


# THE STRAWBERRY

FOR CHEF'S DAILY SPECIALS, PLEASE SEE BOARD








## SHARES

<b>Cheesy Garlic Bread</b> - 	\$10
<b>Fries</b> -  Rosemary salt and aioli	\$11
<b>Sweet Potato Fries</b> - 	\$13
Rosemary salt and aioli	
<b>Potato Wedges</b> - 	\$14
Sour cream, sweet chilli	
<b>Wild Mushroom Arancini</b> - 	\$15
Pesto, aioli (4pcs)	
<b>Guacamole</b> -  	\$16
Corn Chips, jalapeño, lime	
<b>Salt &amp; Pepper Squid</b> -	\$18
Tequila aioli	
<b>Classic Southern Fried Chicken Wings</b> -	\$18
1/2 kilo, chipotle aioli	


## PIZZA

<b>Margherita</b> - 	\$23
Fresh tomato, buffalo mozzarella, basil	
<b>Pepperoni</b> -	\$24
Pepperoni, oregano, fior di latte	
<b>Prosciutto</b> -	\$26
Prosciutto, fresh tomato, buffalo mozzarella, rocket, shaved parmesan	

## \$6 SIDES

Coleslaw 	Rocket Parmesan salad 
Creamy Mash  	Steamed Vegetables 
Roast Seasonal Vegetables 	Mixed Leaf Salad 
	white balsamic vinaigrette

## MAINS

<b>Panko Crumbed Chicken Schnitzel</b>	\$23
Chips, salad, choice of sauce	
<b>Chicken Parma</b> -	\$25
Tomato sugo, smoked ham, eggplant, mozzarella, chips, salad	
<b>Fish &amp; Chips</b> -	\$25
Beer battered barramundi, tartare, lemon, chips, salad	
<b>Pulled Beef Nachos</b> - 	\$25
Black bean chilli, corn chips, guacamole, cheese, sour cream, Pico de gallo, jalapeños, coriander	
<b>Rump Steak</b> -	\$26
250g Riverina rump, chips, salad, choice of sauce	
<b>Fish of the Day</b> -	
See specials board	

## CHOICE CUTS FROM THE GRILL

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

<b>Grass Fed Sirloin</b> -	\$36.5
Riverina, NSW	
<b>Grass Fed Scotch Fillet</b> -	\$37.5
Casino, NSW	
(both served with dutch carrots, broccolini, mash & choice of sauce)	

## SAUCES

Gravy	Red wine jus
Mushroom	Garlic butter
Pepper	

## BURGERS





All served with fries

<b>Cheeseburger</b>	\$20
Wagyu beef patty, cheddar cheese, pickles, tomato relish, American mustard	
<b>Lentil Burger</b> - 	\$22
Homemade crispy panko crumbed lentil patty, capsicum chutney, feta cheese, mesclun, chipotle aioli	
<b>Aussie Burger</b> -	\$24.5
Wagyu beef patty, cheese, bacon, egg, pineapple, beetroot, pickles, lettuce, tomato, BBQ sauce	
<b>Southern Fried Chicken Burger</b> -	\$25
Bacon, cheddar cheese, slaw, chipotle mayo	
<b>Steak Sandwich</b> -	\$25
Tender rump steak, cheddar cheese, onion jam, tomato, rocket, BBQ sauce, aioli (on sourdough)	

## SALADS

<b>Lemon Pepper Squid Salad</b> 	\$22.5
Zucchini noodles, broccolini, coriander, fried chickpeas, chilli, ponzu dressing	
<b>Four Seasons Salad</b> - 	\$22
Pumpkin, Hawaiian sweet potato, halloumi, orange, sunflower seeds, quinoa, rocket, pomegranate, white balsamic vinaigrette	
<b>Thai Beef Salad</b> -	\$25.5
Cucumber, green tomato, chilli, fresh herbs, crispy onions, bean sprouts, tossed in a Thai dressing	

## ADD ONS

Aioli	\$2	 Vegetarian
Halloumi	\$5	 Gluten free
Avocado	\$3	 Vegan
Guacamole	\$3	 Dairy free
Grilled Chicken	\$6	
Wagyu Patty	\$7	

# WHAT'S ON



## MONDAY

### \$20 RUMP STEAK

served with chips, salad  
and choice of sauce



## TUESDAY

### \$15 TACOS

beef, chicken  
& halloumi



## WEDNESDAY

### \$16 SCHNITZELS

+ \$3 make it a Parm

TRIVIA FROM 7PM



## THURSDAY

### \$20 PASTA & WINE

\$13 Cocktail Happy Hour  
6pm-8pm



## FRIDAY

DJ FROM  
6PM TILL LATE



## SATURDAY

### \$13 COCKTAIL HAPPY HOUR

7pm-  
8pm

DJ FROM 6PM TILL LATE



## SUNDAY

### \$10 SUNDAY SPRITZ

**MONDAY-SUNDAY**

**\$7 HAPPY HOUR BEERS, WINES & SPIRITS**  
**\$7.5 CRAFT BEERS FROM 4PM TO 6PM**