



## feeling pekish... something to start or share

<b>garlic bread</b> crusty warm bread   garlic butter gf avail \$1.50 add cheese \$2.00	<b>\$8</b>
<b>soup of the day</b> gf avail \$1.50 house made soup   warm roll   butter	<b>snr \$7 \$9</b>
<b>pekish calamari</b> gf avail – pan fried paw paw salsa   lime   ginger   coriander salsa	<b>\$15</b>
<b>warmed green &amp; kalamata olives</b> crusty warm bread	<b>\$9</b>
<b>trio of dips</b> torn turkish bread   crackers	<b>\$16</b>
<b>chips w tomato sauce</b> <b>or naughty chips</b> add melted cheese   bacon   gravy \$3.00	<b>\$8</b>
<b>salted barramundi croquettes   lemon aioli</b>	<b>\$14</b>
<b>herb crumbed zucchini &amp; eggplant fries</b> veg romesco sauce	<b>\$14</b>
<b>antipasto board</b> cured meats   olives   house made pickles   charred vegetables   brie cheese olive oil & balsamic   torn bread   crackers   daily dip add 'peel the lid' cuca imported Spanish sensations: mussels   tuna   sardines \$6.00 each	<b>\$34</b>
<b>tiger prawn skewers</b> gf avail \$1.50 individually skewered prawns   garlic + semi dried tomato butter   crusty bread	<b>\$22</b>
<b>portarlington mussels</b> gf avail \$1.50 local mussels in a tomato broth w chilli   garlic   lemon zest   fresh basil   crusty bread	<b>\$14</b>
<b>rose harissa lamb koftas</b> spiced lamb koftas   tzatziki   pita bread	<b>\$16</b>
<b>fried chicken wings</b> chicken wings coated in either BBQ sauce or Buffalo hot sauce w ranch dressing	<b>\$15</b>

**LUNCH: Monday – Sunday 12pm to 3pm**

**DINNER: Monday – Sunday 5pm to 8.30pm**

\*kitchen open all day Saturday & Sunday - 9pm and bar open all day Friday 12pm – 9pm

**\*15% surcharge applies on Public Holidays**



# mains

<b>chicken scaloppini</b> <sup>gf</sup> creamy mushroom sauce   broccolini   spring onion   garlic   mashed potato	<b>\$28</b>
<b>roast of the day</b> <sup>gf</sup> roast vegetables   peas   traditional condiments   gravy	<b>\$24</b>
<b>calamari</b> <sup>gf avail</sup> – pan fried w desiree potatoes moroccan spice   beer battered chips   garden salad	<b>\$25</b>
<b>beer battered/grilled barramundi</b> <sup>gf avail</sup> – pan fried w desiree potatoes beer battered chips   garden salad   house tartare   lemon	<b>\$25</b>
<b>steak sandwich</b> porterhouse steak   spicy beetroot remoulade   baby spinach   sliced tomato brie cheese   caramelised onion   beer battered chips	<b>\$25</b>
<b>slow cooked american style pork ribs</b> ½ rack <b>\$21</b>   full rack <b>\$32</b> beer battered chips   onion rings   garden salad	
<b>chicken parmigiana</b> house crumbed chicken breast   napoli   ham   cheese   beer battered chips garden salad	<b>\$25</b>
<b>chicken schnitzel</b> house crumbed chicken breast   beer battered chips   garden salad   gravy	<b>\$25</b>
<b>porterhouse</b> <sup>gf</sup> fennel, apple + rocket salad   hand cut desiree potatoes   red wine jus	<b>\$32</b>
<b>beef &amp; bacon burger</b> beef mince infused w bacon dust   warmed milk bun   salad mix   tomato cheddar cheese   secret burger sauce   beer battered chips	<b>\$26</b>
<b>portarlington mussels</b> <sup>gf avail \$1.50</sup> local mussels in a tomato broth w chilli   garlic   lemon zest fresh basil   crusty bread	<b>\$24</b>
<b>twice cooked pork belly</b> <sup>gf</sup> caprese salad   rosti   apple marmalade	<b>\$32</b>
<b>crispy skin salmon fillet</b> <sup>gf</sup> coconut rice   mango salsa   asparagus spears	<b>\$31</b>



# *pasta salad pizza*

<b>seafood linguine</b>	<b>\$29</b>
scallops   calamari   prawns   mussels   barramundi   ½ moreton bay bug   confit tomatoes   white wine   chilli   garlic   basil oil	
<b>roasted pumpkin &amp; sage risotto</b> <sup>gf</sup>   <sup>veg</sup>	<b>\$24</b>
roasted pumpkin   sage   baby spinach add chicken \$4   add chorizo \$4	
<b>aglio e olio</b>	<b>\$25</b>
spaghetti   pork belly   bacon   garlic   chilli   basil   cherry tomatoes   olive oil	
<b>creamy pesto gnocchi</b> <sup>veg</sup>	<b>\$24</b>
asparagus spears   roasted pumpkin   baby spinach   creamy pesto sauce	
<b>chicken bang bang salad</b> <sup>gf</sup>	<b>\$25</b>
chicken tenders poached in chicken stock   lime leaf   coriander   garlic ginger   thinly sliced red cabbage   shredded carrot   sesame seeds   mixed leaf red onion   avocado   mango   zesty lemon dressing	
<b>brown rice &amp; quinoa salad</b> <sup>gf</sup>   <sup>veg</sup>	<b>\$22</b>
confit confit tomatoes   rocket   feta   red onion   pomegranate seeds baby spinach   avocado   zesty lemon dressing add chicken \$4	
<b>tomato</b>   bocconcini   basil <sup>veg</sup>	<b>\$17</b>
<b>bbq chicken</b>   smokey bacon   red onion   2 cheese mix	<b>\$19</b>
<b>roasted pumpkin</b>   bocconcini   red capsicum   chilli   basil <sup>veg</sup>	<b>\$17</b>
<b>spicy salami</b>   bocconcini   confit cherry tomatoes	<b>\$18</b>
<b>prosciutto</b>   garlic   mushrooms   confit cherry tomatoes bocconcini   truffle oil	<b>\$19</b>

## *on the side*

*all \$7*

broccolini w almond flakes  
garden salad

parisian mash  
hand cut desiree potatoes  
w chilli coriander salt



## something sweet

**devonshire tea** **\$14**

two warmed buttermilk scones | raspberry jam | double cream

**sorbet trio** **\$12**

peach | passionfruit | mango

**pavlova** <sup>gf</sup> **\$12**

mixed berry coulis | double cream

**sticky date pudding** **\$13**

butterscotch sauce | vanilla ice cream

**chocolate ganache & raspberry tart** **\$15**

white chocolate ruffles | raspberry coulis | double cream

*dessert and coffee special* **\$12**

choice of sticky date | pavlova | chef's dessert special

**kids 2 course menu** **\$15**

under 13 years

**fish** | chips <sup>gf avail</sup> – grilled w desiree potatoes

**pizza** | tomato | cheese | chips <sup>gf base avail</sup> w desiree potatoes

**penne napoli** | parmesan

**crumbed chicken tenders** | chips

**chicken parma** | chips

**dessert**

**vanilla ice cream**

chocolate | strawberry or caramel topping



# seniors menu

## 2 courses \$19pp

### mains

#### **chicken scaloppini** <sup>gf</sup>

creamy mushroom sauce | broccolini | spring onions | garlic  
mashed potato

#### **roast of the day** <sup>gf</sup>

roast vegetables | peas | traditional condiments | gravy

#### **calamari** <sup>gf avail</sup> – pan fried w desiree potatoes

moroccan spice | beer battered chips | garden salad

#### **beer battered / grilled barramundi** <sup>gf avail</sup> – pan fried w desiree potatoes

beer battered chips | garden salad | house tartare | lemon

#### **chicken parmigiana**

house crumbed chicken breast | napoli | ham | cheese | beer battered  
chips | garden salad

#### **chicken schnitzel**

house crumbed chicken breast | beer battered chips | garden salad | gravy

### desserts

**pavlova** | mixed berry coulis | cream <sup>gf</sup>

**sticky date pudding** | butterscotch sauce | vanilla ice cream

**chef's dessert special**

*contact us for your next gathering*

e : [functions@pekish.com.au](mailto:functions@pekish.com.au) m: Amie 0408 555 822

lunches or dinners for seniors / group meetings or special occasions

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