

SMUGGLERS

EST 2004

Set Sail

Garlic Bread \$13.90

Grilled baguette layered with garlic oil & herbs. (V) (GFO)

Pork Bites \$17.50

Tender slow cooked pork belly bites sautéed in a hoisin BBQ sauce, served with a pineapple salsa. (DFO)

Quesadilla \$18.50

Crispy baked tortilla filled with tomato, capsicum, caramelized onion & cheese. drizzled with mild chilli sauce. (V) (DFO)

Shrimp Cocktail \$18.90

Shrimps bound in a tangy cocktail sauce, served on a bed of crisp lettuce, garnished with smoked paprika & lemon, served with crusty bread. (GFO) (DFO)

Tacos

Pan Fried Fish

2 Tacos \$20.90 **3 Tacos** \$25.90

Warmed soft shell tacos filled with pan fried fish, coated in house rub, served with mixed leaves, aioli & pineapple salsa.
(GFO) (DFO)

Corn Chip Chicken

2 Tacos \$20.90 **3 Tacos** \$25.90

Warmed soft shell tacos filled with crisp corn chip coated chicken, aioli, lettuce, tomato & pickled red cabbage, topped with a mild sweet chilli sauce. (GFO)

BBQ Beef

2 Tacos \$20.90 **3 Tacos** \$25.90

Warmed soft shell tacos filled with BBQ beef brisket, hoisin sauce, pickled red cabbage, crisp noodles, lettuce & tomato.
(GFO) (DFO)

Meaty Salads

Wenches Chicken \$32.90

Pan fried breast of chicken topped with a chimichurri sauce*, served on a salad of rissoni pasta, spinach, capsicum, cucumber & sundried tomatoes, dressed in lemon olive oil. (GFO) (DFO)

*Chimichurri - (parsley, garlic, olive oil, oregano, chilli & red wine vinegar)

Lamb Rump \$37.90

Buttermilk marinated lamb rump with coriander, fennel, cumin & garlic. Pan fried pink & served on a fresh salad of mixed leaves, feta, dried cranberries, tomato & mixed nuts, topped with a pistachio & mint relish. (GFO)

Land Lovers

Vegetable Burrito \$26.90

Oven-baked soft-shell tortilla parcel filled with mixed vegetables, tomato & kidney beans topped with melted cheese served with corn chips, guacamole, sour cream, tomato salsa & salad garnish. (V) (DFO)
(mildly spiced)

Vegetarian Dish of the Day \$27.50

Chef's creation, your server will inform you of today's dish. (V) (GFO) (DFO)

From the Ocean

Black Market Fish & Chips

Regular \$25.90 - **Large** \$29.50

Beer battered fish fillets served with house salad, seasoned fries & tartare sauce.
(GFO) (DFO)

Pan Fried- Fish of the Day \$38.90

Chefs creation, your server will inform you of todays dish.
(GFO DFO)



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Meat Lovers

Bounty Beef Burger \$26.90

Home-made prime beef patty in a toasted brioche bun with melted cheddar cheese, beetroot relish, fried egg, tomato, mixed leaves & burger mayo, served with seasoned fries. (GFO)

BBQ Beef Brisket \$37.90

Tender marinated beef brisket coated in house rub, cooked low'n'slow & served with pickles, slaw, roast herb potatoes & house BBQ sauce. (GFO) (DFO)

Rebels Ribeye Steak \$39.90

Pan fried ribeye steak cooked to your liking, served with a jacket potato topped with sour cream & chives & a side of house slaw.

Finished with your choice of sauces:-

-Creamy Mushroom Sauce

-Garlic Butter

-BBQ Sauce

-Chimichurri Sauce

(parsley, garlic, olive oil, oregano, chilli & red wine vinegar)

(GFO) (DFO)

Sides & Extras

Fries \$6.00

Wedges \$7.00

Salad \$6.00

Slaw \$6.00

Vegetables \$6.00

Herb Roast Potatoes \$6.00

Extra Sauces \$2.50

Busty Birds



Chicken Burrito \$27.90

Oven-baked soft-shell tortilla parcel filled with chicken, tomato & kidney beans, topped with melted cheese, served with crispy corn chips, guacamole, sour cream, fresh tomato salsa & house salad.
(mildly spiced)

Chicken Parmigiana \$32.90

Corn chip coated chicken breast topped with a tomato & herb sauce, grilled bacon & melted cheese, served with seasoned fries & house salad. (GFO)

Tasty Hogs

Billy Bones Pork Ribs

Regular \$39.90 - **Large** \$44.90

St Louis style pork ribs coated in house rub then cooked low'n'slow & finished with house BBQ sauce, roast herb potatoes & house slaw. (GFO) (DFO)

Duo of Pork \$38.50

Slow cooked pork belly & herb bread crumbed pork fillet, served with roasted broccoli & cauliflower, baby carrots & crisp potatoes, finished with a black garlic red wine jus. (DFO)

IMPORTANT

Please advise your server if you have any special dietary requirements or Allergies

(V) Vegetarian

(GFO) Gluten free option

(DFO) Dairy free option

available on request