

Entrée

Garlic Bread (GFA & V) Add Cheese	9.5 1
Naan Bread (VE) Add Cheese	9.5 1
Bowl Of Steakhouse Chips (V) With Your Choice of Sauce	8.5
Seasoned Wedges (V) With Sweet Chilli Sauce & Sour Cream	10.5
Triple Cheese Arancini Balls (V) With a Basil & Almond Pesto	18
Oysters (GF) Natural Kilpatrick – Bacon, BBQ & Worcestershire Sauce Thai Dressed – Chili & Lime	½ Doz Doz 25 / 48

Salads

Pumpkin & Walnut Salad (GF & VE) With Roast Pumpkin, Rocket, Walnut & Chickpeas with Balsamic & Agave Syrup Dressing	18 / 25
Caesar Salad (GFA) Cos Lettuce, Bacon, Parmesan, Croutons & Boiled Egg Add Chicken Add Prawns	18 / 25 4.5 6.5
Chargrilled Halloumi Salad (GF & V) On a Mediterranean Salad with Balsamic Dressing	19 / 26
Crispy Thai Beef Salad On a Fresh Garden Salad with Bean Shoots & Topped with Crispy Rice Noodles	19 / 26
Spicy Wild Prawns On Crusty Bread with Guacamole, Smokey Chipotle Mayonnaise & Lime Wedges, Served With a Fresh Garden Salad	21 / 29

Sides

Garden Salad (GF)	3
Vegetables (GF)	4
Sweet Potato Mash (GF)	4
Jasmine Rice (GF)	3

Pub Favourites

To include garden salad or vegetables with main meal is additional \$1.50

500gm Monster Rump Steak (GFA) With Steakhouse Chips & Your Choice of Sauce	47
350gm American T-Bone (GFA) With Steakhouse Chips & Your Choice of Sauce	51
Beef Schnitzel With Steakhouse Chips & Your Choice of Sauce	18 / 25
Chicken Schnitzel With Steakhouse Chips & Your Choice of Sauce	18 / 25
Butterfish Grilled (GF), OR Battered With Steakhouse Chips, Lemon Wedges & Tartare Sauce	18 / 25
Salt & Pepper Squid With Steakhouse Chips, Lemon Wedges & Sweet Chili Sauce	21 / 28
Crumbed Wild Prawns With Steakhouse Chips, Lemon Wedges & Tartare Sauce	25 / 37
Creamy Garlic Wild Prawns (GF) With Steamed Jasmine Rice	25 / 37
Seafood Basket Battered Butterfish, Crumbed Wild Prawns, Salt & Pepper Squid, With Steakhouse Chips, Lemon Wedges & Tartare Sauce	36

Sauces

Rich Brown Gravy, Creamy Mushroom, Green Peppercorn, Whiskey Dianne, Hollandaise, Red Currant Herb Jus (GF)

Toppings

Parmigiana (GF) Napolitana Sauce & Mozzarella Cheese	4
Hawaiian (GF) Napolitana Sauce, Ham, Pineapple & Mozzarella Cheese	5
Mexican (GF) Napolitana Sauce, Chorizo, Jalapeno & Mozzarella Cheese	5
Legend (GF) Bacon Rasher & Creamy Garlic Prawns	10

Seasonal

Cajun Porterhouse Steak (GF) With Sweet Potato Mash, Baby Spinach & Garlic Herb Butter	43.5
Pork Scotch Fillet (GF) With Steakhouse Chips & Your Choice of Sauce	33
Bush Spiced Kangaroo With Sweet Potato Mash, Baby Spinach & Red Currant Jus	31
Sunset Chicken Breast (GF) Thai Marinated Served with Baby Spinach, Steamed Jasmine Rice & Mango Chili Sauce	31
Grilled Atlantic Salmon (GF) With a Mixed Green Salad, Sweet Roasted Walnuts & Balsamic Dressing	37
Chili Prawn Linguine With Garlic Butter & Served with Crusty Bread	37
Satay Chicken Stir-Fry Asian Vegetables with Peanut Satay Sauce, on Jasmine Rice with Crispy Shallots	29
Chicken & Chorizo Risotto (GF) With Baby Spinach & Pumpkin in a Creamy Garlic, White Wine & Basil Pesto Sauce, Topped with Parmesan Cheese	26
Linguine Ratatouille (V) Sauteed Zucchini, Eggplant, Capsicum & Red Onion in a Napolitana Sauce with Parmesan Cheese & Fried Capers	25
Open Shawarma Wrap Warm Flat Bread with Middle Eastern Spiced Lamb, Tahini Dressed Salad & Steakhouse Chips	27

Kids Menu

For Children 12 years and Under Only

Chicken Nuggets With Steakhouse Chips & Tomato Sauce	10
Napolitano Linguine With Grated Mozzarella Cheese	10
Butterfish Grilled (GF), OR Battered With Steakhouse Chips & Tomato Sauce	10
Beef OR Chicken Schnitzel With Steakhouse Chips & Tomato Sauce	10

(GF) Gluten Free | (GFA) Gluten Free Available
(V) Vegetarian | (VE) Vegan

Pizza's

12-inch Bases

Hawaiian (GFA) Ham & Pineapple on a Napolitano & Mozzarella Base	22
BBQ Chicken (GFA) Chicken, Ham, Red Onion, Pineapple & Tomato on a BBQ & Mozzarella Base	26
Margherita (GFA & V) Cherry Tomatoes & Bocconcini on a Napolitano & Mozzarella Base	22
Supreme (GFA) Olives, Mushrooms, Roasted Capsicum, Red Onion, Chorizo, Pepperoni & Anchovies on a Napolitano & Mozzarella Base	27
Greek Lamb & Fetta (GFA) Kalamata Olives, Red Onion, Roasted Capsicum, Baby Spinach on a Napolitano & Mozzarella Base, Topped with Tzatziki	29
Mexican (GFA) Ham, Pepperoni, Red Onion, Capsicum, Chilli & Jalapenos on a Napolitano & Mozzarella Base	26
Seafood (GFA) Wild Prawns, Squid, Atlantic Salmon, Baby Spinach, Red Onion & Cherry Tomatoes on a Napolitano with Mozzarella Base, Topped with Basil Pesto	31
Gluten Free Base	3
Dairy Free Cheese	2
Additional Toppings	From 2

Lunch Specials

12PM - 2PM

Beef Burger Beef Pattie, Cheese, Tomato, Lettuce, Beetroot with Tomato Chutney & Steakhouse Chips	17
Mexican Nachos (GF) Corn Chips, Mozzarella Cheese, Spicy Salsa, Guacamole & Sour Cream	15
Loaded Hot Dog Bacon, Mozzarella Cheese, Onion, Tomato Sauce, Mustard & Steakhouse Chips	15
Fish Fillet Salad Wrap With Avocado Herb Dressing & Served With Hash Browns	16

Kids Dessert

Vanilla Ice Cream (GF) With your choice of Topping Chocolate (GF), Strawberry (GF), Caramel (GF) Nuts OR Sprinkles	5
Frog on the Pond Freddo Frog, Jelly, Sprinkles & Ice Cream	5

Dessert

Spiced Apple & Quandong Pudding With Macadamia Ice Cream	12.5
White Chocolate Brownie With Wattle Seed Ice Cream, White Chocolate Ganache & Fresh Strawberries	12.5
Brandy Snap Basket (GF) With Boysenberry Ice Cream & Mixed Berries in Agave Syrup	12.5
Biscoff Cheesecake With Chantilly Cream & Biscoff Biscuit	12.5
Nut Sundae (GFA) With Crushed Nuts, Wafers & Your Choice of Topping; Chocolate (GF), Caramel (GF), Strawberry (GF)	10
Affogato (GF) Vanilla Ice Cream & a Shot of Espresso	6
Add Liquor Baileys Kahlua Frangelico	6

Check out our

Wine List



BERRI HOTEL BISTRO

Lunch
12pm – 2pm

Dinner
Sunday to Thursday, 6pm – 8pm
Friday & Saturday, 6pm – 8.30pm

Eat Local | Support Local

15% Surcharge on Public Holidays