

Our Favourites

MIXED GRILL	\$39
a hearty feast featuring rib-fillet steak, pork sausage, crispy bacon, crumbed lamb cutlet, fried eggs, sautéed mushrooms & onions served with chips	
BEEF CHEEKS	\$30
braised beef cheeks, root vegetables served with garlic & chive mash & smothered in our house-made red wine sauce	
BEEF RAGU PASTA	\$27
slow-cooked beef ragu served with pappardelle pasta & freshly shaved parmesan	
GUINNESS POT PIE	\$29
slow-cooked beef and veggies in a rich Guinness gravy, wrapped in golden pastry & served with your choice of sides	
LAMB SHANK	\$35
slow-cooked lamb shank served with garlic & chive mash, seasonal veggies & a rosemary jus	
IRISH LAMB STEW	\$28
hearty Irish lamb stew with tender lamb, root vegetables & herbs in a rich broth with garlic & chive mash	
BANGERS & MASH	\$26
thick pork sausages served on creamy garlic & chive mash, topped with a rich mushroom and onion gravy	

Salads

THAI BEEF SALAD	\$20
tender grilled beef tossed with fresh salad greens, chili, lime, and a zesty Thai dressing	
PUMPKIN & HALOUMI (V)	\$24
roast pumpkin & grilled haloumi with fresh mesculin, spanish onion, tomato, roasted peppers & pine nuts lightly coated in basil pesto & olive oil	

Kids

all kids meals are served with a side of chips

CHICKEN NUGGETS	\$12
BATTERED FISH	\$12
150G RIB FILLET	\$16
HAM & CHEESE PIZZA	\$15

Desserts

all desserts are served with ice-cream

STICKY DATE PUDDING	\$12
sticky date pudding & caramel sauce	
CHOCOLATE TORTE (GF)	\$12
flourless chocolate torte & blueberry compote	
AFFOGATO	\$13
double-shot of espresso with ice-cream	
add frangelico liqueur +\$7	
CHEESECAKE	\$15
please ask one of our staff for today's cheesecake	
BELGIAN WAFFLE	\$15
belgian waffle with ice-cream & maple syrup	
BOWL OF ICE-CREAM	\$5
ice-cream with your choice of topping	
TEA & COFFEE	\$5.50
earl grey, cappuccino, chai, hot chocolate & more	

**MONDAY-SATURDAY
LUNCH & DINNER
SUNDAY
LUNCH ONLY
DINE-IN OR TAKEAWAY
P. 4163 0203**

hotelradnor.com.au

Hotel
Blackbutt
Radnor
OLD
EST. 1913

MENU

To Start

GARLIC BREAD	\$9
lightly toasted bread with a generous topping of garlic butter	
add grilled mozzarella +\$3	
add grilled mozzarella & crispy bacon +\$4	
BRUSCHETTA (N)	\$15
lightly toasted bread with a generous topping of fresh tomato, spanish onion, pesto, feta & balsamic glaze	
POTATO & LEEK SOUP	\$12
creamy potato and leek soup, slow-cooked with herbs and finished with a touch of cream, crispy bacon and served with garlic bread.	
SEASONAL VEGGIES (V) (GF)	\$9
fresh veggies sauteed in butter & garlic	

To Share

SMALL/LARGE CHIPS (GF)	\$6/\$10
crispy, fried chips served with your choice of sauce	
SMALL/LARGE SWEET POTATO CHIPS	\$8/\$14
straight-cut fries served with aioli	
SMALL/LARGE POTATO WEDGES	\$8/\$14
lightly seasoned wedges served with sweet chilli & sour cream	
VIET PORK SPRING ROLLS (3)	\$14
crispy rice paper spring rolls filled with pork and served with a nuoc cham dipping sauce	
CHICKEN WINGS (8) (GF)	\$18
lightly seasoned chicken wings served with a ranch dipping sauce	
KARAAGE CHICKEN (8)	\$14
golden-fried Japanese-style chicken, perfectly seasoned and served with creamy Kewpie mayo	
SHARE PLATTER (13)	\$36
viet pork spring rolls, chicken wings & karaage chicken served with dipping sauces	

Burgers (Lunch Only)

all burgers are served with a side of chips (GF) buns available +\$3	
CHICKEN BLT	\$22
crumbed or grilled chicken with crispy bacon, cheese, lettuce, tomato & aioli	
BIG ANGUS	\$22
house-made angus beef pattie with cheese, fresh lettuce, tomato, beetroot, grilled onion & tomato relish	
RIB FILLET	\$24
rib fillet with cheese, fresh lettuce, tomato, beetroot, grilled onion & bbq sauce	
BARRAMUNDI	\$22
beer-battered barramundi with cheese, fresh lettuce, tomato, spanish onion & tartare sauce	
VEGE (V)	\$24
veggie pattie with grilled halloumi, fresh lettuce, red peppers, tomato, spanish onion & tomato relish	

From the Paddock

all steaks are char-grilled to your liking & served with your choice of chips, salad or garlic & chive mash & steamed veggies	
add your favourite sauce – gravy, pepper, mushroom, diane, red wine jus (GF) or creamy garlic (GF)	
200G EYE FILLET STEAK (GF)	\$38
300G RUMP STEAK (GF)	\$33
300G RIB FILLET STEAK (GF)	\$39
TOPPERS	
prawns (2), scallops (2), mussels (2) & calamari (2) in a creamy garlic sauce (GF) +\$15	
king prawns (6) in a creamy garlic sauce (GF) +\$15	
All our meat is proudly supplied by the Little Butcher, Kingaroy QLD	

From the Sea

FISH & CHIPS	\$28
beer-battered or grilled barramundi (gf) served with garden salad, chips, lemon wedges & tartare sauce	
SEAFOOD BASKET	\$28
beer-battered flathead, prawn cutlets, calamari rings & scallops served with garden salad, chips, lemon wedges & tartare sauce	
CALAMARI	\$27
flash fried, lemon pepper calamari served with garden salad, chips, lemon wedges & lime aioli	
ATLANTIC SALMON	\$35
crispy skin atlantic salmon served with kipfler potatoes, baby spinach, sun-dried tomatoes, Spanish onion, salsa-verde & lime hollandaise sauce	

From the Coop

all mains are served with your choice of chips, salad or garlic & chive mash & steamed veggies	
CHICKEN SCHNITZEL	\$24
double-crumbed chicken schnitzel served with your choice of sides & sauces	
CLASSIC PARMY	\$28
double-crumbed chicken schnitzel, topped with napoli sauce, ham & mozzarella, served with your choice of sides	
BACON & AVO PARMY	\$32
double-crumbed chicken schnitzel, topped with hollandaise sauce, bacon, avocado & mozzarella, served with your choice of sides	
BUFFALO PARMY	\$30
double-crumbed chicken schnitzel, topped with buffalo sauce, smoky bacon & mozzarella, served with your choice of sides	
HAWAIIAN BBQ	\$26
double-crumbed chicken schnitzel, topped with bbq sauce, crispy bacon, grilled pineapple & mozzarella, served with your choice of sides	