Menu

PLACE YOUR TAKEAWAY ORDER HERE

BAR SNACKS

SYDNEY ROCK OYSTERS A GF

Kilpatrick 24.9 h-doz / 42.9 doz

Natural 23.9 h-doz / 42.5 doz

CHEESY GARLIC BREAD 12.4

BOWL OF CHIPS 12.9

Served with aioli.

BOWL OF SWEET POTATO FRIES 12.9

Served with tomato relish.

TOTOPOS 13.5

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

CRISPY CHICKEN WINGS 16.2

Served with Sriracha aioli.

SALT & PEPPER CALAMARI 17.9

Served with remoulade sauce

PORK SPRING ROLLS (4) 15.9

Handmade Vietnamese pork and vegetable spring rolls.

FISH TACOS (3) I 21.5

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

PRAWN SKEWERS (4) I 21.5 (6) 26.5

Marinated in sweet chilli & garlic.

PORK BELLY BAO BUNS (4) 24.4

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

SPECIALS

PRAWN, MANGO & GRAPEFRUIT SALAD GF/DF, I 29.5
Chilled prawns, green mango, ruby grapefruit, cucumber and mint drizzled with lime, chilli and ginger dressing, topped with crispy shallots.

CHILLI & LIME CALAMARI GF, I 28.5
Char-grilled calamari topped with chilli & lime butter, served with crispy smashed potatoes and rocket & fennel salad.

PORK SCALLOPINI 28.9
Seared pork scallopini with celeriac remoulade, smashed chats, finished with a rich gravy and fresh lemon.

GRILLED BARRAMUNDI GF/DF ON REQ, A 34.9
Grilled Barramundi fillet served on a bed of grilled zucchini, topped with pico de gallo (Mexican salsa) and finished with a lemon herb dressing.

CATTLEMAN'S CUTLET GF ON REQ 45.5
Char-grilled 400gm grain-fed Cattleman's Cutlet, served with your choice of two sides and sauce.

LEMON PANNA COTTA GF ON REQ 15.9
Lemon-infused panna cotta, topped with toasted almond crumb, served with lemon granita and vanilla icecream.

TRADITIONAL CHRISTMAS PUDDING 15.9
Silver Pennny Christmas Pudding, served with spiced brandy

sauce and vanilla icecream.

MAINS

POT OF MUSSELS A 25.5 Half KG / 36.8 Full KG
Mussels with capsicum, chilli, onion & garlic in Napoli sauce. Served with sourdough.

BEEF BRISKET NACHOS 23.5
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.

PEAR SALAD GF, V ON REQ 23.5
Fresh pear on a salad of rocket, candied walnuts, beetroot, tomato, Spanish onion, sultanas and goats

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CAESAR SALAD I 23.5
Baby Cos lettuce, crispy bacon, croutons, and parmesan tossed with our house-made Caesar dressing and topped with a soft-boiled egg.
Add Chicken + 3.5

ROASTED VEGETABLE PASTA V 23.5
Penne with an assortment of roasted vegetables, tossed with Napoli sauce.
Add Chicken + 3.5

SALT & PEPPER CALAMARI I 26.5
Calamari dusted with salt & pepper, deep fried and served with chips, salad and remoulade sauce.

CHICKEN & CHORIZO RISOTTO 31.6
Garlic marinated chicken, chorizo and onion sautéed with Arborio rice, finished with spinach and Parmesan.

SEAFOOD SPAGHETTI M 31.6
Spaghetti with prawns, calamari, and mussels tossed in a chilli oil sauce with cherry tomatoes, capsicum and onion.

GRILLED SALMON FILLET I, GF 31.6
Grilled salmon with a creamy caper sauce, mash and seasonal vegetables.

FISH & CHIPS I 31.6
Battered Grenadier fillet with chips, coleslaw & house-made tartare sauce.

CHICKEN SCHNITZEL 29.6
Crumbed chicken breast, served with choice of two sides and sauce.

VEGAN SCHNITZEL 27.5
Plant based schnitzel, served with chips, seasonal vegetables and tomato relish.

CHICKEN PARMA 30.9
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 26.5
Beef patty with bacon, tasty cheese, tomato, pickles, caramelised onion, lettuce and aioli on a toasted milk bun, served with chips.

FRIED CHICKEN BURGER 26.5
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 30.9
Crumbed pork cutlet on sweet potato mash with agrodolce sauce (Italian sweet and sour sauce), with rocket and pickled fennel salad.

CHICKEN AVOCADO 30.90
Grilled chicken breast, fresh avocado, Swiss cheese, hollandaise sauce, served with chips and salad.

THE GRILL

TWICE COOKED BBQ PORK RIBS 41
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 39.9
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 44

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

PEPPER CRUSTED STEAK GF 300g 44

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

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

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 I 18.7

Battered fish with chips & salad.

DESSERTS

STICKY DATE PUDDING 15.9
Served with butterscotch sauce, whipped cream & ice cream.

CHOCOLATE BROWNIE 15.9
Dark chocolate brownie, ice cream, strawberries & candied walnuts.

BOWL OF ICE CREAM 11
Vanilla ice cream with mixed berry compote, maple syrup, topped with fairy floss.

KIDS ICE CREAM 6.2
Two scoops of vanilla ice cream with chocolate sauce.

Doggo Meals

STEAK TARTARE (DOG STYLE) 7.5
200g raw cubed steak.

STEAK & VEG 7.5
Grilled steak pieces with mixed vegetables.

SEAFOOD ORIGIN = A – AUSTRALIAN, I – IMPORTED, M – MIXED ORIGIN

GF= GLUTEN-FREE V= VEGETARIAN

SPARKLING WINES

REDBANK ‘EMILY’ SPARKLING 12GLS 39.9
King Valley, Victoria

SEE SAW PROSECCO – Organic **12GLS 39.9**
Orange, NSW

LANGMEIL LIVE WIRE RIESLING – Gently fizzed **39.9**
Langhorne Creek, South Australia

BLEASDALE SPARKLING SHIRAZ 41
Langhorne Creek, South Australia

JANSZ NV 54.9
Tasmania

MUMM N/V 99.9
Champagne, France

POL ROGER RESERVE 129.5
France

WHITE WINES

TWIN ISLANDS SAUVIGNON BLANC 12GLS 39.5
Marlborough, New Zealand

KINGSTON ESTATE CHARDONNAY 12GLS 39.5
Limestone Coast, South Australia

LONG RAIL GULLY PINOT GRIS 12GLS 39.5
Murrumbateman, New South Wales

CHAFFEY BROS RIESLING 12GLS 39.5
Eden Valley, South Australia

CHAFFEY BROS ROSE 12GLS 39.5
Eden Valley, South Australia

KILIKANOON ‘KILLERMAN’S RUN’ RIESLING 40.9
Clare Valley, South Australia

FOREST HILL CHARDONNAY 44.9
Mount Barker, Western Australia

HOWARD PARK SAUVIGNON BLANC 49.9
Western Australia

NICK O’LEARY RIESLING 50.9
Canberra District

NON-ALCOHOLIC WINE

ALTINA NON-ALCOHOLIC SPARKLING WINE **9.9**
Sparkling Le Blanc – Sparkling Rose

RED WINES

DANDELION VINYARDS ‘LIONESS’ SHIRAZ **12GLS** **39.5**
McLaren Vale, South Australia

SEE SAW PINOT NOIR – Organic **13.9GLS** **49.5**
Margaret River, Western Australia

D’ARENBERG ‘THE HIGH TRELLIS’ CABERNET SAUVIGNON **42.9**
McLaren Vale, South Australia

LONG RAIL GULLY SHIRAZ **47.9**
Murrumbateman, New South Wales

RUNNING WITH THE BULLS TEMPRANILLO **49.9**
Barossa Valley, South Australia

LANGMEIL ‘VALLEY FLOOR’ SHIRAZ **52**
Barossa Valley, South Australia

HEIRLOOM PINOT NOIR 54.9
Adelaide Hills, South Australia

TOMFOOLERY ‘YOUNG BLOOD’ GRENACHE 54.9
Barossa Valley, South Australia

O’LEARY WALKER ‘POLISH HILL RIVER’ SHIRAZ 54.9
Clare Valley, South Australia

TORBRECK ‘HILLSIDE’ SHIRAZ 54.9
Barossa, South Australia

ROCKFORD ‘ROD & SPUR’ SHIRAZ CABERNET 79
Barossa Valley, South Australia

YALUMBA ‘THE SIGNATURE’ CABERNET SAUVIGNON SHIRAZ 89
Barossa, South Australia

CLASSIC COCKTAILS

APEROL SPRITZ 19
Aperol, prosecco, soda

COSMOPOLITAN 19
Vodka, triple sec, cranberry

DIRTY SPRITE 20
Gordons pink gin, cointreau, raspberry, lemon, lime

HUGO SPRITZ 20
Fiorente elderflower liqueur, prosecco, mint, soda

PASSION STAR MARTINI 20
Vanilla vodka, passoa, passionfruit liqueur, passionfruit, lime

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DARK & STORMY 20
Kraken spiced rum, ginger beer, lime

MARGARITA 20
Tequila, cointreau, lemon, lime

SPICY MARGARITA 20
Tequila, cointreau, housemade spicy syrup, tabasco, lemon, lime

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ESPRESSO MARTINI 20
Vodka, tia maria, coffee

SALTED CARAMEL ESPRESSO 20
Underground spirits caramel vodka, tia maria, coffee, sea salt

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PASSIONFRUIT MOJITO 21

Bacardi, passionfruit, mint, lime, soda

NEGRONI 21
Gin, campari, vermouth

LONG ISLAND ICED TEA 22
Vodka, gin, tequila, cointreau, coke, lemon

ALCOHOLIC SLUSHIES

FROZEN COCKTAIL SLUSHIES 12.5
See staff for current flavours

SOURS

WHISKY SOUR 19
Bourbon, bitters, lime

AMARETTO SOUR 19
Disaronno, bourbon, lemon

MIDORI SOUR 19
Midori, vodka, cointreau, pineapple juice, lemon

MOCKTAILS

TROPICAL SUNRISE 10

Orange juice, pineapple juice, raspberry, lemon, lime

VIRGIN STRAWBERRY MOJITO 10

Strawberry, mint, lemonade, lime

VIRGIN PASSION SPRITZ 10

Passionfruit, mint, soda, lime

15% surcharge on public holidays