

SMUGGLERS

EST 2004

GLUTEN FREE

Please advise your server if you have
any special dietary requirements



Lunch

Chicken Wings \$17.90

Grilled chicken wings glazed in a balsamic berry jam served with a raw vegetable julienne & toasted sesame seeds

Garlic Mushrooms \$19.50

Sauteed garlic mushrooms in a white wine, cream, cheese & fresh herb sauce served with toasted garlic bread & salad garnish (V)

Eggs Benedict \$20.90

Poached eggs on toasted bread with wilted spinach & grilled bacon topped with hollandaise sauce (VO)

Black Market Fish & Chips \$24.90

Pan-fried fish of the day served with tartare, house salad & seasoned fries

Fish of the Day \$27.90

Pan-fried fish of the day on potato mash topped with caper hollandaise sauce & served with a house salad

Fish Tacos \$24.90

Cajun coated fresh fish fillets served in three warmed corn tortillas filled with salad greens, fresh tomato & red onion topped with a mango, black bean & coriander salsa

Chicken Tacos \$23.90

Corn chip crusted chicken breast strips served in three warmed corn tortillas filled with sweet chilli aioli & salad leaves topped with sweet chilli jam

Chicken Parmigiana \$29.90

Corn chip coated chicken breast topped with crispy bacon, a rich tomato & herb sauce & parmesan cheese served with house salad & seasoned fries

Cocky Chicken Burger \$25.90

Corn chip coated chicken breast with grilled bacon & haloumi cheese served in a toasted burger bun layered with lettuce, gherkin & sweet chili aioli served with seasoned fries

Haloumi, Orange & Vegetable Salad \$23.90

Grilled haloumi cheese with fresh orange, baby spinach, toasted cashew nuts & oven roasted vegetables tossed in a seeded mustard, orange & fresh thyme dressing garnished with crispy fried capers (V)

(V) vegetarian

(VO) can be prepared vegetarian

SMUGGLERS

EST 2004

GLUTEN FREE

Please advise your server if you have
any special dietary requirements



Lunch

Rebels Ribeye Steak \$39.90

250g ribeye served with seasoned fries,
house slaw & your choice of topping -
- mushroom sauce -
- garlic butter -
- blue cheese & caramelized onion -
- bourbon bbq sauce -

Lamb of the Long White Cloud \$34.90

Pan-roasted New Zealand lamb rump
cooked pink sliced & served on a salad
of smoked beetroot, feta, salad greens,
tomato, caramelised pear, walnuts,
pickled red onion & pumpkin seeds
finished an apple cider vinaigrette (VO)

Billy Bones Pork Ribs

Small \$28.90 Large \$37.90

Pork ribs covered in our infamous bbq
sauce served with seasoned fries

Asian Pork Belly \$33.90

Twice-cooked five spice pork belly in a
light sweet & sour chilli, ginger & lime
sauce served with a crisp salad of
rocket leaves, raw vegetable julienne,
fresh chopped chilli & mung beans in a
ginger, lime & wine vinegar dressing

Platter for Two

Smokin' Hot Meat Platter \$53.90

Home smoked beef short ribs in bourbon bbq sauce with tender
beef brisket, glazed chicken wings & German sausage served with
house slaw, bbq beans & toasted bread

Sides

Salad	\$6
Vegetables	\$6
Slaw	\$6

Potatoes	\$6
Fries	\$6