY	7

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## WHAT'S ON

<b>MON - SUN</b>	<b>HAPPY HOUR</b> 4-6pm \$7 house wine, beers, spirits \$7.50 craft beer, tap cider  *AVAILABLE DOWNSTAIRS ONLY
<b>MON</b>	<b>\$20 RUMP STEAK</b> ALL DAY
<b>TUE</b>	<b>\$15 TACO'S</b> ALL DAY southern fried chicken pulled beef halloumi
<b>WED</b>	<b>\$16 SCHNITZEL</b> ALL DAY make it a parmi + \$3  <b>TRIVIA</b> from 7:30pm
<b>THU</b>	<b>\$20 CHICKEN FAJITA'S</b> ALL DAY  <b>\$13 COCKTAIL HAPPY HOUR</b> 6-8pm on the rooftop
<b>FRI &amp; SAT</b>	<b>DJS TIL LATE</b> from 6pm
<b>SAT</b>	<b>\$13 COCKTAIL HAPPY HOUR</b> 7-8pm on the rooftop
<b>SUN</b>	<b>\$27 ROAST</b> ALL DAY with all the trimmings  <b>FREE POOL</b>

### WHITE

<b>BTW PINOT GRIGIO</b> Murray Darling, NSW	8.5	12	39
<b>TYRRELL'S SEM SAUVIGNON BLANC</b> Hunter Valley, NSW	8.5	12	39
<b>SACRED HILL MOSCATO</b> Riverina, NSW	8.5	12	40
<b>SELECTION 23 SAUVIGNON BLANC</b> Marlborough, New Zealand	9	12.5	40
<b>TYRRELL'S CHARDONNAY</b> Hunter Valley, NSW	9.5	14	44
<b>YERING STATION CHARDONNAY</b> Yarra Valley, VIC	10.5	16	50
<b>VIDAL SAUVIGNON BLANC</b> Marlborough, New Zealand	11.5	16.5	55

### RED

<b>BTW CABERNET MERLOT</b> Murray Darling, NSW	8.5	12	39
<b>TYRRELL'S SHIRAZ</b> Hunter Valley, NSW	8.5	12	39
<b>TYRRELL'S CABERNET SAUVIGNON</b> Hunter Valley, NSW	9	13	40
<b>NORFOLK RISE MERLOT</b> Mt Benson, SA	9.5	14.5	49
<b>TYRRELL'S OLD WINERY PINOT NOIR</b> Yarra Valley, VIC	10	15	49
<b>LAKE BREEZE BULLANT CABERNET MERLOT</b> Langhorne Creek, SA	10.5	14.5	46
<b>RADIO BOKA TEMPRANILLO</b> Penedes, Spain	11	17	52
<b>ARGENTO MALBEC</b> Mendoza, Argentina	12	18	55
<b>TEUSNER 'THE FAMILY' SHIRAZ</b> Barossa Valley, SA	12.5	16	62

### PINK

<b>BTW ROSÉ</b> Murray Darling, NSW	8.5	12	39
<b>TYRRELL'S LOST BLOCK ROSÉ</b> McLaren Vale, SA	9	13	40
<b>COTE AIX ROSÉ</b> Nice, France	11.5	16.5	54

### BUBBLES

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

## HOUSE COCKTAILS \$19.5

### STRAWBERRY SLING

haymin's sloe gin, cointreau, montenegro, lime juice, pineapple juice

### DEVIL'S DAIQUIRI

bacardi rum, lime juice, chilli infused agave nectar, fresh strawberries, tajin rim

### THE HILLS SOUR

lil flow gin, watermelon syrup, lemon juice, sugar syrup, fresh basil, egg white

### PORNSTAR MARTINI

passoa, vanilla vodka, liquor 43, passionfruit, pineapple juice, lime juice, prosecco

### LYCHEE FIZZ

lil flo gin, elderflower liqueur, lime juice, sugar syrup, fresh mint

### CARAMEL ESPRESSO MARTINI

salted caramel vodka, caramel liqueur, coffee tequila, espresso, sugar syrup

### WATERMELON CHILLI MARGARITA

chilli infused tequila, cointreau, lime juice, watermelon syrup, agave nectar

### BLACKBERRY ICED TEA

vodka, gin, rum, cointreau, tequila, lemon juice, blackberry cider

## SHARE JUGS \$34

### PIMM'S AND LEMONADE

pimm's, vodka, seasonal fruits, topped with lemonade

### STRAWBERRY STARBURST

vanilla infused vodka, chamboard, fresh strawberries, lemon juice, topped with cranberry juice and lemonade

### BLUEBERRY FRENCH SANGRIA

pavan, vodka, sparkling wine, fresh blueberries, mint, lime, topped with lemonade