

MEAT

@

SYDNEY

EST.

1881

JUNCTION

Prices Subject to Surcharge Public Holidays & Special Events

BREAD AND STARTERS

GARLIC BREAD **V**

Toasted garlic loaf with herbed confit garlic butter.

Add Cheese - \$2 / Bacon - \$4

CORNBREAD **V**

Served with chilli and lime butter on the side.

BRUSCHETTA **V**

Charred sourdough topped with cherry tomato, marinated feta, fried basil and balsamic glaze.

Add Prosciutto - \$4

CHARCUTERIE BOARD

Trio of cured meats, charred sourdough, gherkins and smokey tomato relish.

SMALL PLATES

BUFFALO CHICKEN WINGS **GF**

Wings served with blue cheese sauce and celery sticks.

JALAPEÑO POPPERS **GF**

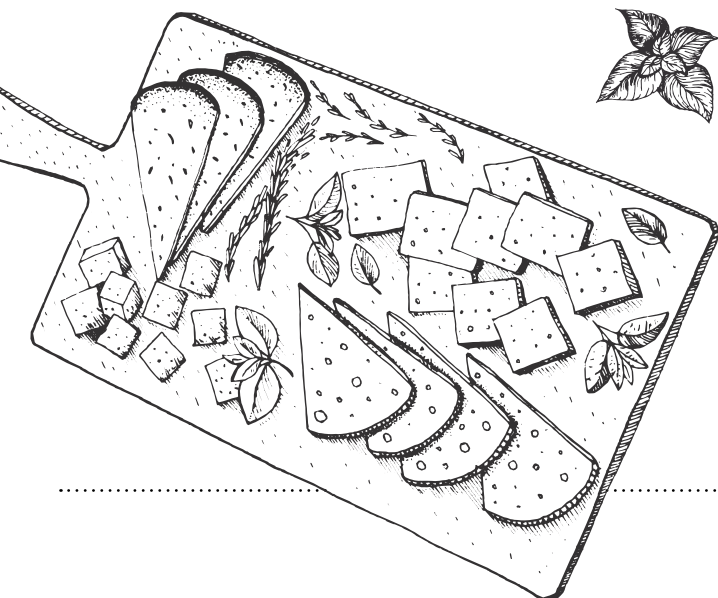
Bacon wrapped and stuffed with cream cheese, bacon and mixed herbs.

PAPRIKA SALT & PEPPER SQUID **GF**

With charred lemon & aioli.

FETA & PUMPKIN ARANCINI **V**

Served with chive aioli, fried eschalots and fried basil leaves.



10

10

14

26

16

15

18

16

PASTA

PRAWN & CRAB PAPPARDELLE

32

With fresh chilli, lemon butter, baby spinach and cherry tomatoes.

BAKED GNOCCHI **V**

25

With gorgonzola cream, pumpkin & mixed herbs.

CHICKEN CHORIZO PESTO FETTUCINE

25

With baby spinach and cooked in creamed basil pesto.



SALADS

CAESAR SALAD

20

Cos lettuce, bacon, crouton, parmesan, soft poached egg and traditional caesar dressing.

CAPRESE SALAD **VG, GF**

20

Heirloom tomato, buffalo mozzarella, fresh basil, olive tapenade and herbed oil.

GREEK SALAD **V, GF**

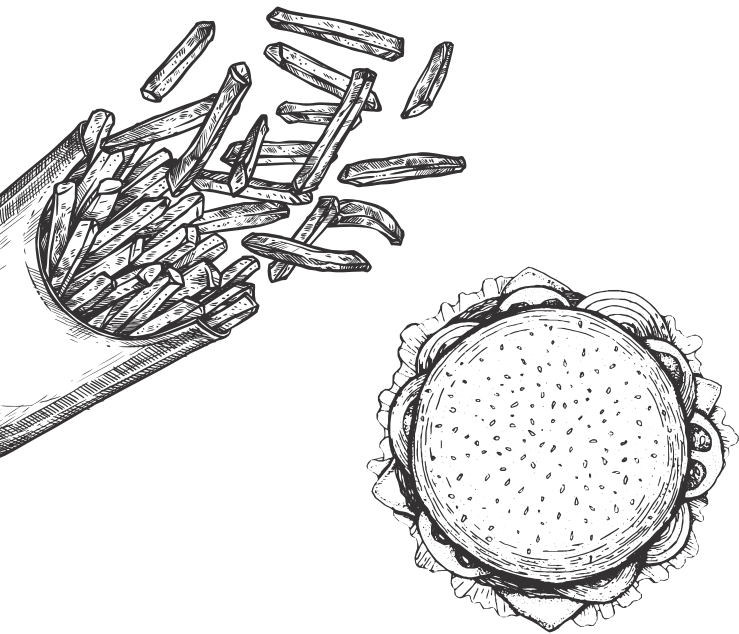
20

Mesclun mix with roma tomato, cucumber, feta, mixed olives, dressed with herbed olive oil.

Add Protein:

House Spiced Chicken - \$5

Pan Fried Prawn - \$8



BURGERS

Change Gluten Free Bun - \$3.5

STEAK SANDWICH

200g rump steak on panini with lettuce, onion, tomato, gherkins, cheese and mustard aioli sauce.

24

ANGUS BEEF BURGER

Angus beef patty on a St. Malo milk bun with mesclun, caramelised onion, tomato, cheese, bacon, fried egg and chef's burger sauce.

22

SOUTHERN FRIED CHICKEN BURGER

Southern spice coated chicken breast on St. Malo milk bun with slaw, pineapple fritter, cheese, jalapeños and chipotle sauce.

22

STACK UP YOUR BURGER

Beetroot, pineapple, pickles or cheese \$1

Egg or bacon \$2

Beef patty or fried chicken \$6

Extra sauce? mustard aioli, chefs burger sauce, chipotle, smokey bbq or tomato \$2



PUB CLASSICS

250G CHICKEN SCHNITZEL

22

Served with any 2: chips, salad, mash or veg and a sauce.

WHY NOT ADD

PARMIGIANA GF

5

TRIPLE CHEESE MELT GF

5

GARLIC PRAWNS GF

8

BEER BATTERED FISH & CHIPS

25

Served with chips, salad, tartare and lemon.

CHICKEN MARYLAND

26

Wrapped in bacon with pineapple fritters and hollandaise sauce.

WHOLE BAKED SNAPPER GF

38

Baked with ginger, garlic and chilli, served with chat potato & spinach and citrus ginger sauce.

KIDS MEALS

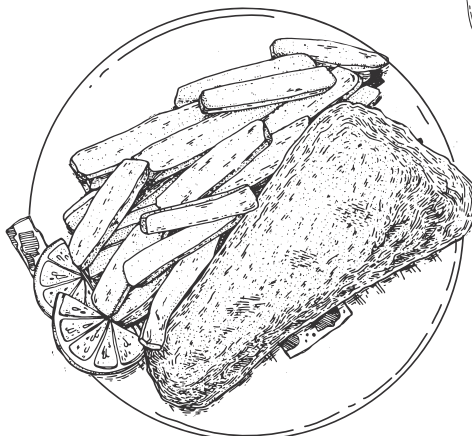
ALL \$12

Includes Ice Cream Cup

CHICKEN NUGGETS & CHIPS

BATTERED FISH & CHIPS

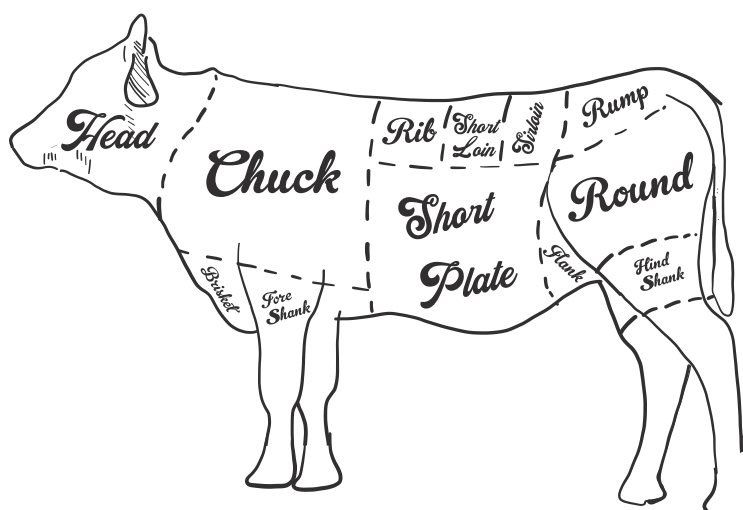
MEATBALL SPAGHETTI



V Vegetarian

VG Vegan

GF Gluten Free



STEAKHOUSE RANGE

All steaks served with charred corn

Choice of any 2: chips, mash, vegetables or garden salad, a sauce and a rub

250G RUMP

5 Star Tender Plus Rump, Grain-Fed

300G HOUSE STEAK

Chilli Crusted, Grain-Fed Flank Steak

300G SCOTCH FILLET

MB2+, 330 Day Grain-Fed

300G SOUS VIDE STRIPLOIN

Rosemary Butter Marinated, 12 hr Cooked

250G BLACK ONYX STRIPLOIN

Rangers Valley, Glenn Innes, MB3+, Grain-Fed

400G RIB EYE

On the Bone, 100 Day Grain-Fed

300G TENDERLOIN FILLET

Darling Downs Region, 6-Star Tender Plus Grain-Fed

300G WAGYU SCOTCH FILLET

Darling Downs Region, 330 Day Grain-Fed

700G O.P CARVED RIB EYE

Riverine Region, MB2+, 100 Day Grain-Fed

1KG TOMAHAWK STEAK (TO SHARE)

Riverine Region, MB2+, 200 Day Grain-Fed

34

35

42

47

50

55

60

65

100

150

RUBS

MONTREAL RUB VG

MOROCCAN SPICE RUB VG

TOMAHAWK SPICE RUB

HERBES DE PROVENCE RUB

SAUCES

ADD EXTRA SAUCE \$3

HOLLANDAISE

GRAVY

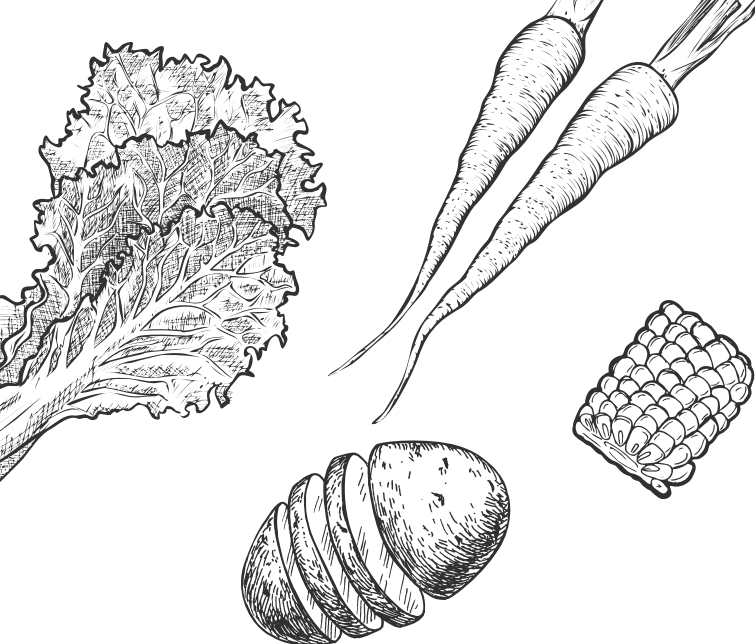
PEPPERCORN

MUSHROOM

CREAMY GARLIC

RED WINE JUS

DIANNE



SIDES **ALL \$9**

CHIPS **V**

POTATO MASH **V, GF**

SEASONAL VEGETABLES **VG, GF**

GARDEN SALAD **VG, GF**

CHILLI CRUSTED BROCCOLINI **VG, GF**

BUTTERED & GRILLED CORN COB **V, GF**

DESSERTS

CHEESE SHARE BOARD **V** **24**

Trio of cheese, charred sourdough, marinated olives and quince paste.

APPLE & CINNAMON PIE WITH ICE CREAM **V** **15**

CHOCOLATE BROWNIE SUNDAE STACK **V** **15**

NEW YORK BAKED CHEESECAKE **V** **15**

KID'S ICE CREAM **V** **4**

NIGHTLY SPECIALS AVAILABLE FROM 5PM

MONDAY

\$20 Pork Night
Weekly Chef Special

TUESDAY

\$15 Chicken Schnitzel
Served with chips, salad and choice of sauce

Why not add:

Parmigiana **GF** 5

Triple Cheese Melt **GF** 5

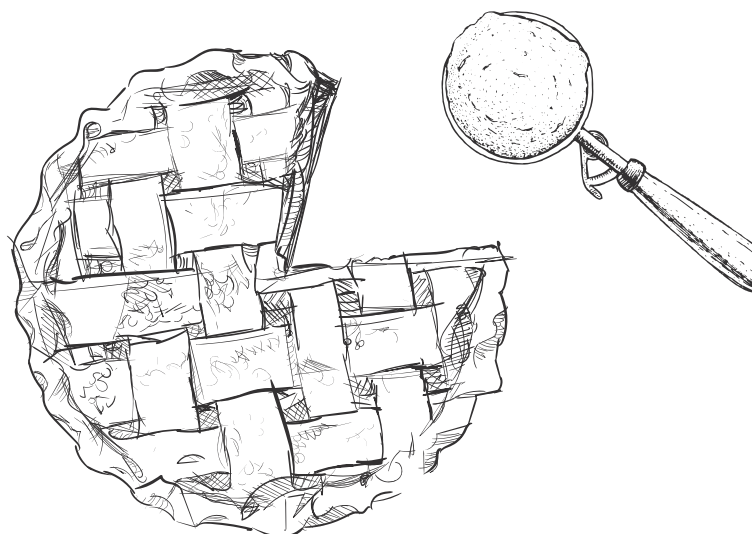
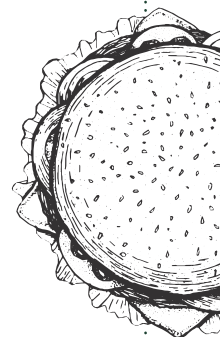
Garlic Prawns **GF** 8

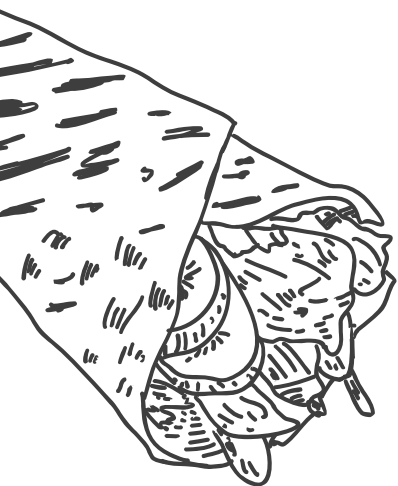
WEDNESDAY

\$15 Burgers
Angus Beef Burger and Southern Fried Chicken
Burger Only

THURSDAY

\$15 Weekly Chef's Pasta





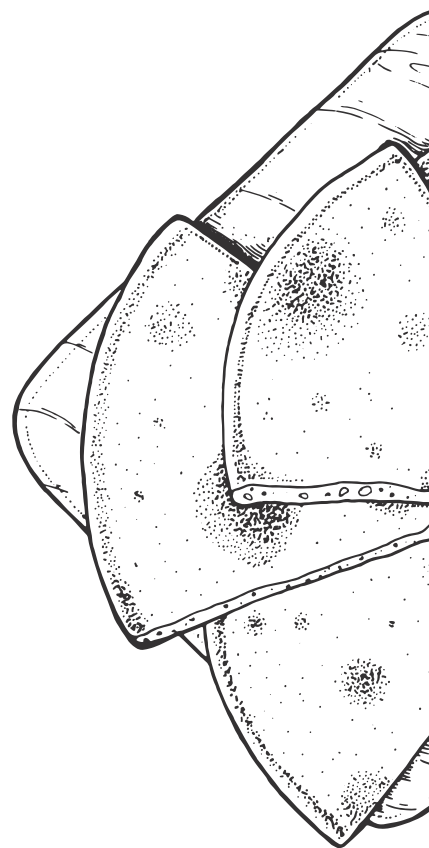
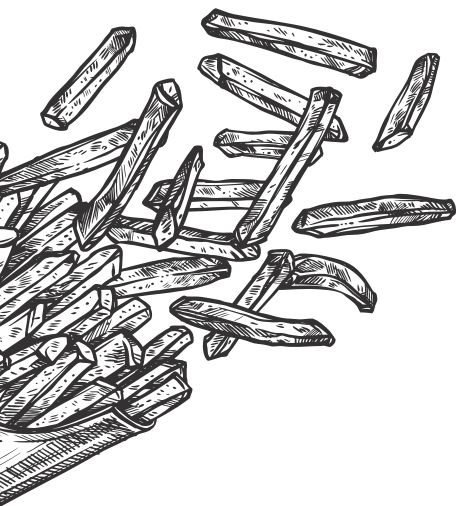
\$16 LUNCH SPECIALS

MONDAY-FRIDAY

11:30AM-3PM

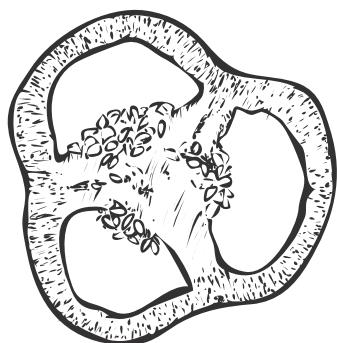
CHICKEN CAESAR WRAP

Served with chips



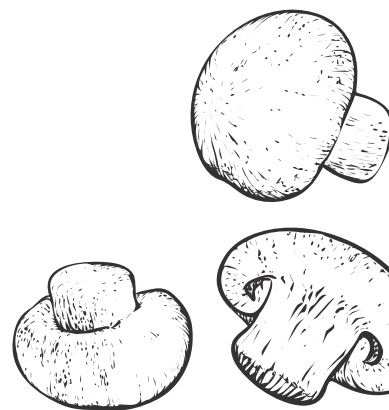
CHILLI CON CARNE

Sweet potato & beef chilli
served with toasted pita



LOADED PIZZA BREAD

Topped with salami, cheese,
capsicum & mushrooms



Excludes Public Holidays & Special Events

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VG Vegan

GF Gluten Free