



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) (VEGAN) corn chips, jalapeño, lime	\$16
SALT & PEPPER SQUID - (N) tequila aioli	\$18
CLASSIC SOUTHERN FRIED CHICKEN WINGS - 1/2 Kilo, chipotle aioli	\$18

PIZZA:

MARGHERITA - (V) fresh tomato, buffalo mozzarella, basil	\$23
PEPPERONI - pepperoni, oregano, fior di latte	\$24
PROSCIUTTO - 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 - (N) black bean chilli, corn chips, guacamole, cheese, sour cream, pico de galo, jalapeños, coriander	\$25
RUMP STEAK - 250g Riverina rump, chips, salad, choice of sauce	\$26
FISH OF THE DAY - see specials board	MP

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
STRAWBERRY BURGER - relish, lettuce, pickles, aioli, cheese, crispy onion rings	\$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

\$6 SIDES:

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

(N) gluten-free (V) vegetarian (VEGAN) vegan (N) 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) - (N) Riverina, NSW	\$36.5
GRASS FED SCOTCH FILLET (280G) - (N) Casino, NSW	\$37.5
<i>Both served with dutch carrots, broccolini, mash, sauce</i>	

SURF & TURF - (N) Angus beef fillet, garlic prawns, crispy chats, wakame salad, prawn bisque	\$38.5
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SALADS:

LEMON PEPPER SQUID SALAD - (N) zucchini noodles, broccolini, coriander, fried chickpeas, chilli, ponzu dressing	\$22.5
FOUR SEASONS SALAD - (V) pumpkin, Hawaiian sweet potato, halloumi, orange, sunflower seeds, quinoa, rocket, pomegranate, white balsamic vinaigrette	\$22
THAI BEEF SALAD - (N) cucumber, green tomato, chili, fresh herbs, crispy onions, bean sprouts, tossed in a Thai dressing	\$25.5

SAUCES:

GRAVY	
MUSHROOM	
PEPPER	
RED WINE JUS	
GARLIC BUTTER	

ADD ONS:

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

The STRAWBERRY

• HOTEL EST. 1870 •




WHITE

			
BTW PINOT GRIGIO <i>Murray Darling, NSW</i>	8.5	12	39
TYRRELL'S SEM SAUVIGNON BLANC <i>Hunter Valley, NSW</i>	8.5	12	39
TYRELL'S CHARDONNAY <i>Hunter Valley, NSW</i>	9	13	40
BONE DRY PINOT GRIS <i>Mundulla, SA</i>	9	13	40
MOUNT FISHTAIL SAV BLANC <i>Marlborough, New Zealand</i>	9.5	14	44
YERRING CHARDONNAY <i>Yarra Valley, VIC</i>	10	16	50
WEEMALA REISLING <i>Mudgee, NSW</i>	10.5	16	50
VALLE VITIS PINOT GRIGIO <i>Friuli, Italy</i>	11.5	16.5	55
MISTY COVE SAV BLANC <i>Marlborough, New Zealand</i>	11.5	16.5	55



PINK

BTW ROSÉ <i>Murray Darling, NSW</i>	8.5	12	39
BESIDE BROKE ROAD ROSÉ <i>Hunter Valley, NSW</i>	9	13	40
PIERRE ET PAPA ROSÉ <i>Languedoc-Roussillon, France</i>	11	16	50

RED

			
BTW CABERNET MERLOT <i>Murray Darling, NSW</i>	8.5	12	39
TYRRELL'S SHIRAZ <i>Hunter Valley, NSW</i>	8.5	12	39
OLD WINERY PINOT NOIR <i>Hunter Valley, NSW</i>	9	13	40
OLD WINERY CABERNET SAUVIGNON <i>Hunter Valley, NSW</i>	9	13	40
DE ALTO RIOJA <i>Rioja, Spain</i>	10	15	49
WEEMALA PINOT NOIR <i>Mudgee, NSW</i>	10.5	14.5	46
RADIO BOKA TEMPRANILLO <i>Penedes, Spain</i>	11	17	52
TEUSNER SHIRAZ <i>Barossa Valley, SA</i>	11	17	52
ARGENTO MALBEC <i>Mendoza, Argentina</i>	9.5	14.5	49
CASTELSINA CHIANTI <i>Tuscany, Italy</i>	12.5	16	62

BUBBLES

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

HOUSE COCKTAILS

\$19.50

WATERMELON LEMON DROP

vodka, prosecco, watermelon syrup, lemon juice

DEVIL'S DAIQUIRI

brix rum, lime juice, chili-infused agave nectar, fresh strawberries, tajin rim

HAWAIIAN MARTINI

vodka, triple sec, malibu rum, pineapple juice, grenadine

PORNSTAR MARTINI

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

LYCHEE FIZZ

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, brix rum, triple sec, tequila, lemon juice, blackberry cider