



# Nightly MENU

PLEASE ORDER AT THE BAR



\* MENU AVAILABLE BETWEEN 7PM\* & 9PM \*

## BREADS

|                                  | 1/2 | Full |
|----------------------------------|-----|------|
| Garlic Bread V VN.....           | \$5 | \$10 |
| Cheesy Garlic Bread V.....       | \$6 | \$11 |
| Bacon & Cheese Garlic Bread..... | \$6 | \$12 |

## ENTREES



### PADDO CHICKEN WINGS

Our secret Spiced Wings served w/ your choice of Blue Cheese Sauce, Smokey BBQ & Lime, or Hot Sauce

|               |      |
|---------------|------|
| 6 Wings.....  | \$15 |
| 12 Wings..... | \$21 |
| 24 Wings..... | \$33 |

### STICKY PORK BELLY

Marinated & Baked Pork Belly w/ Bok Choy & Baby Corn.....\$15

### PANKO CRUMBED CALAMARI

Tender Crumbed Calamari Rings, Lime Aioli & Lemon.....\$17

### CREAMY GARLIC PRAWNS

Sautéed w/ Fresh Garlic, finished w/ White Wine & Cream.... \$15

## PIZZA

### MEAT LOVERS

Pepperoni, Chorizo, Bacon, Ground Beef, Caramelised Onion, Smokey BBQ Sauce, Mozzarella & Cheddar Cheese.....\$26

### TANDOORI CHICKEN

w/ Caramelised Red Onion, Cherry Tomatoes, Roasted Peppers & Garlic Yoghurt.....\$24

### PERI-PERI CHICKEN

w/ diced Bacon, Shallots, sliced Tomato, Baby Spinach & Lime Aioli.....\$24

### HAWAIIAN

Ham, Pineapple & Mozzarella Cheese.....\$20

### VEGETARIAN V

Roasted Sweet Potato, Baby Spinach, Goats Cheese & Toasted Pinenuts.....\$18

## SALADS

### CAESAR SALAD GFO

Baby Cos Lettuce, Croutons, Bacon, Parmesan, Caesar Dressing, Poached Egg, & Anchovies.....\$20  
+ Cajun Chicken.....+\$2  
+ Salt & Pepper Calamari.....+\$2

### TANDOORI PUMPKIN SALAD V

Marinated & Roasted Pumpkin, Lentils, Red Onion, Cherry Tomatoes, Baby Leaves, Crispy Chick Peas & A Garlic Yoghurt dressing.....\$20

## BURGERS + MORE

### THE PADDO BURGER GFO

House-made Beef Patty, Rasher Bacon, Cheddar Cheese, Fried Onion, Tomato, Lettuce & Tomato Relish on a Milk Bun.....\$20  
+ Make it a double decker w/ an extra beef patty.....+\$5

### CLUB SANDWICH GFO

Chicken, Bacon, Cos Lettuce, Tomato, Avocado, Cheese & Aioli on Toast.....\$18

### STEAK SANDWICH GFO

Rib Fillet, Lettuce, Cucumber, Tomato, Beetroot, Grilled Onion, Cheese & BBQ Sauce on Toast.....\$18  
+ Make mine gluten free.....+\$2  
+ Add Beer-Battered Fries.....+\$2

## PARMIES \$30

ALL PARMIES SERVED W/ BEER BATTERED FRIES & SALAD

### THE TRADITIONAL PARMY

Crumbed Chicken Breast w/ Tomato Salsa, Leg Ham & Mozzarella Cheese Blend

### SEAFOOD PARMY

Chicken Schnitzel w/ Salsa, Garlic Prawns & Cheese, topped w/Crumbed Calamari

### CLUB PARMY

Chicken Schnitzel, Sliced Tomato, Avocado, Bacon, Cheese & Béarnaise Sauce



# Nightly MENU

## STEAKS

Each cooked to your liking & served with two of the following:  
Beer-Battered Fries, Potato Mash, Steamed Vegetables  
or Garden Salad

**+ CHOOSE A SAUCE**

*Mushroom, Peppercorn, Bernaise, Dianne, Red Wine Jus (GF)  
or Gravy*

|                                  |      |
|----------------------------------|------|
| PETITE EYE FILLET 200G GFO ..... | \$36 |
| RUMP 400G GFO .....              | \$35 |
| RIB FILLET 300G GFO .....        | \$35 |
| EYE FILLET 250G GFO .....        | \$40 |

## SEAFOOD

### ATLANTIC SALMON GF

Sesame-crusted Salmon Fillet, Oven-baked & served w/ Kipfler Potato, Green Beans, Lime Chili Gremolata & Julienne Salad..... \$33

### BARRAMUNDI GF

Baked w/ Lemon Pepper, served w/ Creamy Mash, Side Salad & Lemon Wedge..... \$31

### SALT & PEPPER CALAMARI GFO

w/ Beer-battered Fries, Garden Salad, Lemon & Tartare..... \$28

### FISH & CHIPS

Crispy battered Flathead, cooked until golden w/ Beer-Battered Chips, Garden Salad, Lemon & Tartare..... \$26

### GARLIC PRAWNS

Lightly sautéed & finished w/ a White Wine & Garlic Cream Sauce, Basmati Rice, Lemon & Salad..... \$24

## MAIN MEALS

### PRAWN & CHORIZO LINGUINI

in a Garlic Cream Sauce, Linguini Pasta & Shaved Parmesan..... \$27

### BANGERS & MASH

House-made Cumberland Sausages, served w/ Creamy Mash, Green Peas & Peppercorn Sauce..... \$25

### GUINNESS PIE

Tender Rump Steak cooked in a rich Guinness Gravy w/ Potatoes, Carrots, Onions & Peas, topped w/ Puff Pastry then  
gbaked until golden. Served w/ your choice of Chips & Salad or Mash & Mushy Peas..... \$26

### LAMB SHANK GF

braised in Red Wine then served on Garlic Mash w/ Seasonal Vegetables & topped w/ a Red Wine Jus..... \$32

### BAKED EGGPLANT V

grilled then oven-baked, filled w/ Bocconcini & Cheery Tomatoes w/ Pomegranate, Rocket & Balsamic Dressing..... \$22

## SIDES

|  | Side | Bowl   |
|--|------|--------|
| Potato Mash V GF .....                             | \$5  |        |
| Seasonal Vegetables V GF .....                     | \$6  |        |
| Beer-Battered Fries V .....                        | \$4  | \$7.50 |
| Sweet Potato Fries V .....                         | \$5  | \$9    |
| Potato Wedges (V) w/ sweet chili & sour cream..... | \$8  |        |
| Beer-Battered Onion Rings V .....                  | \$8  |        |
| Garden Salad V .....                               | \$8  |        |

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*\*Not available at 7:00pm shows  
November & December. All meals may  
contain traces of nuts & seafood.*

★  
MENU  
AVAILABLE  
BETWEEN  
7PM\* & 9PM  
★



I just don't want  
look back and think  
"I could've eaten that"