

THE CAULIFLOWER HOTEL

STARTERS AND SHARES

GARLIC BREAD (V)

Oven baked milk hot dog bun smothered in house-made garlic and herb butter

ADD CHEESE \$3

SALT AND PEPPER SZECHUAN SQUID (GF)

Fried in seasoned rice flour, Szechuan seasoning, sea salt and pepper with garlic aioli and a lime wedge

FRIED BUFFALO CHICKEN WINGS (GF) 10 pieces

Your choice of NAKED, BBQ or Franks Red Hot sauce with house-made blue cheese dipping sauce

MINI LAMB GYROS (x2)

Spiced lamb patties, Greek salad, Tzatziki, Dukkah and spiced marinated feta, topped with shoestring fries

DUCK SPRING ROLLS (4 pieces)

House-made duck spring rolls served with spicy hoisin sauce

SWEET POTATO WEDGES (V)

Served with sweet chilli sauce and sour cream

SHOESTRING FRIES (GF) (V)

Served with house-made garlic aioli

TACOS

Served on a tortilla or in a lettuce cup (GF option)

MEXICAN VEGGIE GARDEN (V) (VG in lettuce cup)

Marinated and roasted cauliflower florets, shredded lettuce, guacamole, pico de gallo with garlic aioli

FALAFEL (V) (VG in lettuce cup)

House-made falafel, guacamole, wild rocket, topped with tahini sauce and pineapple salsa (GF OPTION NOT AVAILABLE)

LOLITA'S CARNITAS

Slow braised smoked pulled pork shoulder, wild rocket, guacamole, pineapple salsa

CARNE ASADA

Marinated grilled beef steak, wild rocket, pineapple salsa, lime wedge

TACOS DE PESCADO

Battered flathead fish, shredded lettuce, guacamole, pico de gallo, tartare sauce
(GF OPTION NOT AVAILABLE)

MAMA'S SECRET CHICKEN

Buttermilk marinated chicken thigh, shredded lettuce, guacamole, pico de gallo, chipotle sauce

\$16 QUESADILLAS

Your choice of any 2 quesadillas, all served with avocado sauce

BEEF CON CARNE QUESADILLA

Beef con carne, sweetcorn, mozzarella, tasty cheese, jalapeño salsa

PULLED PORK CARNITAS QUESADILLA

Slow-braised pulled pork, sweetcorn, mozzarella, tasty cheese, jalapeño salsa

SOUTHERN FRIED CHICKEN QUESADILLA

Southern fried chicken, sweetcorn, mozzarella, tasty cheese, jalapeño salsa

VEGE QUESADILLA

Roasted seasonal vegetables, sweetcorn, mozzarella, tasty cheese, jalapeño salsa

\$15 CLASSIC PIZZAS

PEPPERONI

House-made tomato based pizza sauce, crispy pepperoni, tasty cheese and mozzarella

HAWAIIAN

House-made tomato based pizza sauce, double smoked ham, pineapple, tasty cheese and mozzarella

VEGETARIAN (V)

House-made tomato based pizza sauce, capsicum, cherry tomato, mushroom, olives, tasty cheese and mozzarella

BURGERS & SAMBOS

CLASSIC CHEESE BURGER

\$22

Grilled beef patty on a milk bun with American cheese, onion, pickles, house-made burger sauce, served with shoestring fries

THE AUSSIE BEEF BURGER

\$28

Grilled beef patty on a milk bun with American cheese, onion, pickles, fried egg, house-made burger sauce, sliced beetroot, baby cos, crispy bacon, pineapple, served with shoestring fries

BUTTERMILK FRIED CHICKEN BURGER

\$22

Buttermilk fried chicken on a milk bun with slaw, American cheese, chipotle mayo, pickles, served with shoestring fries

STEAK SAMBO

\$28

Marinated and tenderised rump steak on sourdough with tomato, fried onion, wild rocket, house smoked tomato relish, seeded mustard mayo, served with shoestring fries

GRILLED PORTOBELLO BURGER (V)

\$21

Balsamic marinated portobello mushroom, baby cos, pesto mayo, sliced tomato, onion, American cheese on a milk bun with shoestring fries

ADD-ONS: EXTRA PATTY \$4, EXTRA CHEESE \$2

CLASSICS

CHICKEN SCHNITZEL

\$24

House-made panko crumbed chicken schnitzel served with lemon, chips and salad (or mash and veg for an additional \$3) and a choice of your sauce (gravy, mushroom or pepper sauce)

CHICKEN PARMIGIANA

\$26

House-made panko crumbed schnitzel topped up with double smoked ham, Napoletana sauce, tasty cheese and mozzarella cheese with chips and salad (or mash and veg for an additional \$3)

BARRAMUNDI FILLET

\$26

Pan seared barramundi fillet with garlic mash, lemon butter sauce, charred broccolini, and lemon wedge

BEER BATTERED FISH AND CHIPS

\$22

Battered, fried flathead fillets with fries, salad, tartare sauce and a lemon wedge

CHILLI PRAWN SPAGHETTI

\$25

Tiger prawns, garlic, chilli, preserved lemon, cherry tomato, wild rocket and parmesan

NACHOS

Corn chips and melted mozzarella cheese topped up with choice of Mexican beans, pulled pork, beef con carne or spiced chicken with guacamole, sour cream, pico de gallo and jalapeño

MEXICAN BEAN \$21, PULLED PORK \$23, FRIED CHICKEN \$23, BEEF CON CARNE \$23

\$16 CURRIES

BEEF MASSAMAN

Basmati rice, mint yoghurt, papadum, tomato, cucumber

THAI GREEN CHICKEN

Basmati rice, mint yoghurt, papadum, tomato, cucumber

THE CAULIFLOWER HOTEL

FROM THE GRILL

250-GRAM RUMP STEAK \$34

300-GRAM T-BONE ANGUS \$40

All served with salad and shoestring fries (or mash and veg for an additional \$3) with your choice of gravy, mushroom, or pepper sauce

SALAD AND BOWLS

CHICKEN SCHNITZEL CAESAR SALAD \$23

Baby cos, panko crumbed chicken schnitzel, boiled egg, crispy bacon, croutons, Caesar dressing and shaved parmesan

SALADE NICOISE (V, GF) \$23

Kipfler potatoes, baby beans, cherry tomatoes, baby cos, cucumber, olives, boiled egg, Spanish onion, lemon herb vinaigrette

\$9 SIDES

CHARRED BROCCOLINI (VG, GF)
With herb vinaigrette and lemon wedge

MARKET VEGETABLES (V, GF)
With herbed butter

GARLIC MASH (V, GF)
With lemon truffle oil

KALE SLAW (V, GF)
With herbed aioli

GARDEN SALAD (VG, GF)
Mixed leaves, cucumber, tomato, carrot, Greek salad dressing

\$13 KIDS MENU

KID'S BOLO
Spaghetti with Bolognese sauce and parmesan

LIL SCHNITTY
House-made crumbed panko schnitzel with chips, salad, aioli and a lemon wedge

LIL FISH AND CHIPS
House-made battered flathead fillet with chips, salad, tartare and a lemon wedge

SOMETHING SWEET

TIRAMISU \$16
Topped with raspberry coulis

RUSTIC DOUBLE CHOCOLATE BROWNIE \$16
Served with vanilla gelato and macadamia crumble

VANILLA OR CHOCOLATE GELATO PER SCOOP \$3

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 Spritz

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

MONDAY TO FRIDAY 12-3PM

\$12
LUNCH
SPECIALS

CHOICE OF:

CHICKEN SCHNITZEL BURGER

House-made panko crumbed chicken schnitzel, slaw, lettuce, chipotle mayo on a milk bun served with shoestring fries

CLASSIC CHEESE BURGER

Beef patty, American cheese, onion, pickles, house-made burger sauce on a milk bun served with shoestring fries

FALAFEL TACO X2 (V) (VG in lettuce cup)

Falafel, wild rocket, guacamole, pineapple salsa with tahini sauce

DAILY SPECIALS

\$18 STEAK

Served with shoestring fries & salad (or mash and veg for \$3) with your choice of gravy, mushroom, or pepper sauce

MONDAY
(5pm to 9pm)

\$12 ALL DAY SPECIALS

Chicken schnitzel burger, Classic cheese burger or Falafel taco x2 (V) (VG IN LETTUCE CUP)

TUESDAY
(12pm-9pm)

\$6 TACOS Min. order 2

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

WEDNESDAY
(5pm to 9pm)

\$18 SCHNITZEL

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

THURSDAY
(5pm to 9pm)

SATURDAY

\$12 BACON & EGG OR BEEF SAUSAGE & EGG ROLL

(11am to 3pm)

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

\$1 BUFFALO WINGS Min. 5 wings

(12pm to 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 to 3pm)

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

\$22 SUNDAY ROAST

(12pm until sold out)

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

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, SHELLFISH AND GLUTEN.