



Nightly MENU



★
AVAILABLE
BETWEEN
7PM* & 9PM
★

PLEASE ORDER AT THE BAR



BREADS

	1/2	Full
Garlic Bread	\$5	\$10
Cheesy Garlic Bread V	\$6	\$11
Bacon Garlic Bread	\$6	\$12

STEAKS

Each cooked to your liking & served with two of the following:
Beer-Battered Chips, 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	\$34
RUMP 400G GFO	\$34
RIB FILLET 300G GFO	\$34
EYE FILLET 250G GFO	\$39

ENTREES

PADDO CHICKEN WINGS

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

6 Wings	\$14
12 Wings	\$20
24 Wings	\$32

VEGETARIAN NACHOS V

Corn Chips, Jalapeños, Hot Chilli Sauce, Beans, Mozzarella and
Cheddar Cheese, Sour Cream, Guacamole

\$15

TRADITIONAL CRUMBED CALAMARI

Tender Crumbed Calamari Rings, Tartare Sauce & Lemon

\$17

STICKY PORK BELLY

Marinated and baked Pork Belly w/ Bok Choy & Baby Corn

\$15

CREAMY GARLIC PRAWNS

Sautéed w/ Fresh Garlic, finished w/ White Wine & Cream

\$14

PIZZA

MEAT LOVERS

Pepperoni, Chorizo, Bacon, Ground Beef, Caramalised Onion,
Smokey BBQ Sauce, Mozzarella & Cheddar Cheese

\$26

ROASTED CHICKEN

Shaved Chicken, Bocconcini, Cherry Tomatoes, Proscuitto
& Fresh Rocket

\$25

HAWAIIAN

Ham, Pineapple & Mozzarella Cheese

\$20

SALADS

CAESAR SALAD GFO

Baby Cos Lettuce, Croutons, Bacon, Parmesan, Caesar Dressing, Poached Egg, & Anchovies

\$20

+ Cajun Chicken

\$2

+ Salt & Pepper Calamari

\$2

MOROCCAN PUMPKIN SALAD V

Spiced Roasted Pumpkin w/Baby Beetroot, Red Onion & Cherry Tomatoes tossed through Mixed Leaves & Roasted Chickpeas,
drizzled w/ fresh Cucumber Raita

\$20

*Not available at 7.00pm shows November & December.
All meals may contain traces of nuts & seafood.



Nightly MENU



★
AVAILABLE
BETWEEN
7PM* & 9PM
★

PLEASE ORDER AT THE BAR



SEAFOOD

ATLANTIC SALMON GF

Seared Salmon fillet, crushed Chat Potatoes, Broccolini & a fresh Tomato Basil Salsa \$32

BARRAMUNDI GF

Baked w/ Lemon Pepper, served w/ Creamy Mash, Side Salad & Lemon \$30

SALT & PEPPER CALAMARI

w/ Beer-battered Chips, Garden Salad, Lemon & Tartare \$27

FISH & CHIPS

Crispy battered Flathead, cooked until golden w/ Beer-Battered Chips, Garden Salad, Lemon & Tartare \$25

GARLIC PRAWNS

Lightly Sautéed & finished w/ White Wine & Garlic Cream Sauce, Basmati Rice, Lemon & Salad \$23

PARMIES \$29

ALL PARMIES SERVED W/ BEER BATTERED FRIES & SALAD

THE TRADITIONAL PARMY

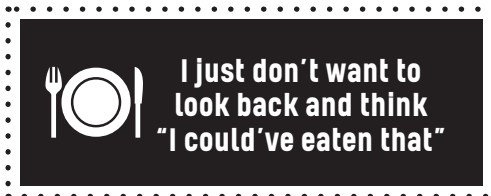
Crumbed Chicken Breast w/ Tomato Salsa, Leg Ham & Mozzarella Cheese Blend

MEXICAN PARMY

Crumbed Chicken Breast w/ Tomato Salsa, Jalapeños, Guacamole, Sour Cream, Corn Chips & Mozzarella Cheese Blend

HAWAIIAN PARMY

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



MAIN MEALS

CHICKEN & CHORIZO LINGUINI

Sautéed Chorizo & strips of Chicken in a Garlic Cream Sauce, tossed through Linguini & finished w/ Shaved Parmesan \$25

BANGERS & MASH

House-made Cumberland Sausages, served w/ Creamy Mash, Green Peas & Peppercorn Sauce \$24

GUINNESS PIE

Tender Rump Steak cooked in a rich Guinness Gravy w/ Potatoes, Carrots, Onions & Peas, topped w/ Puff Pastry then baked until golden. Served w/ your choice of Chips & Salad or Mash & Mushy Peas \$24

RISOTTO V

Fresh house-made Risotto, flavoured w/ Green Peas, Feta & Fresh Mint, drizzle of Olive Oil & Shaved Parmesan \$23

THE PADDO BURGER House-made Beef Patty, Bacon, Cheddar Cheese, Fried Onion, Tomato, Lettuce & Tomato Relish on a Milk Bun \$20

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

+ Beer Battered Fries \$2