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# MENU



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## ENTRÉES

### Soup of the Day, 15

Chef's freshly prepared daily soup, served with warm toasted bread.

### Garlic Bread (V), 10

Warm, oven-baked bread brushed with golden garlic butter for the ultimate starter.

### Garlic and Cheese Bread (V), 12

A comforting twist on the classic, smothered with melted cheese.

+ Add Bacon or Salami, 3 each

### Flash Fried Calamari (I), 16

Lightly dusted calamari flash fried until golden and served with spicy mayo, finished with a sweet chilli lime dressing.

### Pumpkin Arancini Balls (V), 16

Crispy golden arancini filled with pumpkin and parmesan, served with basil aioli and a rocket and feta salad.

### Grilled Saganaki (V), 20

Golden, caramelised Greek cheese served with a salad of apple, pomegranate, and rocket. Finished with a wedge of lemon and balsamic.

### Sticky Pork Bites, 22

Crispy pork bites tossed in a rich sticky glaze, finished with toasted sesame seeds and served with pickled roots and fresh cabbage salad.

### Pulled Beef Loaded Fries, 22

Golden crispy fries topped with tender slow-cooked pulled beef, melted cheese, sour cream, jalapeños, guacamole and fresh tomato salsa.

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## SIDES

### Side Salad, 6

A refreshing garden salad with mixed greens, cherry tomatoes, cucumber, and a light vinaigrette.

### Side of Mash, 6

Creamy mashed potatoes with a buttery finish, perfect for pairing with our pub favourites.

### Side of Vegetables, 8

A seasonal selection of steamed vegetables, lightly seasoned to balance any main course.

### Bowl of Chips, 12

Crispy and golden, served with a side of aioli or ketchup. A classic side that's perfect for sharing.

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## SALADS

### Caesar Salad, 20

Crisp cos lettuce, candied bacon, croutons, anchovies, and parmesan, in our house Caesar dressing, topped with a poached egg.

+ Add Chicken, 8

+ Add Lemon Pepper Calamari (I), 8

+ Add Grilled Prawns (I), 12

### Grilled Salmon Salad (I), 36

Grilled salmon served over crisp cos lettuce with onion, cucumber, tomato, carrot and avocado, finished with horseradish and sour cream dressing.

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## PANS & PASTAS

### Garlic Prawns (I), 37

Juicy prawns sautéed in a rich garlic-chilli butter, served with jasmine rice, a side of golden chips and a fresh garden salad.

### Beef Ragu Pappardelle, 35

A slow-cooked beef ragu with a rich tomato base, parmesan and gremolata.

### Gnocchi alla Sorrentina, 32

Soft potato gnocchi baked in a rich homemade tomato sauce with a blend of three melted cheeses.

### Beef Spaghetti Bolognese, 32

Classic spaghetti tossed in a rich slow-cooked beef sauce, finished with parmesan.

### Spaghetti Marinara (I), 37

Spaghetti with prawns, calamari and mussels tossed in garlic, chilli, Napoli sauce and fresh herbs.

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## BURGERS & SANDWICHES

### Brisket Double Patty Beef Burger, 28

Double beef brisket patty stacked with crispy bacon, American cheddar, lettuce, tomato, onion rings, dill pickles, burger sauce and tomato relish on a soft bun. Served with chips.

### Grilled Chicken Burger, 27

Flame-grilled chicken layered with lettuce, tomato, cheese, bacon, avocado and spicy aioli on a toasted bun, served with chips.

### Shredded Beef Sandwich, 29

16-hour slow-cooked beef served in a toasted brioche roll, layered coleslaw, jalapeños, cheese, bacon, spicy chipotle mayo and homemade BBQ sauce. Served with chips.

## WEEKLY SPECIALS

### WEDNESDAY STEAK PROMO 28

Enjoy our classic 250g porterhouse steak special with a complimentary beer or house wine every Wednesday at a great price.

### THURSDAY SEAFOOD BASKET (I) 25

Dive into a delicious seafood basket with a complimentary beer or house wine for a special price every Thursday.

### FRIDAY PARMA & POT 22

Savour our Chicken Parmigiana with a complimentary pot of beer of your choice every Friday.

## PUB FAVOURITES

### Chicken Parmigiana, 30

Crumbed chicken breast topped with rich Napoli sauce, Virginia ham, and mozzarella cheese. Served with chips and salad.

### Chicken Schnitzel, 27

Lightly crumbed and fried to golden perfection, served with chips, salad, and rich gravy.

### Fish & Chips (I), 29

Beer-battered barramundi fillets, crispy and golden, served with chips, salad, and homemade tartare sauce.

### Lemon Pepper Calamari (I), 29

Lightly seasoned calamari, fried to perfection and served with chips, salad, and creamy aioli.

### Portuguese Chicken Maryland, 29

Oven-roasted Portuguese style chicken Maryland served with spiced rice, chips and fresh salad.

### Beef Lasagna, 32

Layers of rich beef bolognese, béchamel sauce and melted cheese, served with chips and garden salad.

### Seafood Basket (I), 32

A generous mix of prawns, scallops, calamari, and fish served with golden chips, salad, and homemade tartare sauce.

### Grilled Barramundi (I), 35

Served with chips, salad and tartare sauce.

### Crispy Pork Belly, 36

Crispy roasted pork belly served with creamy mash potato, broccolini, romesco sauce and finished with red wine jus.

### Lamb Shank, 38

Slow-cooked lamb shank served with creamy mash potato and roasted seasonal vegetables.

### Porterhouse Steak, 44

A 300g porterhouse steak cooked to perfection, served with chips, salad, and your choice of red wine jus, mushroom sauce, peppercorn sauce, or herb butter.

### Scotch Fillet, 54

A 350g premium Scotch fillet cooked to your liking, served with chips, salad, and your choice of red wine jus, mushroom sauce, peppercorn sauce, or herb butter.

## KIDS

*12 years and under only*

**\$13 Includes a glass of soft drink or juice**

### Choice of:

- Nuggets & Chips
- Fish & Chips (I)
- Calamari & Chips (I)
- Chicken Parma & Chips
- Chicken Schnitzel & Chips
- Cheeseburger & Chips
- Margherita Pizza
- Beef Spaghetti Bolognese

## DESSERTS

### Classic Crème Brûlée, 14

A velvety custard topped with a perfectly caramelised sugar crust.

### Sticky Date Pudding, 14

Warm, moist pudding drizzled with butterscotch sauce and served with vanilla ice cream.

### Maple Pecan Pie, 15

Warm maple pecan pie served with refreshing mango sorbet.

V – Vegetarian • VA – Vegan Available • GF – Gluten-Free • GFA – Gluten-Free Option Available

Fish/seafood: A – Australia • I – imported • M – mixed

Please alert our team members to any allergies or dietary requirements. Most menu items can be modified to suit individual needs. 15% surcharge applies to food only on public holidays.

EPHING PLAZA  
HOTEL

## SENIORS' SELECTION

All senior main meals include a complimentary glass of soft drink or wine.  
Senior's Card must be presented to wait staff when ordering.

### ENTRÉE

#### Garlic Bread, 6

Warm, oven-baked bread brushed with golden garlic butter for the ultimate starter.

+ Add Bacon, 2

+ Add Cheese, 2

#### Soup of the Day, 9

Chef's freshly prepared daily soup served with warm toasted bread.

### SIDES

#### Side of Vegetables, 5

A fresh, seasonal selection of steamed vegetables, lightly seasoned.

#### Side of Chips, 5

Golden, crispy chips perfect for pairing with any main meal.

### DESSERTS

#### Pavlova (GF), 5

A light, airy pavlova topped with whipped cream and drizzled with mixed berry coulis.

#### Chocolate Mousse (GF), 5

Smooth, rich chocolate mousse, ideal for those craving a decadent finish to their meal.

#### Sticky Date Pudding, 10

Warm, moist pudding drizzled with butterscotch sauce and served with vanilla ice cream.

### MAINS

#### Chicken Schnitzel, 16

Golden crumbed chicken breast served with chips and a fresh garden salad.

#### Fish & Chips (I), 17

Crisp battered barramundi with chips, salad, tartare sauce, and lemon.

#### Lemon Pepper Calamari (I), 17

Calamari lightly seasoned with lemon pepper and fried to golden perfection. Served with garden salad, chips, tartare sauce, and a slice of lemon.

#### Chicken Parmigiana, 18

Crumbed chicken topped with Napoli sauce, ham, and melted mozzarella. Served with salad and chips.

#### Oven-Roasted Chicken Maryland, 18

Juicy roast chicken served with mash, seasonal vegetables, and classic gravy.

#### Beef Spaghetti Bolognese, 18

Classic spaghetti with a rich slow-cooked beef sauce, topped with parmesan.

#### Grilled Fish (I), 19

Grilled barramundi fillet, cooked to tender perfection. Paired with a garden salad, chips, tartare sauce, and a lemon wedge for a hint of citrus.

#### Porterhouse Steak, 26

200g grilled porterhouse cooked to your liking with salad, chips, and your choice of sauce.

EAT, DRINK,  
**EARN**



SCAN QR CODE TO JOIN

## BECOME A MEMBER FOR FREE

### MEMBER BENEFITS

- Earn points on every purchase
- Use your points to discount your food and beverage purchases
- Access to our Member Power Hits
- Access to exclusive giveaways