



MENU

TO START

GARLIC BREAD (V) \$10

toasted ciabatta - whipped garlic & herb butter

add cheese \$14

SPICED CALAMARI (DF) \$17

cabbage, spring onion, capsicum chilli lime aioli

STICKY CAULIFLOWER (V) (VG) \$15

tossed in maple sriracha - aioli - parsley

BUTTERMILK FRIED CHICKEN \$17

maple sriracha - aioli - spring onion

SWEET & SPICY PRAWNS (DF) \$17

panko crumbed - sweet & spicy aioli

PORK BELLY SLIDERS \$17

two sliders - slaw - chipotle bbq - grilled pineapple salsa

LOADED MAC & CHEESE (V*) \$16

triple cheese - crispy bacon toasted panko - fresh herbs

COURGETTE & HALLOUMI SKEWERS (V) \$17

tzatziki - toasted pita - chimichurri

BURGERS | \$27

ALL BURGERS SERVED WITH FRIES

Swap to beer battered fries +\$3

Gluten free bun +\$3

CLASSIC WAGYU CHEESEBURGER (GF)

180g Wagyu mince patty - smokey tomato sauce lettuce - pickle butter - grilled onions - swiss cheese

FRIED CHICKEN BURGER (GF)

butter milk fried chicken thigh - hot maple bacon - crunchy slaw - pickles - cheddar cheese - aioli

STEAK SAMMIE (DF)

180g sirloin strips - swiss cheese - caramelized onion - lettuce tomato - creamy mushroom sauce - toasted ciabatta

FISH & CHIP SANDO (GF)

tempura battered fish - cheddar cheese - lettuce- tomato crispy potato skins - dill aioli - toasted ciabatta

HALLOUMI BURGER (V) (GF)

grilled - tuscan spiced - lettuce tomato pickled onion - sweet chilli - avocado crema - pita pocket

SALADS

PRAWN & PINEAPPLE SALAD (GF) \$28

crunchy lettuce leaves - marinated grilled prawns avocado - chilli - cucumber - grilled pineapple salsa

GREEK SALAD (VG) (DF) (GF) \$23

leafy greens - cucumber - crumbled feta - pickled red onion - sundried tomatoes - olives - citrus dressing toasted pita chips - tzatziki

Pick your protein:

Grilled Chicken +\$4 | Halloumi +\$4 | Grilled Fish +\$5

SATAY BEEF SALAD \$28

marinated seared beef strips - crispy noodles - cabbage, carrot - cucumber - homemade satay dressing

LARGE PLATES

BOURBON BBQ PORK RIBS (DF) (GF) \$32.0

crunchy slaw - fries

TWICE COOKED PORK BELLY (DF) (GF) \$38.0

pumpkin puree - wilted greens - glazed baby carrots crispy potato skins - red wine jus - seasonal greens

STEAKS

SIRLOIN 220g \$38.0

SCOTCH FILLET 220g \$40.0

steaks served with:

baby potato - seasonal vegetables (DF) (GF)

including a choice of sauce:

creamy mushroom | red wine jus (GF) | garlic butter (GF)

blue cheese butter (GF) | chimichurri (DF) (GF)

PANKO & HERB CRUMBED SCHNITZEL \$30.0

beef | chicken | plant based chicken

garden salad - fries

including a choice of sauce - see bottom left

BEER BATTERED FISH & CHIPS \$30.0

garden salad - fries - dill aioli

CHILLI & COCONUT MUSSEL POT (DF) (GF) \$25.0

coriander - coconut cream - sweet chilli lemon - toasted ciabatta

BAR SNACKS

FRIES (V) (VG) (GF) (DF)	\$8
homemade seasoning - aioli	

BEER BATTERED FRIES (V) (VG)	\$12
homemade aioli - bbq sauce	

JALAPENO POPPERS (V)	\$15
homemade aioli	

LOADED WEDGES (V*) (VG)	\$15
bacon - mozzarella - sour cream - sweet chilli	

ONION RINGS (V) (VG) (DF)	\$15
bbq sauce - aioli	

MIXED BASKET (DF) (VG)	\$17
wontons - vegetarian spring rolls vegetarian samosas - sweet chilli sauce	

SEAFOOD BASKET (DF)	\$17
fish bites - squid rings - popcorn shrimp - dill aioli	

NACHOS	\$17
chilli beef - sour cream - jalapenos - cheese	

Desserts \$15

ADULTS ONLY SORBET

raspberry sorbet - lemon - rosemary
prosecco

CHURROS

vanilla ice cream & choice of sauce:
chocolate or caramel

CLASSIC ICE CREAM SUNDAE

vanilla bean ice cream - caramel & chocolate sauce
chocolate wafers - oreo crumble

CHOCOLATE BROWNIE

caramel sauce - vanilla ice cream

Please be aware that some items may be allergen free but are prepared in an environment where it is impossible to 100% guarantee allergen free meals.

Always advise any dietary requirements & allergies to your server.

FOOD ALLERGEN KEY

(V) = vegetarian	(V*) = vegetarian option available
(VG) = vegan	(VG*) = vegan option available
(DF) = dairy free	(DF*) = dairy free option available
(GF) = gluten free	(GF*) = gluten free option available

TACOS \$18

TWO SOFT SHELL TORTILLAS OF THE SAME FILLING PER PORTION.
GLUTEN FREE CORN TORTILLAS AVAILABLE ON REQUEST.

CRISPY PRAWN TACO (GF)

cabbage - pineapple salsa - avocado crema

FRIED CHICKEN TACO

lettuce - avocado - tomato - chilli aioli

CAULIFLOWER TACO (V) (GF) (VG)

sweet chilli slaw - dill aioli

PORK BELLY TACO (GF)

sticky bbq pork belly pieces - slaw - chilli aioli

TACO SHARING BOARD

6 FOR \$55 | 9 FOR \$75 | 12 FOR \$90

choose 3 fillings

Something Extra

GARDEN SALAD (V) (VG) (GF)	-----	\$10.0
lettuce - tomato - cucumber - red onion - citrus dressing		
HERBED BABY POTATOES (GF) (DF)	-----	\$10.0
SEASONAL VEGES (GF) (DF) (VG)	-----	\$10.0
sautéed with garlic and herb butter		
FRIED EGG	-----	\$3.0
DIPPING SAUCES	-----	\$2.5
aioli bbq sweet chilli maple sriracha tzatziki citrus dressing		
SAUCES	-----	\$4.0
mushroom red wine jus chimmichurri garlic butter blue cheese		

TO SHARE

MEAT PLATTER FEEDS 4	\$80
bbq pork ribs - fried chicken - pork sliders seared sirloin - roasted potatoes - selection of dipping sauces	
BREAD & DIPS FEEDS 2	\$20
selection of breads - olives - feta - tzatziki pickled onion - balsamic vinegar - olive oil	

CHECK OUT PHOTOS OF THE FOOD ON OUR FACEBOOK

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