

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,	fior di latte, olive oil, sea salt (V)	\$9
CARAMELISED ONION,	goats cheese, lemon thyme (V)	\$12
TARAMASALATA,	whipped cod roe, puffed flat bread (DF)	\$17

BAR SNACKS & STARTERS

FRIED CAULIFLOWER,	tahini yoghurt, mint, Za'atar (V, GF)	\$17
SALT & VINEGAR CHIPS	triple cooked hand cut chips, sea salt, vinegar	\$14
TUNA TARTARE,	capers, eschallots, parsley, yolk, crostini (DF)	\$22
MIDDLE EASTERN SPICED MEAT BALLS,	cumin, harissa sugo, buttered yoghurt, sour-dough (GFA)	\$16
SOUTHERN FRIED CHICKEN WINGS	BUFFALO - blue cheese sauce, picklesOR NUDE	\$15
BBQ PORK SPRING ROLLS (3PCS),	shitake & cucumber pickle (DF)	\$17
SALT & PEPPER SQUID,	aioli, lemon (DF)	\$17
PORK & PISTACHIO TERRINE,	house made plum sauce, sourdough (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

FARRO GRAIN,	fetta, lemon, smoked almonds, cherry tomatoes, chilli, rocket, parsley (V)	\$22
FATTOUSH,	yoghurt milk, tomato, cucumber, Spring onion, flat leaf parsley, sumac mint garlic dressing (V)	\$22
PRINCE CAESAR	cos, egg, bacon, anchovy, croutons, Prince Caesar dressing (GFA)	\$22

OYSTERS	Freshly shucked Port Stephens oysters
NATURAL (DF, GF)	- 6 for \$20 / 12 for \$38
DRESSED	- 6 for \$22 / 12 for \$40
PONZO, SALMON ROE (DF, GF)	- 6 for \$28 / 12 for \$55
BLOODY MARY SHOOTER (DF, GF)	- \$6 each



PRINCE PIZZAS

We serve thin-crust pizza made on our own 48-hour proved hand-stretched dough & 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, basil, confit garlic, prosciutto	\$25
ITALIAN SAUSAGE	napolitana sauce, fior di latte, pork & fennel sausage, basil, chilli oil	\$22
CAPRICOSA	leg ham, mushroom, artichoke, tomato, olives	\$25
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
BBQ CHICKEN,	chicken breast, barbeque sauce, Spanish onion, mushroom	\$25

please turn over for mains, steaks, pub classics & sweets



MAINS

MARKET FISH,	roast kipfler potato, pearl onions, pancetta, red wine butter sauce (GF)	\$MP
PRAWN RAVIOLI	tomato, herb salad, prawn broth	\$36
BLUE SWIMMER CRAB LINGUINE,	chilli, garlic, lemon parsley, tomato (DFA)	\$36
HARISSA CHARGRILLED PUKARA LAMB BACKSTRAP,	farro grain, fetta, lemon, smoked almonds, chilli, cherry tomatoes, rocket, parsley	\$34
RIGATONI,	pumpkin puree, ricotta salata, tarragon, hazelnut (V)	\$28



PUB CLASSICS

PRINCE BEEF BURGER	chargrilled 150g wagyu patty, bacon, grilled onion, pickles, lettuce, tomato, RASCAL burger sauce, fries	\$20 /plant based VEEF option \$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

+ ASK ABOUT OUR SCHNITZEL OF THE WEEK!

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

CHARGRILLED STEAKS

TASMANIAN CAPE GRIM BEEF - PASTURE FED - MB 2-4+

300G SCOTCH FILLET \$45
200G EYE FILLET \$44
300G SIRLOIN \$42



NORTHERN RIVERS GRASS FED FAIRLIGHT BEEF

250G RUMP \$26
400G RIB EYE ON THE BONE \$46

Our steaks are cooked to your liking & served with hand cut chips, green beans, lemon & your choice of one of the following:
Chimichurri (GF, DF) | Café de Paris butter (GF)
Jus (GF, DF) | Gravy | Mushroom sauce
Pepper sauce | French mustard

SIDES

FRIES,	house seasoning, garlic aioli	\$8
GREEN BEANS,	garlic butter	\$8
GARDEN SALAD	vinaigrette	\$8
HAND CUT CHIPS,	salt & vinegar (V, DF)	\$14

SWEETS

BELGIAN CHOCOLATE MOUSSE,	raspberry, vanilla bean ice cream, macadamia crumb	\$14
COCONUT PANNA COTTA,	Bacardi infused pineapple, almond crum, coconut chip	\$14



DON'T FORGET TO CHECK OUR SPECIALS BOARD ON THE BAR

 GF = Gluten Free • GFA = Gluten Free Variation Available - please ask us • DF = Dairy Free • V = Vegetarian
Vegan variations available - just ask