



LORD RAGLAN



SMALLS & SHARING

BEER BATTERED HOT CHIPS HANGMAN'S KETCHUP	\$9
BEER BATTERED ONION RINGS CHIPOTLE BBQ SAUCE	\$10
CAJUN SPICED WAFFLE FRIES AIOLI	\$11
CHILLI SALT CALAMARI & PRAWN LIME MAYO	\$15
JALAPEÑO POPPERS CIDER RANCH DRESSING	\$14
POPCORN CHICKEN CHIPOTLE AIOLI	\$14
BUFFALO CHICKEN WINGS - FRANK'S HOT SAUCE - HOUSE BBQ - SPICED SOY, SESAME & MAPLE GLAZED SERVED W/BLUE CHEESE RANCH & CELERY STICKS	\$16/24
BUTCHER'S GRILLED SAUSAGE BOARD CHILLI CHEESE KRANSKY, PRESSWURST, CERVELAT, SPANISH CHORIZO, HANGMAN'S SOURDOUGH, SAUERKRAUT, HOUSE MADE PICKLES & MUSTARD	\$24
BEETROOT, PUMPKIN, QUINOA & FETA SALAD TRIO OF QUINOA, BABY SPINACH, WITLOF, ROASTED BEETS & PUMPKIN, CHICKPEAS, PERSIAN FETA HONEY MUSTARD & ORANGE DRESSING	\$19
ADD CHICKEN OR HALLOUMI	\$3

DID YOU KNOW

TRIVIA NIGHT EVERY TUESDAY FROM 7.30PM

MEAT/VEGGIE TRAY RAFFLE EVERY FRIDAY NIGHT

CRAFT BEER AND WINE BOTTLESHOP

ACCOMMODATION AVAILABLE

HAPPY HOUR MON - FRI // 4PM - 7PM

\$5 SCHOONERS

BIGGER FOODS

VEGGIE BURGER ROASTED PORTOBELLO MUSHROOM, RED PEPPERS, EGGPLANT & ZUCCHINI, GRILLED HALLOUMI, ROCKET, BALSAMIC GLAZE	\$19
SOUTHERN CHICKEN BURGER RED ONIONS, PICKLED SLAW, PIMENTO JALAPEÑO CHEESE, CHIPOTLE MAYO	\$20
MILK BAR BURGER WAGYU BEEF PATTY, GRILLED BACON, YELLOW CHEDDAR & SWISS CHEESE, CARAMELIZED ONION, TOMATO, PINEAPPLE, BEETROOT, LETTUCE, AIOLI	\$22
AMERICAN CHEESE BURGER WAGYU BEEF PATTY, AMERICAN CHEESE, HOUSEMADE PICKLES, TOMATO, RED ONIONS, LETTUCE, BLOODY MARY BURGER SAUCE	\$20
THE MONSTER REUBEN SANDWICH SHAVED PASTRAMI, SWISS CHEESE, SAUERKRAUT, HOUSEMADE PICKLES, AIOLI	\$21
ELVIS BURGER DOUBLE WAGYU BEEF PATTIES, YELLOW CHEDDAR & SWISS CHEESE, STICKY MAPLE BACON, SLICED JALAPEÑO, BEER BATTERED ONION RINGS, AIOLI	\$25
CHICKEN PARMIGIANA DOUBLE SMOKED HAM, MOZZARELLA CHEESE, BEER BATTERED STEAKFRIES & GARDEN SALAD	\$22
250G SIRLOIN STEAK BEER BATTERED STEAK FRIES, GARDEN SALAD, PEPPER JUS	\$24
300G PORK CUTLET HONEY GLAZED, GARDEN SALAD, ROAST ROOT VEGETABLES, APPLE CIDER JUS	\$25
MEXICAN HALF CHICKEN HONEY CHIPOTLE GLAZE, TACO SHELLS CONFETTI CORN SALSA, SOUR CREAM, CHAR-GRILLED LIME	\$23
CRISPY SKINNED BARRAMUNDI PEARL COUSCOUS SALAD, FRIED CAPERS, BASIL, ZUCCHINI, SPANISH ONION CHAR-GRILLED LEMON	\$23