

LUNCH 12 - 2.30PM | DINNER 5.30PM - 9.00PM DAILY. PIZZAS ARE AVAILABLE ALL AFTERNOON ON WEEKENDS. PLEASE CHECK OUR SPECIALS BOARD FOR MORE DELICIOUS MENU OPTIONS. **PLEASE ORDER AT THE BAR.**

**FLATBREAD**

Our flatbread is made on our own 24-hour proved hand-stretched dough

AUSTRALIAN GARLIC, CAMELISED ONION,	fior di latte, olive oil, sea salt goats cheese, lemon thyme	\$9 \$11
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**BAR SNACKS & STARTERS**

PORT STEPHENS OYSTERS	NATURAL - 6 for \$20 / 12 for \$38 or DRESSED 6 for \$22 / 12 for \$40	
HIRAMASA KINGFISH CEVICHE	citrus cured Hiramasa kingfish, salsa verde	\$22
PORK TERRINE	Dijon, cornichons, raddichio, sourdough	\$16
SOUTHERN FRIED CHICKEN WINGS	BUFFALO - blue cheese sauce, pickles .....OR NUDE	\$15
FRIED CAULIFLOWER,	house made ricotta, harissa, smoked almond (GFA, DFA, VA)	\$16
ITALIAN MEAT BALLS,	smoked cheese, basil, sourdough (GFA)	\$15
SWEET & SOUR PORK SPRING ROLLS (3PCS),	sesame, coriander (DF)	\$16
SALT & PEPPER SQUID,	aioli, lemon (DF)	\$17
PRINCE GRAZING BOARD TO SHARE	terrine, salumi, pickles, local olives, sourdough (DF, GFA)	\$29

**SALADS**

ADD chargrilled chicken to any salad + \$6.50

FATTOUSH	chargrilled zucchini, lemon, mint, parsley, fried bread, harissa yoghurt dressing (GFA, DFA, VA)	\$20
CAESAR	cos, egg, bacon, anchovy, croutons, Prince Caesar dressing (GFA)	\$22
GARDEN SALAD	oak leaf lettuce, fennel, cherry tomato, radish, fine herbs, vinaigrette (GF, DF, Vegan)	\$16

**CHARGRILLED STEAKS**

250G FAIRLIGHT <b>RUMP</b>	Our steaks are cooked to your liking & served with hand cut chips,	\$26
300G GRAIN FED 2+ MBS <b>SCOTCH FILLET</b>	green beans, lemon & your choice of one of the following accompaniments:	\$42
200G BASS STRAIT <b>EYE FILLET</b>	Chimichurri (GF, DF)   Café de Paris butter (GF)   Jus (GF, DF)	\$42
400G FAIRLIGHT <b>RIB EYE ON THE BONE</b>	Mushroom   Gravy   French mustard	\$44

**MAINS**

MARKET FISH,	Australian asparagus, new potatoes, Rodriguez chorizo, tomato butter (GF, DFA)	\$MP
SPAGHETTINI 'CACIO E PEPE'	organic egg, truffled pecorino	\$26
BLUE SWIMMER CRAB LINGUINE,	chilli, garlic, lemon parsley, tomato (DFA)	\$36
CHARGRILLED PUKARA LAMB BACKSTRAP,	grilled zucchini 'fattoush', mint, yoghurt dressing	\$34
SEAFOOD RISOTTO	market fish, prawns, squid, saffron, dill, pangrattato (GFA)	\$34

**SIDES:** FRIES, HOUSE SEASONING, GARLIC AIOLI | GREEN BEANS, GARLIC BUTTER | GARDEN SALAD \$8 EACH

**TURN THE PAGE FOR MORE...**

GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN |  
GFA = GLUTEN FREE VARIATION AVAILABLE - PLEASE ASK | DFA = DAIRY FREE VARIATION AVAILABLE - PLEASE ASK | VA = VEGAN VARIATION AVAILABLE - PLEASE ASK

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**PUB CLASSICS**

PRINCE BEEF BURGER	chargrilled 150g wagyu patty, bacon, grilled onion, pickles, lettuce, tomato, RASCAL burger sauce, fries - plant based VEEF alternative available	\$20 \$23
FRIED CHICKEN BURGER	Southern fried chicken, RASCAL spicy Jamaican ketchup, cheese, slaw, pickles, jalepeno, fries	\$20
HOUSE CRUMBED CHICKEN SCHNITZEL,	fries, slaw (DF), choice of sauce (mushroom / gravy)	\$23
CHICKEN PARMIGIANA	house-crumbed chicken schnitzel, double smoked ham, napolitana sauce, fries, slaw	\$26

**PRINCE PIZZAS**

We serve thin-crust pizza made on our own 48-hour proved hand-stretched dough and organic Gustarosso napolitana sauce, topped with only the best Italian & local ingredients. Gluten-free bases are available + \$3. Vegan cheese available - please ask.

MARGHERITA	napolitana sauce, basil, fior di latte, olive oil (V) add prosciutto	\$19 +\$6
HAWAIIAN	leg ham, charred pineapple, fior di latte	\$22
PEPPERONI	napolitana sauce, garlic, fior di latte, sopressa, basil	\$24
TRUFFLED BURRATA,	napolitana sauce, confit garlic, prosciutto	\$25
ITALIAN SAUSAGE	napolitana sauce, fior di latte, pork & fennel sausage, basil, chilli oil	\$22
PESTO PUMPKIN,	spinach, fior di latte, onion, dukka, pesto aioli, fetta, pine nuts (V)	\$22
CHORIZO & PRAWN	Rodriguez chorizo, Australian prawns, chilli, garlic, fior di latte, lemon, parsley	\$26

**SIDES:** FRIES, HOUSE SEASONING, GARLIC AIOLI | GREEN BEANS, GARLIC BUTTER | GARDEN SALAD - \$8 EACH

**EXTRA SAUCE:** Chimichurri (GF, DF) | Café de Paris butter (GF) | Jus (GF, DF) | Mushroom | Gravy | French mustard +\$2.50

**SWEETS**

BELGIAN CHOCOLATE MOUSSE,	raspberry, coconut	\$14
TOFFEED APPLE CRUMBLE,	vanilla ice cream	\$14

**MON-THURS \$15 LUNCH BREAK**

PACK A PUB LUNCH INTO YOUR DAY WITH THESE \$15 MEALS (AVAILABLE MON-THURS)

REUBEN BAGUETTE:  
corned beef, Swiss cheese, sauerkraut, Ranch dressing, pickles, chips

CHICKEN REMOULADE BAGUETTE:  
oak leaf lettuce, pickles, chips

CLASSIC CHICKEN SCHNITZEL,  
chips, slaw (sauce extra)

PRINCE BEEF BURGER:  
chargrilled 150g wagyu patty, bacon, grilled onion, pickles, lettuce, tomato, RASCAL burger sauce, chips  
- plant based VEEF alternative available + \$3

**MONDAY NIGHT - PIZZA NIGHT**

ALL PIZZAS \$15 EACH  
Add a schooner of Modus XPA  
or a glass of house wine for \$5

**TUESDAY NIGHT - SCHNITTY NIGHT**

Featuring our amazing and unique 'Schnitty Of The Week'  
ALL SCHNITZELS, INCLUDING OUR SOTW \$17 EACH  
on Tuesday nights

**SCOTCH FILLET FRIDAYS**

300G SCOTCH FILLET,  
CHIPS, SALAD, CHOICE OF SAUCE \$25.  
Available for lunch on Fridays.