

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
PEPPERONI,	smoked fior di latte, chilli	\$14

OYSTERS

Freshly shucked Port Stephens oysters

NATURAL (DF, GF)	- 6 for \$20 / 12 for \$38
DRESSED	- 6 for \$22 / 12 for \$40
PONZU, SALMON ROE (DF, GF)	- 6 for \$28 / 12 for \$55

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
KINGFISH CARPACCIO,	Japanese citrus dressing, daikon, shiso	\$19
MIDDLE EASTERN SPICED MEAT BALLS,	cumin, harissa sugo, buttered yoghurt, sourdough (GFA)	\$16
SOUTHERN FRIED CHICKEN WINGS	BUFFALO - blue cheese sauce, pickles..OR NUDE	\$15
KUNG PAO SPRING ROLLS (3)	Szechuan sauce, Spring onion, coriander, peanut, sesame (DF)	\$17
SALT & PEPPER SQUID,	aioli, lemon (DF)	\$17
PORK & PISTACHIO TERRINE,	house made beetroot relish, sourdough (DF)	\$17
PRINCE GRAZING BOARD TO SHARE	terrine, salumi, pickles, local olives, sourdough (DF, GFA)	\$29

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 + \$4.50. 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
CAPRICCIOSA	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
VEGAN SAUSAGE	napolitana sauce, vegan cheese, VEEF sausage, basil, chilli oil	\$22

SALADS

ADD chargrilled chicken to any salad + \$6.50

FARRO GRAIN,	roast pumpkin, fetta, lemon, rocket, chilli, pepita seeds, currants (V)	\$22
PRINCE CAESAR	cos, egg, bacon, anchovy, croutons, Prince Caesar dressing (GFA)	\$22



PUB CLASSICS + Ask about our **Schnitzel of the week!**

POT PIE	chicken, mushroom, leek, puff pastry, garden salad	\$25
PRINCE BEEF BURGER	wagyu patty, bacon, grilled onion, pickles, lettuce, tomato, RASCAL burger sauce, fries /plant based VEEF option	\$20 \$23
FRIED CHICKEN BURGER	Southern fried chicken, RASCAL spicy Jamaican ketchup, cheese, slaw, pickles, jalapeno, fries	\$20
HOUSE CRUMBED CHICKEN SCHNITZEL,	fries, slaw (DF), choice of sauce: mushroom / gravy / pepper / jus	\$23
CHICKEN PARMIGIANA	house-crumbed chicken schnitzel, double smoked ham, napolitana sauce, fries, slaw	\$26
VEGAN SCHNITZEL	plant based schnitzel, chips, slaw (V)	\$24
VEGAN PARMA	plant based schnitzel topped with napolitana sauce & vegan cheese, chips, slaw (V)	\$26

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

JACK'S CREEK WAGYU BEEF- GRAIN FED 8-9 MBS

250G RUMP \$39

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

MAINS

MARKET FISH,	parmesan polenta crisp, roast onion, cauliflower puree, Matelote sauce (GF)	\$MP
CONFIT PORK BELLY	corn puree, caramelised garlic, oven roasted portobello mushrooms, jus (GF, DFA)	\$34
CONFIT DUCK LEG	puy lentils, pancetta, jus, orange, rocket & almond salad (GF, DFA)	\$30
BLUE SWIMMER CRAB LINGUINE,	chilli, garlic, lemon parsley (DFA)	\$34
BEEF CHEEK RAGU,	pan fried house-made gnocchi, gremolata, goats cheese	\$34
RIGATONI,	pumpkin puree, ricotta salata, tarragon, hazelnut (V)	\$28

SIDES

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

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

SWEETS

STICKY DATE PUDDING	butterscotch sauce, vanilla bean ice cream	\$14
CALLEBAUT CHOCOLATE FONDANT	berry compote, vanilla bean ice cream	\$14
AFFOGATO	vanilla bean ice cream, espresso	\$9
+ LIQUEUR:	Baileys / Frangelico / Kahlua / Cointreau	\$16

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