

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

AUSTRALIAN GARLIC,
CAMELISED ONION,

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

fior di latte, olive oil, sea salt \$9
goats cheese, lemon thyme \$11

BAR SNACKS & STARTERS

PORT STEPHENS OYSTERS

NATURAL - 6 for \$20 / 12 for \$38 or DRESSED 6 for \$22 / 12 for \$40

KINGFISH CARPACCIO,

Japanese citrus dressing, daikon, shiso \$19

PORK TERRINE

Dijon, cornichons, raddichio, sourdough \$16

SOUTHERN FRIED CHICKEN WINGS

BUFFALO - blue cheese sauce, picklesOR 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 **RUMP**

Our steaks are cooked to your liking & served with hand cut chips, \$26

300G GRAIN FED 2+ MBS **SCOTCH FILLET**

green beans, lemon & your choice of one of the following accompaniments: \$42

200G BASS STRAIT **EYE FILLET**

Chimichurri (GF, DF) | Café de Paris butter (GF) | Jus (GF, DF) | \$42

400G FAIRLIGHT **RIB EYE ON THE BONE**

Mushroom | Gravy | French mustard \$44

MAINS

MARKET FISH,

Australian asparagus, new potatoes, Rodriguez chorizo, tomato butter (GF, DFA) \$MP

BROCCOLI ORECCHIETTE,

chilli, roasted garlic, dukkha \$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)

BBO CHICKEN PIZZA:
Chicken breast, barbeque sauce, Spanish onion, mushroom

FETTUCINE ALLA PUTTANESCA:
Olives, capers, anchovies, gustarosso tomatoes, grana padano, parsley

CLASSIC CHICKEN SCHNITZEL,
chips, slaw (sauce extra)

PRINCE CHEESE BURGER:
chargrilled 150g wagyu patty on a milk bun, cheese, pickles, ketchup, onion, mustard, chips

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.