

HOPE ISLAND  
TAVERN

EAT • DRINK • RELAX

EAT A STEAK  
FOR MANDATE

SHOW YOUR SUPPORT

For PA Research Foundation's Men's Health Initiative  
throughout June & July

ONLY  
\$21<sup>90</sup>



GRAIN FED SIRLOIN STEAK OR PETITE 150G FILLET

Served with jacket potato, side salad & your choice of sauce

\$2 DONATED FROM EVERY  
MANDATE STEAK SOLD

Australian  
Venue Co.



<b>Herb and garlic bread</b> V	7.0
<i>add cheese</i>	1.0
<i>add bacon and cheese</i>	2.0
<b>Straight cut chips</b> and aioli or gravy	7.0
<b>Beer battered onion rings</b> , aioli	7.0
<b>Southern Fried Chicken</b> , chips and gravy	9.9
<b>Sweet Potato fries</b> , sweet chilli	7.0
<b>Dude food platter</b>	19.5
Selection of Salt and Pepper Calamari, Onion Rings, Mac n' Cheese Croquettes and Southern Fried Chicken Wings	14.5
<b>Mezze plate</b> V	
Marinated olives, hummus, avocado, semi dried tomato, Persian feta, toasted Turkish bread	
Add charcuterie; salami, smoked ham, prosciutto	7.0
<b>Southern fried chicken wings</b>	13.0
Pickled celery, hot sauce, blue cheese sauce	
<b>Peking duck spring rolls</b> sweet plum dipping sauce (4)	14.0

<b>Premium beef burger</b>	16.5
100% beef patty on a toasted milk bun, lettuce, tomato, dill pickle, smoky BBQ sauce, chips and aioli	
<i>add cheese, bacon, fried egg</i>	1.0 each
<b>The best steak sandwich</b>	18.0
Grilled rib fillet steak on toasted Turkish bread, bacon, fried egg, caramelised onion, tomato, lettuce, BBQ sauce, chips, aioli	
<b>Crispy fried chicken burger</b>	17.5
Toasted milk bun, buttermilk fried chicken, cos lettuce, slaw, sweet chilli aioli, chips	
<b>Counter meals</b>	
<b>Salt and pepper calamari</b> , crispy fried, chips, garden salad, aioli, lemon	15.0
<b>Chicken schnitzel</b> , gravy, lemon, salad and chips	16.5
<i>add parmigiana topper: tomato sugo, leg ham and mozzarella cheese</i>	3.0
<b>Beer battered fish and chips</b> , salad, lemon, tartar sauce	15.0
<b>Rump steak</b> MSA, grain fed, 250 gram, garden salad, sauce of your choice and chips	18.5
<b>HAND STRETCHED PIZZAS</b>	
<b>Margherita</b>	17.0
Tomato, fior di latte mozzarella, pesto	
<b>Ham and pineapple</b>	18.0
Shaved leg ham, pineapple, parsley	
<b>Italiano</b>	21.0
Prosciutto, red onion, kalamata olives, roast capsicum, mushroom, Italian herbs	
<b>Meat lovers</b>	23.0
Beef, bacon, pepperoni, ham, chorizo, red onion, chives, chipotle sauce	
<b>Roasted pumpkin</b>	18.0
Pumpkin, caramelised onion, Persian feta, balsamic reduction	
Very low gluten base <b>VLG</b>	3.00

## SALADS

**Caesar salad** 18.0  
Cos lettuce, crispy prosciutto, crostini, poached egg, anchovy dressing, shaved pecorino, white anchovies, Caesar dressing

**Farmers market salad** 17.0  
Caramelised pumpkin, cherry tomatoes, baby beets, pepita crunch, baby lettuce, goat's curd, lemon herb vinaigrette

**Saffron Cous Cous and date salad VLG** 16.0  
Chickpeas, cherry tomatoes, red onion, mixed lettuce, spinach, olive oil  
Caramelized fig balsamic

### Salad Toppers

grilled herb and garlic chicken <b>VLG</b>	5.0
salt and pepper calamari <b>VLG</b>	5.0
grilled prawns <b>VLG</b>	8.0
seared teriyaki beef	5.0

### Food Allergies and intolerances:

Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.