

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	\$12
FRIED CAULIFLOWER,	tahini yoghurt, mint, Za'atar (V, GF)	\$18
SOUTHERN FRIED CHICKEN WINGS:	BUFFALO - blue cheese sauce, pickles..OR NUDE	\$17
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 +\$7
HAWAIIAN	leg ham, charred pineapple, fior di latte	\$23
PEPPERONI	napolitana sauce, garlic, fior di latte, sopressa, basil	\$25
TRUFFLED BURRATA	napolitana sauce, basil, confit garlic, prosciutto	\$28
ITALIAN SAUSAGE	napolitana sauce, fior di latte, pork & fennel sausage, basil, chilli oil	\$24
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)	\$25
CHORIZO & PRAWN	Rodriguez chorizo, Australian prawns, chilli, garlic, fior di latte, lemon, parsley	\$28
BBQ CHICKEN	chicken breast, BBQ sauce, Spanish onion, mushroom	\$25
VEGAN SAUSAGE	napolitana sauce, vegan cheese, VEEF sausage, basil, chilli oil	\$24

## 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	\$22 \$24
FRIED CHICKEN BURGER	Southern fried chicken, RASCAL spicy Jamaican ketchup, cheese, slaw, pickles, jalepeno, fries	\$22
HOUSE CRUMBED CHICKEN SCHNITZEL,	fries, slaw (DF), choice of sauce: mushroom / gravy / pepper / jus	\$25
CHICKEN PARMIGIANA	house-crumbed chicken schnitzel, double smoked ham, napolitana sauce, fries, slaw	\$28
VEGAN SCHNITZEL	plant based schnitzel, chips, slaw (V)	\$25
VEGAN PARMA	plant based schnitzel topped with napolitana sauce & vegan cheese, chips, slaw (V)	\$28

## MAINS

BLUE SWIMMER CRAB LINGUINE,	chilli, garlic, lemon, parsley (DFA)	\$34
HAND-ROLLED GNOCCHI	mushroom cream, sauteed mushrooms, shiitake powder (V)	\$30
SEAFOOD RISOTTO	prawns, squid, market fish, shaved bottarga, shellfish oil, aged carnaroli	\$35

## 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 \$46

**JACK'S CREEK WAGYU BEEF- GRAIN FED 8-9 MBS**  
250G RUMP \$46

## SIDES

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



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