

SNACKS & STARTERS

GARLIC FLATBREAD:	Australian garlic, fior di latte, olive oil, sea salt (V) on house-made flat bread	\$9
FRIED CAULIFLOWER,	tahini yoghurt, mint, Za'atar (V, GF)	\$17
SOUTHERN FRIED CHICKEN WINGS:	BUFFALO - blue cheese sauce, pickles..OR NUDE	\$15

PRINCE PIZZAS

We serve thin-crust pizza made on our own 48-hour proved hand-stretched dough & organic Gustarosso napolitana sauce, topped with the best Italian & local ingredients. Gluten-free bases & vegan cheese available.

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, pumpkin, pine nuts (V)	\$22
CHORIZO & PRAWN	Rodriguez chorizo, Australian prawns, chilli, garlic, fior di latte, lemon, parsley	\$26
BBQ CHICKEN	chicken breast, BBQ 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	\$22 + \$6.50
VIETNAMESE VERMICELLI NOODLES,	shredded chicken, cherry tomatoes, cucumber, carrot, chilli, fresh Asian herbs	\$26

PUB CLASSICS

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, napoletana sauce, fries, slaw	\$26
VEGAN SCHNITZEL	plant based schnitzel, chips, slaw (V)	\$24

MAINS

BLUE SWIMMER CRAB LINGUINE,	chilli, garlic, lemon, parsley (DFA)	\$36
PEA & ASPARAGUS ORECCHIETTE	pea puree, charred asparagus, fried garlic, shaved pecorino (V, DFA)	\$28

CHARGRILLED STEAKS

Cooked to your liking & served with fries & salad + your choice of sauce:
Chimichurri (GF, DF) | Jus (GF, DF) Café de Paris butter (GF) | Gravy |
Mushroom sauce | Pepper sauce | French mustard

TASMANIAN CAPE GRIM BEEF - PASTURE FED - MBS 2-4+
200G EYE FILLET \$44

JACK'S CREEK WAGYU BEEF- GRAIN FED 8-9 MBS
250G RUMP \$39

SIDES

FRIES,	house seasoning, garlic aioli	\$8
GREEN BEANS,	garlic butter	\$8
GARDEN SALAD	vinaigrette	\$8

SWEETS

STICKY DATE PUDDING,	butterscotch sauce, vanilla bean ice cream	\$14
CALLEBAUT CHOCOLATE FONDANT,	berry compote, vanilla bean ice cream	\$14



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