

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

SNACKS & STARTERS

GARLIC FLATBREAD:	Australian garlic, fior di latte, olive oil, sea salt (V) on house-made flat bread	\$10
FRIED CAULIFLOWER,	tahini yoghurt, mint, Za'atar (V, GF)	\$17
SOUTHERN FRIED CHICKEN WINGS:	BUFFALO - blue cheese sauce, pickles..OR NUDE	\$15
MUSHROOM ARANCINI,	black garlic aioli, parmesan (V)	\$16

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 + \$4.50 & vegan cheese + \$2 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	\$27
ITALIAN SAUSAGE	napolitana sauce, fior di latte, pork & fennel sausage, basil, chilli oil	\$22
QUATTRO FORMAGGI	gorgonzola, fior di latte, pecorino, grana padano, rocket, prosciutto, truffle honey	\$27
PESTO PUMPKIN	spinach, fior di latte, onion, dukka, pesto aioli, fetta, pumpkin, pine nuts (V)	\$24
CHORIZO & PRAWN	Rodriguez chorizo, Australian prawns, chilli, garlic, fior di latte, lemon, parsley	\$27
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
MOROCCAN COUSCOUS,	grapes, raisins, rocket, lemon dressing, ras el hanot ADD chargrilled chicken	\$22 + \$6.50

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PUB CLASSICS

PRINCE BEEF BURGER	wagyu patty, bacon, grilled onion, pickles, lettuce, tomato, RASCAL burger sauce, fries /plant based VEEF option	\$21 \$23
FRIED CHICKEN BURGER	Southern fried chicken, RASCAL spicy Jamaican ketchup, cheese, slaw, pickles, jalepeno, fries	\$21
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

MAINS

BLUE SWIMMER CRAB LINGUINE,	chilli, garlic, lemon, parsley (DFA)	\$36
HAND-ROLLED GNOCCHI	mushroom cream, sauteed mushrooms, shiitake powder (V)	\$28
SEAFOOD RISOTTO	prawns, squid, market fish, shaved bottarga, shellfish oil, aged carnaroli	\$34

CHARGILLED 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 \$46

JACK'S CREEK WAGYU BEEF- GRAIN FED 8-9 MBS
250G RUMP \$44

SIDES

FRIES,	house seasoning, garlic aioli	\$10
GREEN BEANS,	garlic butter	\$10
GARDEN SALAD	vinaigrette	\$10

SWEETS

BAKED CHEESECAKE	New York Style Cheesecake served with Poached Rhubarb	\$14
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GF = Gluten Free GFA = Gluten Free Variation Available - please ask us DF = Dairy Free
V = Vegetarian Vegan variations available - just ask