

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.**  
**A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS**

**SNACKS / SHARE / START**

**OLIVES & CHORIZO** \$10  
House-marinated Kalamata & Sicilian olives,  
Rodriguez chorizo (GF)

**FLATBREAD** made on our own 24-hour proved hand-stretched dough

· **AUSTRALIAN GARLIC**, fior di latte, olive oil, sea salt (V) \$10

· **CARAMELISED ONION**, goats cheese, oregano (V) \$14

· **PEPPERONI**, fior di latte, chilli \$14

**SALT & VINEGAR CHIPS** \$12  
Triple cooked hand cut chips, sea salt, vinegar

**PORT STEPHENS OYSTERS**  
· **NATURAL** (DF, GF) 6 for \$22 / 12 for \$40  
· **DRESSED** 6 for \$24 / 12 for \$46  
yuzu, white balsamic & eschallot dressing

**KINGFISH CARPACCIO**, \$18  
Japanese citrus dressing, daikon, shiso

**SASHIMI PLATE** \$28  
Selection of market fish, house pickled ginger,  
wasabi, daikon, carrot, shiso

**BEER BATTERED PRAWNS**, \$18  
kaffir lime aioli, chilli salt, lime

**FRIED CAULIFLOWER**, \$17  
tahini yoghurt, mint, Za'atar (V, GF)

**MUSHROOM ARANCINI**, \$16  
black garlic aioli, parmesan (V)

**SOUTHERN FRIED CHICKEN WINGS** \$15  
**BUFFALO** - blue cheese sauce, pickles ..OR NUDE

**PORK SAN CHOY BOW SPRING ROLLS** (3PCS), \$17  
coriander, vermicelli noodles, peanuts, chilli (DF)

**SALT & PEPPER SQUID**, \$17  
lime aioli, chilli, coriander (DF)

**HOUSE-MADE TERRINE**, \$18  
smoked ham hock, beetroot relish,  
charred sourdough (GFA)

**THE PRINCE SALUMI BOARD** \$28  
house-made smoked ham hock terrine,  
soppressata tromba, 24-month aged prosciutto,  
marinated Binnorie feta, white anchovies,  
beetroot relish, marinated olives, cornichons,  
charred sourdough (GFA)

**PRINCE PIZZA**

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 + \$4.50, vegan cheese + \$2 - please ask.

**MARGHERITA** \$19  
napolitana sauce, basil, fior di latte, olive oil (V)  
- add prosciutto +\$6

**HAWAIIAN** \$22  
leg ham, charred pineapple, fior di latte

**PEPPERONI** \$24  
napolitana sauce, garlic, fior di latte,  
sopressa, basil

**TRUFFLED BURRATA**, \$27  
napolitana sauce, confit garlic, prosciutto, basil

**ITALIAN SAUSAGE** \$22  
napolitana sauce, fior di latte, pork & fennel  
sausage, basil, chilli oil

**QUATTRO FORMAGGI** \$27  
gorgonzola, fior di latte, grana padano,  
pecorino, rocket, prosciutto, truffle honey

**PESTO PUMPKIN**, \$24  
spinach, fior di latte, onion, dukka, pesto aioli,  
fetta, pine nuts (V)

**CHORIZO & PRAWN** \$27  
Rodriguez chorizo, Australian prawns, chilli,  
garlic, fior di latte, lemon, parsley

**BBQ CHICKEN** \$25  
chicken breast, barbeque sauce,  
Spanish onion, mushroom

**VEGAN SAUSAGE** \$22  
napolitana sauce, vegan cheese, veef sausage,  
basil, chilli oil

**SALADS**

**FARRO GRAIN**, \$22  
roast pumpkin, fetta, lemon, rocket, chilli,  
pepita seeds, currants (V)  
- add chargrilled chicken +\$6.50

**MOROCCAN COUSCOUS**, \$22  
grapes, raisins, rocket, lemon dressing,  
ras el hanot  
- add chargrilled chicken +\$6.50

please turn over for mains, steaks & pub classics

## CHARGRILLED STEAKS

We've handpicked our steaks from prime producers across Australia. Grilled to your liking & served with **Hand Cut Chips & Green Beans OR Fries & Salad** + your choice of accompaniment: Chimichurri (GF, DF) • Café de Paris butter (GF) • Thyme Jus (GF, DF) • Gravy • Mushroom sauce • Pepper sauce • French mustard

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

300G SCOTCH FILLET \$48

200G EYE FILLET \$46

### NORTHERN RIVERS GRASS FED FAIRLIGHT BEEF

250G RUMP \$28

400G RIB EYE ON THE BONE \$52

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

250G RUMP \$44

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

PRINCE BEEF BURGER \$21

wagyu patty, bacon, grilled onion, pickles, lettuce, tomato, RASCAL burger sauce, fries  
OR plant based VEEF option

\$23

FRIED CHICKEN BURGER \$21

Southern fried chicken, RASCAL spicy Jamaican ketchup, cheese, slaw, pickles, jalepeno, fries

HOUSE-CRUMBED CHICKEN SCHNITZEL, \$23

fries, slaw (DF), choice of sauce:  
mushroom / gravy / pepper / jus

CHICKEN PARMIGIANA \$26

house-crumbed chicken schnitzel,  
double smoked ham, napolitana sauce, fries, slaw

VEGAN SCHNITZEL \$24

plant based schnitzel, chips, slaw (V)

VEGAN PARMA \$26

plant based schnitzel topped with napolitana sauce & vegan cheese, chips, slaw (V)

**SIDES** FRIES, house seasoning, garlic aioli \$10

GREEN BEANS, garlic butter \$10

GARDEN SALAD, vinaigrette, \$10

HAND CUT CHIPS, salt & vinegar (V, DF) \$12

**EXTRA SAUCE + \$2.50**

## MAINS

MARKET FISH, \$MP  
dashi broth, Parisian potatoes, peas, shimeji mushrooms, charred eschallots (DF, GF)

CRISPY SKINNED PORK BELLY, \$32  
sweet corn puree, king brown mushrooms, caramelised garlic, parsley

SEAFOOD RISOTTO \$34  
prawns, squid, market fish, shaved bottarga, shellfish oil, aged carnaroli

HAND-ROLLED GNOCCHI \$28  
mushroom cream, sauteed mushrooms, shiitake powder (V)

CHARRED PUKARA ESTATE LAMB BACKSTRAP, \$36  
house-made tabouli, toum, sumac, onions, hot finger peppers, charred flatbread ("Ty's kebab")

BLUE SWIMMER CRAB LINGUINE, \$32  
chilli, garlic, lemon, parsley (DFA)

## Weekday Lunch Specials

AVAILABLE MONDAY TO FRIDAY

### ★ THE \$15 LUNCH LIST ★

MOROCCAN COUSCOUS SALAD:  
grapes, raisins, rocket, lemon dressing,  
ras el hanot. Add chicken + \$6.50

FRIED CHICKEN BURGER:  
Southern fried chicken, RASCAL spicy Jamaican ketchup, cheese, slaw, pickles, jalepeno, fries

CLASSIC BEEF BURGER:  
wagyu patty, cheese, pickles, lettuce, tomato,  
RASCAL sauce, fries. Add bacon + \$3

HOUSE CRUMBED CHICKEN SCHNITZEL,  
fries, slaw (DF). Add sauce: mushroom / gravy /  
pepper / jus + \$2.50 or make it a parma + \$5

MARGHERITA PIZZA:  
napolitana sauce, basil, fior di latte, olive oil (V)  
Add prosciutto + \$6

HAWAIIAN PIZZA:  
leg ham, charred pineapple, fior di latte

### ★ THE \$25 STEAK LUNCH ★

250g FAIRLIGHT RUMP  
served with fries, salad & choice of sauce

GF = Gluten Free • GFA = Gluten Free Variation Available - please ask us • DF = Dairy Free • V = Vegetarian  
Vegan variations available - just ask A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS