



SOVEREIGN TAVERN

ENTRÉE

GARLIC BREAD Add-ons Cheese +\$2.50 Bacon +\$3.50	\$8.00
BOWL OF CHIPS Choice of sauce	\$10.00
SALMON CAKES (I) Served with a lemon wedge.	\$18.90
LEMON PEPPER CALAMARI (I) Served with tartare sauce.	\$16.90
CHICKEN WINGS Choice of Garlic Parmesan Bourbon Bush Honey Spicy Mango Plain	\$15.50
PRAWN TWISTERS (M) Served with lemon wedge.	\$17.90
PORK BELLY SLIDERS (3) Pork belly, house made coleslaw, honey soy sauce on a lightly toasted beetroot slider bun.	\$26.90
CORN RIBS Coated in garlic butter sauce and served with a side of garlic parmsen sauce	\$13.90

DESSERTS

APPLE PIE	\$13.00
TRIPLE CHOC BROWNIE	\$11.00
BISCOFF CHEESECAKE	\$13.50
ICE CREAM SINGLE SCOOP	\$5.00
ICE CREAM DOUBLE SCOOP	\$10.00

All desserts served with whipped cream

KIDS MEALS

NUGGETS & CHIPS	\$13.50
BATTERED FISH & CHIPS (I)	\$13.50
CHEESEBURGER & CHIPS	\$13.50

All kids meals served with complimentary drink, scoop of ice cream and activity pack

FAVOURITES

CRUMBED STEAK Choice of two sides and sauce	\$33.50
CHICKEN SCHNITZEL Choice of two sides and sauce	\$25.00
SCHNITZEL TOPPERS	
CLASSIC TOPPER Napoli sauce, ham and cheese	\$6.50
FRENCH TOPPER Smashed avocado, grilled bacon, cheese and garlic parmesan sauce drizzle	\$12.50
BBQ TOPPER BBQ sauce, bacon, sliced ham, chorizo and cheese	\$14.50
OZZI TOPPER BBQ sauce, bacon, Sliced tomato, sliced beetroot, runny fried egg	\$9.50

CAPE MACKEREL (A) Beer battered, crumbed or grilled, served with chips, tartare sauce and lemon	\$31.50
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LEMON PEPPER CALAMARI (I) Served with tartare sauce and choice of two sides	\$26.90
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CHICKEN & CHORIZO FETTUCINI Fettuccini, chicken, chorizo, spinach, red onion sundried tomatoes, garlic tomato cream sauce topped with parmesan (GFO)	\$33.90
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MANGO PRAWNS (I) (GF) Sautéed prawns in a spicy coconut mango sauce served on a bed of rice.	\$35.90
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PORK BELLY (GFO) Crispy pork belly finished with a honey soy sauce stir-fry vegetables and rice	\$34.90
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LAMB SHANK POT PIE Slow cooked lamb shank topped with puff pastry served with mash potato & green peas.	\$35.00
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CRISPY SKIN SALMON (I) (GF) Served with blistered cherry tomatoes, garlic chat potatoes & seasonal greens. finished with a garlic parmesan drizzle	\$36.90
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PORK RIBS (GFO) Slow cooked pork ribs in bourbon bush honey sauce served with house made coleslaw & chips.	\$39.90
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PRAWN & AVOCADO SALAD (I) (GF) Fresh garden salad and diced avocado topped with prawns finished with sweet chilli lemon dressing.	\$29.90
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SWEET POTATO SALAD (GF) Roasted sweet potato, sliced red onion, crushed nuts, baby spinach tossed finished with a sesame dressing & crumbled feta cheese.	\$22.90
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CEASAR SALAD (M) Cos lettuce, bacon, croutons, parmesan, anchovies and poached egg (GFO)	\$21.90
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STEAK SANDWICH 200g tenderised wagyu steak, lettuce, tomato, beetroot, house made caramelised onion, sliced cheese & BBQ sauce on a lightly toasted focaccia bread served with chips.	\$29.50
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FRIED CHICKEN BURGER Lettuce, tomato, red onion, cheese, two southern fried chicken tenders,bacon with pepper mayo sauce served on a lightly toasted bread roll with chips.	\$27.90
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WAGYU BEEF BURGER Lettuce, tomato, red onion, wagyu beef pattie, sliced cheese with BBQ sauce on a lightly toasted bread roll with chips.	\$26.90
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PULLED PORK BURGER Coleslaw, bourbon bush honey pulled pork, cheese & a pickle on a lightly toasted bread roll served with chips.	\$28.90
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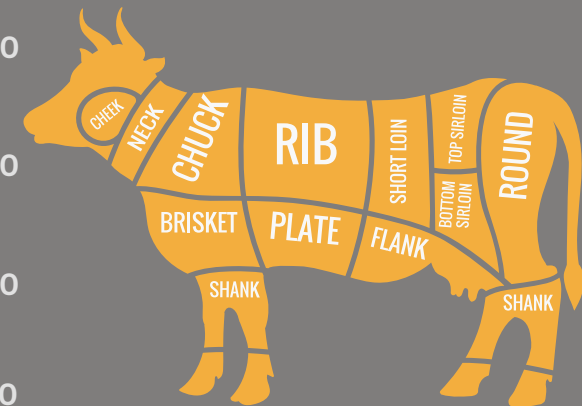
CHICKEN TACOS (3) Coleslaw, southern fried chicken tenders & Korean sweet chilli sauce topped with sesame seeds, served with chips.	\$27.90
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PULLED PORK NACHOS Bourbon bush honey pulled pork served on a bed of corn chips topped with melted cheese, sour cream & shallots.	\$28.90
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GLUTEN FREE BUN	\$3.00
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WANT TO BE REWARDED?
JOIN OUR LOYALTY PROGRAM TODAY!



FROM THE GRILL

PICK YOUR CUT

300G BLACK ANGUS RUMP	\$38.50
500G BLACK ANGUS RUMP	\$58.50
300G PORTERHOUSE	\$47.00
300G OP RIB FILLET	\$54.50

ALL STEAKS GF

PICK YOUR SIDES

STEAK FRIES	
GARDEN SALAD (GF)	
CREAMY MASH POTATO	
SEASONAL VEGETABLES (GF)	

EXTRA SIDES \$6.00

PICK YOUR SAUCE

MUSHROOM, PEPPER, DIANE, GRAVY, GARLIC CREAM, BBQ & TOMATO (ALL GF)	
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EXTRA SAUCE \$3.00

SIGNATURE

THE BOURBON BEAST
\$85.00

400G 42 day dry aged clubT-Bone,
served with corn ribs, idaho potato
house battered onion rings,
Bourban bush honey pork rib
fingers

TOPPERS

BACON	\$3.50
BBQ PORK RIB FINGER (3)	\$14.00
FRIED EGG (1)	\$3.50
AVOCADO	\$4.00
CHICKEN	\$7.00
GARLIC PRAWNS (I)	\$12.00

**TAKEAWAY
CONTAINER \$2.00**

THE LILLYWHITE HOTEL GROUP USE A MIX OF IMPORTED AND LOCAL SEAFOOD. OUR MENU REFLECTS SEAFOOD ORIGIN USING A AUSTRALIAN I IMPORTED & M MIXED. OUR KITCHEN HANDLES A WIDE VARIETY OF INGREDIENTS, INCLUDING COMMON ALLERGENS. WHILE WE TAKE EVERY PRECAUTION TO MINIMIZE THE RISK OF CROSS-CONTACT, WE CANNOT GUARANTEE AN ALLERGEN-FREE ENVIRONMENT. PLEASE NOTIFY OUR STAFF OF ANY ALLERGIES


DIAMANTINA
PREMIUM AUSTRALIAN BEEF


SureCrisp


WILDCARD
LUXURY CRUISES

JEAN-PIERRE
ARTISAN
BAKERY

max
STOCKS
FOOD SERVICE