

[PLACE YOUR TAKEAWAY ORDER HERE](#)

BAR SNACKS

SYDNEY ROCK OYSTERS **GF**

Kilpatrick 24 h-doz / 41.8 doz

Natural 23.2 h-doz / 41 doz

CHEESEY GARLIC BREAD 11.7

BOWL OF CHIPS 12.7

Served with aioli.

BOWL OF SWEET POTATO FRIES 12.7

Served with tomato relish.

TOTOPOS 13

Corn chips, guacamole, sour cream, lime, coriander, Tajin spices.

CRISPY CHICKEN WINGS 15.7

Served with Sriracha aioli.

PORK SPRING ROLLS (4) 15.4

Handmade Vietnamese pork and vegetable spring rolls.

FISH TACOS (3) 20.7

Battered fish, coleslaw, guacamole, onion and coriander in a wheat tortilla.

PRAWN SKEWERS (4) 20.7 (6) 25.7

Marinated in sweet chilli & garlic.

PORK BELLY BAO BUNS (4) 23.7

Tender pork belly, marinated in soy, hoisin, and five spice, topped with eschalots, carrot, chilli, spring onions and coriander

SPECIALS

GREEN GODDESS SALAD 26.9

Soy glazed beef strips, green cabbage, cos lettuce, cucumber, rocket, kale, chickpeas, spring onion and pepitas tossed with emerald herb vinaigrette (herb & citrus mix).

HONEY MUSTARD PORK CUTLET 30.9

Chargrilled sous-vide pork cutlet with honey mustard glaze, fresh apple slaw and creamy mash.

BEEF RISSOLES 29.9

House-made beef rissoles (3pc) served with creamy potato mash, sauteed broccoli and rich gravy.

LEMON DILL RAINBOW TROUT 32.8

Lemon and dill marinated Rainbow Trout fillet, grilled and served with steamed asparagus, chat potatoes, and creamy lemon butter sauce.

BASQUE CHEESECAKE 14.9

House-made creamy burnt cheesecake, served with vanilla ice cream and berry compote.

MAINS

POT OF MUSSELS 24.7 Half KG / 35.7 Full KG

Mussels with capsicum, chilli, onion & garlic in Napoli sauce. Served with sourdough.

BEEF BRISKET NACHOS 22.7

Slow-cooked BBQ brisket on a bed of corn chips, chilli con carne with black beans and corn, melted cheese, topped with pico de gallo (fresh tomato & herb mix), avocado and sour cream.

WARM PEAR SALAD GF, V ON REQ 22.7

Poached pear on a salad of rocket, candied walnuts, beetroot, tomato, Spanish onion, sultanas and goats

CAESAR SALAD 22.7

Baby Cos lettuce, crispy bacon, croutons, and parmesan tossed with our house-made Caesar dressing and topped with a soft-boiled egg.

Add Chicken + \$3.50

ROASTED VEGETABLE PASTA V 22.7

Penne with an assortment of roasted vegetables, tossed with Napoli sauce.

Add Chicken + 3.5

SICHUAN PEPPER CALAMARI 25.7

Deep fried calamari dusted with Sichuan pepper flour. Served with chips, salad and aioli.

CHICKEN & CHORIZO RISOTTO 30.7

Garlic marinated chicken, chorizo and onion sautéed with Arborio rice, finished with spinach and Parmesan.

SEAFOOD SPAGHETTI 30.7

Spaghetti with prawns, calamari, and mussels tossed in a chilli oil sauce with cherry tomatoes, capsicum and onion.

GRILLED SALMON FILLET GF 30.7

Grilled salmon with a creamy caper sauce, mash and green beans.

FISH & CHIPS 30.7

Battered Grenadier fillet with chips, coleslaw & house-made tartare sauce.

CHICKEN SCHNITZEL 28.7

Crumbed chicken breast, served with choice of two sides and sauce.

VEGAN SCHNITZEL 26.7

Plant based schnitzel, served with chips, seasonal vegetables and tomato relish.

CHICKEN PARMA 29.9

Crumbed chicken breast schnitzel, topped with smoked leg ham, Napoli sauce & melted mozzarella cheese. Served with your choice of two sides & sauce.

THE CIVIC PUB BURGER 25.7

Beef patty with bacon, tasty cheese, tomato, pickles, caramelised onion, lettuce and aioli on a toasted milk bun, served with chips.

FRIED CHICKEN BURGER 25.7

Crispy fried buttermilk chicken breast, baby Cos, coleslaw, coriander and house-made chilli Aioli served on a toasted milk bun, served with chips.

PORK CUTLET 29.9

Crumbed pork cutlet on sweet potato mash with agrodolce sauce (Italian sweet and sour sauce), with rocket and pickled fennel salad.

CHICKEN AVOCADO 29.7

Grilled chicken breast, fresh avocado, Swiss cheese, hollandaise sauce, served with chips and salad.

THE GRILL

TWICE COOKED BBQ PORK RIBS 39.9

Char-grilled rack in house-made BBQ sauce, served with coleslaw and potato wedges topped with sweet chilli and sour cream.

ANGUS SIRLOIN GF ON REQ 300g 38.9

Char-grilled 300g grain-fed Angus Sirloin (220-day aged). Served with your choice of two sides & sauce.

ANGUS SCOTCH FILLET GF ON REQ 300G 42.9

Char-grilled 300g grain-fed Angus scotch fillet (220-day aged). Served with your choice of two sides & sauce.

PEPPER CRUSTED STEAK GF 300g 42.9

Pan-seared 300g grain-fed Angus Scotch fillet with a peppercorn crust, finished with a Cognac cream sauce. Served on mash and green beans.

SIDES

VEGETABLES GF

CHIPS

CREAMY MASH POTATO GF

SALAD GF

SAUCES

GRAVY

MUSHROOM SAUCE GF

DIANNE SAUCE GF

PEPPER SAUCE

BBQ SAUCE

TOMATO SAUCE

HOT ENGLISH MUSTARD

SEEDED MUSTARD

BURGERS

THE CIVIC PUB BURGER 25.7

Beef patty with bacon, cheese, tomato, pickles, caramelised onion, lettuce & aioli on a toasted milk bun. Served with chips.

FRIED CHICKEN BURGER 25.7

Crispy fried buttermilk chicken breast, baby Cos, coleslaw, coriander and house-made chilli aioli served on a toasted milk bun, served with chips.

KIDS

CHEESE BURGER 18.7

Beef patty, tomato sauce & cheese, served with chips and tomato sauce.

KIDS SCHNITZEL 18.7

Half chicken schnitzel, served with chips & tomato sauce.

FISH & CHIPS 18.7

Battered fish with chips & salad.

DESSERTS

STICKY DATE PUDDING 13.9

Served with butterscotch sauce, whipped cream & ice cream.

CHOCOLATE BROWNIE 13.9

Dark chocolate brownie, ice cream, strawberries & candied walnuts.

BOWL OF ICE CREAM 10.7

Vanilla ice cream with mixed berry compote, maple syrup, topped with fairy floss.

KIDS ICE CREAM 5.9

Two scoops of vanilla ice cream with chocolate sauce.

Doggo Meals

STEAK TARTARE (DOG STYLE) 6.9

200g raw cubed steak.

STEAK & VEG 6.9

Grilled steak pieces with mixed vegetables.

SPARKLING WINES

REDBANK 'EMILY' SPARKLING **11.7GLS** **38.5**
King Valley, Victoria

PIZZINI PROSECCO **11.7GLS** **38.5**
King Valley Victoria

BIRD IN THE HAND SPARKLING PINOT CHARDONNAY **49.5**
Adelaide Hills, South Australia

JANSZ VINTAGE **\$64.5**
Tasmania

LOUIS BOUILLOT GRAND RESERVE **750ML 55.5** **1500ML 99.9**
France

LAURENT-PERRIER CHAMPAGNE **110.5**
France

POL ROGER RESERVE **125.5**
France

WHITE WINES

REDBANK 'THE LONG PADDOCK' CHARDONNAY **11.7GLS** **38.5**
King Valley, Victoria

LONG RAIL GULLY PINOT GRIS 11.7GLS 38.5

Murrumbateman, New South Wales

TWIN ISLANDS SAUVIGNON BLANC 11.7GLS 38.5

Marlborough, New Zealand

CHAFFEY BROS RIESLING 11.7GLS 38.5

Eden Valley, South Australia

CHALK HILL MOSCATO 11.7GLS 38.5

McLaren Vale, South Australia

HEGGIES CLOUDLINE CHARDONNAY 39.5

Eden Valley, South Australia

HOWARD PARK SAUVIGNON BLANC 40.5

Western Australia

MESH RIESLING 49.5

Eden Valley, South Australia

ROSE

COLLECTOR SHORELINE ROSE 11.7GLS 38.5

Collector, New South Wales

RED WINES

EARTHWORKS SHIRAZ 11.7GLS 38.5

Barossa, South Australia

VASSE FELIX CABERNET SAUVIGNON 11.7GLS 38.5

Margaret River, Western Australia

LONG RAIL GULLY SHIRAZ 13.7GLS 45.5

Murrumbateman, New South Wales

MT DIFFICULTY ROARING MEG PINOT NOIR 13.7GLS 50.5

Central Otago, New Zealand

RUNNING WITH BULLS TEMPRANILLO 13.7GLS 50.5

Barossa, South Australia

HEATHCOTE WINERY 'CRAVEN'S PLACE' SHIRAZ 44.5

Heathcote, Victoria

JIM BARRY THE ATHERLEY CABERNET SAUVIGNON 44.5

Clare Valley, South Australia

LANGMEIL 'VALLEY FLOOR' SHIRAZ 50.5

Barossa Valley, South Australia

LANGMEIL 'DELLA MINA' SANGIOVESE/BARBERA 49.5
Barossa Valley, South Australia

MOLLYDOOKER 'THE BOXER' SHIRAZ 55.5
McLaren Vale , South Australia

ROCKFORD 'ROD & SPUR' SHIRAZ CABERNET 73.5
Barossa Valley, South Australia

TORBRECK 'THE STRUIE' SHIRAZ 79.9
Barossa, South Australia

YALUMBA 'THE SIGNATURE' CABERNET SAUVIGNON SHIRAZ 79.9
Barossa, South Australia

15% surcharge on public holidays GF= gluten-free V=
vegetarian