

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, oregano (V)	\$12
PEPPERONI,	fior di latte, chilli	\$14

**OYSTERS & COLD SEAFOOD**

PORT STEPHENS OYSTERS	NATURAL (DF, GF) - 6 for \$22 / 12 for \$40	
	DRESSED-cucumber, coriander, lime granita - 6 for \$24 / 12 for \$46	
KINGFISH CARPACCIO,	Japanese citrus dressing, daikon, shiso	\$19
SASHIMI PLATE	Selection of market fish, house pickled ginger, wasabi, daikon, carrot, shiso	\$28

**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
ITALIAN MEAT BALLS,	basil, sugo, fennel seeds, sourdough (GFA)	\$16
SOUTHERN FRIED CHICKEN WINGS	BUFFALO - blue cheese sauce, pickles..OR NUDE	\$15
PORK SAN CHOY BOW SPRING ROLLS (3)	water chestnuts, vermicelli noodles, peanuts, chilli (DF)	\$17
SALT & PEPPER SQUID,	lime aioli, chilli, coriander (DF)	\$17
CHICKEN LIVER PATE,	prune & sancho pepper puree, sourdough (GFA)	\$18
PRINCE GRAZING BOARD TO SHARE	chicken liver pate, 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**

FARRO GRAIN,	roast pumpkin, fetta, lemon, rocket, chilli, pepita seeds, currants (V) ADD chargrilled chicken +\$6.50	\$22
VIETNAMESE VERMICELLI NOODLES,	shredded chicken, cherry tomatoes, cucumber, carrot, chilli, fresh Asian herbs	\$26

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



## MAINS

MARKET FISH,	dashi broth, Parisian potatoes, peas, shimeji mushrooms, charred eschallots (DF, GF)	\$MP
PUKARA ESTATE LAMB BACKSTRAP	roast carrots, turnips, pickled beetroot, Persian feta, thyme, jus (GF, DFA)	\$38
CRISPY SKINNED OCEAN TROUT	red Thai curry, sautéed choy sum, salted chilli, garlic, pickled pineapple (GF, DFA)	\$36
BLUE SWIMMER CRAB LINGUINE,	chilli, garlic, lemon parsley (DFA)	\$34
PEA & ASPARAGUS ORECCHIETTE	pea puree, charred asparagus, fried garlic, shaved pecorino (V, DFA)	\$28

## 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)  
Thyme Jus (GF, DF) | Gravy | Mushroom sauce  
Pepper sauce | French mustard

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


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, jalepeno, 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

## SIDES

FRIES,	house seasoning, garlic aioli	\$8
GREEN BEANS,	garlic butter	\$8
GARDEN SALAD	vinaigrette	\$8
HAND CUT CHIPS,	salt & vinegar (V, DF)	\$14
<b>EXTRA SAUCE + \$2.50</b>	Chimichurri (GF, DF)   Thyme Jus (GF, DF)   Pepper   Café de Paris butter (GF)   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