THE CAULIFLOWER HOTEL

STARTERS AND SHARES		\$15 CLASSIC PIZZAS	
GARLIC BREAD (V)	\$9	PEPPERONI	
Oven baked milk hot dog bun smothered		House tomato based pizza sauce, crispy pepperoni,	
in house made garlic and herb butter		tasty cheese and mozzarella	
ADD CHEESE \$3		HAWAIIAN House tomato based pizza sauce, double smoked ham,	
SALT AND PEPPER SZECHUAN SQUID (GF)	\$21	pineapple, tasty cheese and mozzarella	
Fried in seasoned rice flour, Szechuan seasoning, sea salt and pepper with garlic aioli and a lime wedge		VEGETARIAN (V)	
FRIED BUFFALO CHICKEN WINGS (GF) 10 pieces	\$18	House tomato based pizza sauce, capsicum, cherry tomato, mushroom, olives, tasty cheese and mozzarella	
Your choice of NAKED, BBQ or Franks Red Hot sauce with house	410		
made blue cheese dipping sauce		BURGERS & SAMBOS	
CRISPY BUFFALO CAULIFLOWER BITES (V) 10 pieces	\$16	PAYMEN - N. M.O.M.K.E.VIP	
Your choice of NAKED, BBQ or Franks red hot sauce with house		CLASSIC CHEESE BURGER Grilled beef patty on a milk bun with American cheese, onion,	\$22
made blue cheese dipping sauce	3-4	pickles, house burger sauce, served with skinny fries	
DUCK SPRING ROLLS (4 pieces)	\$18	THE AUSSIE BEEF BURGER	\$27
House made duck spring rolls served with spicy hoisin sauce	ER 24	Beef patty, bacon on a milk bun with American cheese, egg, tomato, beetroot, pineapple, onion pickle, lettuce, house mayocue	
SWEET POTATO WEDGES (GF) (V) Served with sweet chilli sauce and sour cream	\$16	sauce, served with skinny fries	
		ROASTED CAULIFLOWER AND QUINOA BURGER (V)	\$20
SHOESTRING FRIES (GF) (V) Served with house made garlic aioli	\$11	Roasted cauliflower and quinoa patty on a milk bun with American cheese, tomato, onion, baby cos lettuce, sriracha mayo,	
Served with house made game droit		served with skinny fries	
TACOS		BUTTERMILK FRIED CHICKEN BURGER	\$22
		Buttermilk fried chicken on a milk bun with slaw, American cheese, chipotle mayo, pickles, served with skinny fries	
Served on a tortilla or in a lettuce cup (GF option)		STEAK SAMBO	\$28
MEXICAN VEGGIE GARDEN (V) (VG in lettuce cup)	\$8	Marinated and tenderised rump steak on sourdough with tomato,	720
Marinated and roasted cauliflower florets, shredded lettuce,		fried onion, wild rocket, house smokey tomato relish, seeded mustard mayo, served with skinny fries	
guacamole, Pico de Gallo with aioli			
FALAFEL (V) (VG in lettuce cup)	\$9	ADD-ONS: EXTRA PATTY \$4, EXTRA CHEESE \$2	
House made falafel, guacamole, wild rocket, topped with tahini and pineapple salsa (GF OPTION NOT AVAILABLE)		CLASSICS	
LOLITA'S CARNITAS	\$9	CLASSICS	
Slow braised smokey pork shoulder, wild rocket, pineapple salsa		CHICKEN SCHNITZEL	\$24
CARNE ASADA	\$9	House crumbed panko chicken schnitzel served with lemon, chips and salad (or mash and veg for an additional \$3) with	
Marinated and grilled beef steak, wild rocket, pineapple salsa		a choice of gravy, mushroom or pepper sauce (extra sauce \$2)	
with wedge of lime		CHICKEN PARMIGIANA	\$26
TACOS DE PESCADO	\$9	House crumbed panko schnitzel topped with double smoked ham, Napoletana sauce, tasty and mozzarella cheese (or mash and veg	
House battered flathead fish, shredded lettuce, guacamole, Pico de Gallo, tartare sauce (GF OPTION NOT AVAILABLE)		for an additional \$3)	
	*0	BARRAMUNDI FILLET	\$25
MAMA'S SECRET CHICKEN Buttermilk marinated chicken thigh, shredded lettuce, guacamole	\$9	Pan seared barramundi fillet with garlic mash, lemon butter sauce, charred broccolini, and lemon wedge (extra sauce \$2)	
Pico de Gallo, chipotle sauce		BEER BATTERED FISH AND CHIPS	\$22
		House battered fried flathead fillets with fries, salad,	
\$16 QUESADILLAS		tartare sauce and a lemon wedge	
Your choice of any 2 quesadillas, all served with avocado sau	ce	CHILLI PRAWN SPAGHETTI Tiger prawns, garlic, chilli, preserved lemon,	\$25
BEEF CON CARNE QUESADILLA		cherry tomato, wild rocket and parmesan	400
Beef con carne, salsa, sweetcorn, jalapeño salsa,		LAMB RAGU Tender, slow-braised lamb simmered in a rich red wine sauce,	\$23
mozzarella, tasty cheese		served with pappardelle pasta, fresh parsley, and parmesan	
PULLED PORK CARNITAS QUESADILLA		BANGERS AND MASH	\$20
Slow-braised pulled pork, salsa, sweetcorn, jalapeño salsa, mozzarella, tasty cheese		Beef sausage, served with creamy garlic mash, buttered beans and onion gravy	
CHIPOTLE CHICKEN QUESADILLA		CHICKEN AND LEEK PIE	\$20
Chipotle chicken, salsa, sweetcorn, jalapeño salsa,		Golden pastry filled with tender chicken and leek, served with	
mozzarella, tasty cheese		creamy garlic mash, butter beans and onion gravy	
VEGE QUESADILLA		NACHOS Beans, pulled pork or spiced chicken or beef con carne with	
Roasted seasonal vegetables, salsa, sweetcorn,		guacamole, sour cream, pico de galo and jalapeño	
jalapeño salsa, mozzarella, tasty cheese		MEXICAN BEAN (V) \$20 - PULLED PORK \$22 FRIED CHICKEN \$22 - BEEF CON CARNE \$23	

V (Vegetarian) | GF (Gluten Free) | VG (Vegan Option Available)
Please note: A surcharge applies on Sundays and Public Holidays.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shell fish and gluten.

THE CAULIFLOWER HOTEL

\$18

FROM THE GRILL

250 GRAM RUMP STEAK \$34

300 GRAM T-BONE ANGUS STEAK \$37

All served with salad and skinny fries

(or mash and veg for an additional \$3) with your choice of gravy, mushroom, or pepper sauce EXTRA SAUCE \$2

SALAD AND BOWLS

CHICKEN SCHNITZEL CAESAR SALAD \$22
Baby cos lettuce topped with crispy bacon, boiled egg, croutons,

Baby cos lettuce topped with crispy bacon, boiled egg, croutons, parmesan cheese, and house Caesar dressing

BANG BANG CHICKEN POKE BOWL
Brown rice topped with Asian slaw, cucumber, kale, edamame, baby cos lettuce, sweet corn, and Bang Bang sauce

BANG BANG CAULIFLOWER POKE BOWL (V)
Brown rice topped with Asian slaw, cucumber, kale, edamame, baby cos lettuce, sweet corn, and Bang Bang sauce

\$8 SIDES

CHARRED BROCCOLINI (VG, GF)

With lemon vinaigrette dressing

MARKET VEGETABLES (V, GF)

With herbed butter

CREAMY MASH (V, GF)

With garlic butter

CAULIFLOWER MAC AND CHEESE (V)

Topped with crispy garlic pangrattato

KALE SLAW (V, GF)

With herbed aioli

GARDEN SALAD (VG, GF)

Green salad, cucumber, tomato, carrot, Greek salad dressing

\$13 KIDS MENU

KID'S BOLO

Spaghetti with bolognese sauce and parmesan

LIL SCHNITTY

House crumbed panko schnitzel with chips, salad, aioli and a lemon wedge

LIL FISH AND CHIPS

House battered flathead fillet with chips, salad, tartare and a lemon wedge

SOMETHING SWEET

TIRAMISU \$15
Topped with rasberry coulis
RUSTIC DOUBLE CHOCOLATE BROWNIE \$15

Served with vanilla gelato and macadamia crumble

VANILLA OR CHOCOLATE GELATO

PER SCOOP \$3

MONDAY TO FRIDAY 12-3PM

\$12 LUNCH SPECIALS

CHOICE OF:

CAULIFLOWER MAC & CHEESE SPAGHETTI BOLOGNESE CHEESE BURGER & CHIPS SCHNITZEL BURGER & CHIPS

DAILY SPECIALS

MONDAY

(5pm-9pm)

\$18 Rump Steak

served with skinny fries & salad (or mash and veg for \$3) with your choice of gravy, mushroom, or pepper sauce (extra sauce \$2)

TUESDAY

(5pm-9pm)

\$16 Curry Of The Week

WEDNESDAY

(5pm-9pm)

\$6 Tacos - Min. order 2

Option of Pork, Fish, Cauliflower, Falafel or Chicken (extra \$1) & Steak (extra \$2)

THURSDAY

(5pm-9pm)

\$18 Chicken Schnitty

(or make it a Parmi for +\$3)

served with skinny fries & salad (or mash and veg for \$3) with your choice of gravy, mushroom, or pepper sauce (extra sauce \$2)

SATURDAY

\$12 Bacon & Egg or Beef Sausage & Egg Roll

(11am-3pm)

Served on a milk bun with rocket, tomato chutney, and choice of BBQ or aioli sauce

\$16 lkg Buffalo Wings | \$1 Buffalo Wings

(12pm - 5pm)

Your choice of NAKED, BBQ or Franks red hot sauce with house made blue cheese dipping sauce

SUNDAY

\$12 Bacon & Egg or Beef Sausage & Egg Roll

(11am-3pm)

Served on a milk bun with rocket, tomato chutney, and choice of BBQ or aioli sauce

\$22 Sunday Pork Roast

(12pm to 9pm)

Pork roast served with roasted seasonal vegetables, apple relish, gravy, and Yorkshire pudding

WEEKEND BOTTOMLESS

(11:30am-4:30pm)

Steak & Frites with Tiramisu \$79pp Upgrade to Spritz Package \$99pp

Bottomless fries & drinks for 1.5 hrs. Includes wine, beers, and non-alcoholic options. Spritz Package includes Aperol & Limoncello Sprtiz

Mexican Feast & Bottomless Margaritas \$89pp

Includes a Mexican Set-Menu, bottomless Margaritas, wine, beers, and non-alcoholic options - all you can drink for 1.5 hrs

RSA IN PRACTICE - DRINK RESPONSIBLY

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