Entrée

14

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14

Garlic Bread (GFA & V) Add Cheese

Naan Bread (VE) Add Cheese

Bowl Of Chips (V) With Your Choice of Sauce

Wedges (V) With Sweet Chilli Sauce & Sour Cream

Bruschetta (V & GFA) Tomato, Red Onion, Basil & Crumbled Fetta Dressed with Balsamic Glaze

Green Curry Chicken (GF) With Jasmine Rice & Julienne Vegetables

Peking Duck Spring Rolls On Asian Salad with Chilli Plum Dipping Sauce

Pumpkin & Goats Cheese Arancini (V) On Basil Pesto with Shaved Parmesan

Oysters (GF) Natural Kilpatrick – Bacon, BBQ & Worcestershire Sauce

Childrens Menu

For Children 12 years and Under Includes a FREE Soft Drink or Juice

Chicken Nuggets With Chips & Tomato Sauce

Ham & Cheese Pizza Ham on a Napolitano & Mozzarella Base

Butterfish Grilled (GF), OR Battered With Chips & Tomato Sauce

Chicken Schnitzel With Chips & Tomato Sauce

Beef Schnitzel With Chips & Tomato Sauce

Beef Croquettes With Chips & Tomato Sauce

Pub Favourites

	10 2	400gm Grain Fed Rump Steak ^(GFA) With Chips, Salad or Vegetables & Your Choice of Sauce	44 Half / Full
		Beef Schnitzel With Chips, Salad or Vegetables & Your Choice of Sauce	19 / 28
	Small / Large 5 / 10	Chicken Schnitzel With Chips, Salad or Vegetables & Your Choice of Sauce	19 / 28
	12	Butterfish Grilled ^(GF) , OR Battered With Chips, Salad or Vegetables, Lemon Wedges & Tartare	20 / 30 Sauce
	16	Salt & Pepper Squid With Chips, Salad or Vegetables, Lemon Wedges & Garlic A	20 / 30 Nioli
	18	Crumbed Prawns With Chips, Salad or Vegetables, Lemon Wedges & Tartare	24 / 37 Sauce
	18	Seafood Basket Battered Butterfish, Crumbed Prawns, Salt & Pepper Squid, With Chips, Salad or Vegetables, Lemon Wedges & Tartare	37 Sauce
1	18 /2 Doz / Full Doz 25 / 50	BH Burger With your choice of; Angus Beef Patty, Southern Fried Chicken Tenderloins OR Plant Based Patty ^(V) Damper Bun, Lettuce, Cheese, Tomato & Special Burger Sa with Chips	26 uce

Salads

Warm Pumpkin & Walnut Salad (GF & VE) With Roast Pumpkin, Mixed Greens, Cherry Tomatoes, Cucu Walnut & Chickpeas with Balsamic Dressing	Half / Full 18 / 25 mber,
Caesar Salad (GFA) Cos Lettuce, Bacon, Parmesan, Croutons & Boiled Egg Add Grilled Chicken Tenderloins (3) Add Steamed Wild Prawns (5)	18 / 25 5 7
Honey Mustard Chicken Cobb Salad Mixed Greens, Avocado, Grilled Chicken Tenderloins, Cucu Cherry Tomatoes, Pickled Cabbage, Boiled Egg & Bacon	28 mber,
Asian Spiced Prawn Skewer Salad On Mixed Greens with Cherry Tomato, Cucumber, Bean She Spring Onion, Roasted Capsicum, Soba Noodles & Coriand Ginger Lime Dressing	and the second sec

Roast Pumpkin With Baby Spino

Laksa Bowl Prawn & Chicken Rice Noodles, Bok

Tuscan Baked C On Risoni with Pa & Hollandaise Sau

Plain Gravy, Creamy Mushroom, Green Peppercorn, Dianne, Hollandaise, Garlic & Herb Compound Butter, Garlic Aioli

Parmigiana (GF) Napolitana Sauce

Hawaiian (GF) Napolitana Sauce & Mozzarella Che

Mexican (GF) Napolitana Sauce & Mozzarella Che

Kilpatrick (GF) Bacon Rasher, BB & Mozzarella Che

Legend (GF) Bacon Rasher & Creamy Garlic Prawns

Chefs Choice

Roast Pumpkin Gnocchi ^(V) With Baby Spinach, Garlic Cream Sauce & Pinenut Crum	32 ble
Laksa Bowl Prawn & Chicken Breast with Julienne Vegetables, Rice Noodles, Bok Choy & Bean Shoots in Spicy Coconut Soup	34
Chicken Pad Thai With Bean Shoots, Egg, Crushed Peanuts & Rice Noodles with Sweet, Savory & Sour Sauce	34
Tuscan Baked Chicken Breast On Risoni with Panino Vegetables, Baby Spinach & Hollandaise Sauce	34
Peppered Kangaroo Fillet (GF) Chargrilled & Served with Broccolini, Potato Terrine & Quandong Port Jus	38
Pulled Beef Cheek Rigatoni In a Rich Red Wine, Tomato & Herb Sauce	38
Chargrilled Lamb Rump With Minted Pea Puree, Potato Terrine & Jus	38
Oven Baked Saltwater Barramundi Served on Ancient Grains & Baby Spinach, topped with Sweet & Sour Pickled Julienne Vegetables & Charred Lime	40

Sauces

\$3 each

Toppings

e & Mozzarella Cheese	5
e, Virginian Ham, Pineapple Rings eese	6
e, Chorizo, Jalapeno eese	8
3Q & Worcestershire Sauce eese	8
	12

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

Pizza 12-inch Base

Hawaiian (GFA) Ham & Pineapple on a Napolitano & Mozzarella Base

BBQ Chicken (GFA) Chicken, Bacon, Red Onion, Pineapple & Cherry Tomato on a BBQ & Mozzarella Base

Supreme (GFA)

Olives, Mushrooms, Roasted Capsicum, Red Onion, Chorizo, Pepperoni, Ham & Anchovies on a Napolitano & Mozzarella Base

Mexican (GFA)

Ham, Pepperoni, Red Onion, Capsicum, Chilli & Jalapenos on a Napolitano & Mozzarella Base

Vegetarian (GFA & V)

Cherry Tomatoes, Pumpkin, Spinach, Red Onion, Mushrooms & Roast Capsicum on a Napolitano & Mozzarella Base

Gluten Free Base	
Dairy Free Cheese	
Additional Toppings	

Sides

Garden Salad (GF & VE) Vegetables (GF & VE) Jasmine Rice (GF & VE)

Children's Dessert

Vanilla Ice Cream (GF) With your choice of Topping Chocolate (GF), Strawberry (GF), Caramel (GF) Nuts OR Sprinkles

Snakes Alive

23

26

26

26

26

3

2

3

3

3

From 2

On Fire Engine Jelly with 100's & 1000's & Vanilla Ice Cream

The Ultimate Sundae

Rainbow Ice Cream, M&M's, Marshmallows & Chocolate Wafer

Dessert

Warm Churros In Cinnamon Sugar with Salted Caramel & Chocolate Dipping Sauces & Strawberries	15
Sticky Date Pudding With Butterscotch Sauce & Vanilla Ice Cream	15
Tiramisu Lady Sponge Fingers Dipped in Coffee Liqueur with Mascarpone, Whipped Cream & Cocoa Powder	15
Choc Malteser Cheesecake With Whipped Cream & Strawberries	15
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	8

6

6

8



BERRI HOTEL BISTRO

Lunch 12pm – 2pm

Dinner

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

15% Surcharge on Public Holidays