



12pm – 2.30pm | 5pm – 9pm

V – Vegetarian VG – Vegan GF – Gluten Free

DFO – Dairy Free Option

Starters

Garlic Bread	7
Add cheese	2
Add bacon	2
Garlic & Herb Toasted Focaccia	8
w/ Hummus, Dukkah & Extra Virgin Olive Oil	
Crumbed Prawn Cutlets	13
w/ Citrus Infused Aioli	
Salt & Pepper Squid DFO	13
Served w/ a Snow Pea Tendril, Pickled Cucumber, Eschalot & Chilli Salad & Smoked Paprika Aioli	
Caesar Salad	14
Cos Lettuce, Boiled Egg, Croutons, Bacon, Parmesan & Anchovies	
Add chicken	4
Roast Pumpkin & Spinach Salad V, VG, DFO, GF	16
Semi Dried Tomatoes, Pine Nuts, Halloumi & Balsamic Glaze	

Burgers

American Cheeseburger	17
Angus Beef Patty, American Cheddar, Ketchup, Mustard, Beer Pickles	
Add a Patty	3
Add Maple Bacon	2
Chicken, Chilli & Bacon Burger	18
Panko Crumbed Chicken Schnitzel, Maple Bacon, American Cheddar, Lettuce, Beetroot, Smoked Chipotle Ranch	
Beetroot & Feta Burger V	16
Beetroot, Tomato Relish, Lettuce, Basil Pesto Mayonnaise	
Buttermilk Fried Chicken Burger	18
Buttermilk Fried Chicken, Red Cabbage Slaw, BBQ Bacon Jam, Swiss Cheese	

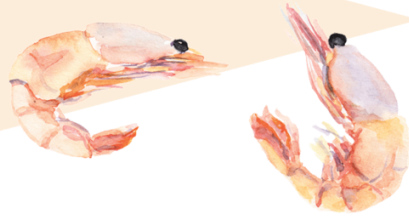
Schnitzel

Panko Crumbed Chicken Schnitzel	22
Served w/ Salad & Chips or Paris Mash & Veg	
Make it Parmigiana	4
Panko Crumbed Pork Schnitzel	25
Served w/ Salad & Chips or Paris Mash & Veg	
Make it Parmigiana	4
Your Choice of Pepper, Mushroom, Dianne, Gravy, Café De Paris	

Seafood

Snapper Fillet GF	26
w/ Chat Potatoes, Greens, Capers & Lemon Butter, topped w/ Sundried Tomato Pesto	
Crispy Skin Barramundi GF	26
w/ a Tomato & Roast Vegetable Pearl Cous Cous topped w/ Spiced Yoghurt	
Beer Battered NZ Cod Fillets	23
w/ Lemon, Tartare, Salad & Chips	





Mains

Chargrilled Thyme Infused Pork Cutlet | GF, DFO 26
w/ Roasted Root Vegetables, Seasoned Greens, Spiced Apple Sauce

The 19th Signature 12hr Slow Cooked Beef Cheeks | GF 25
Served w/ Creamy Paris Mash, Buttered Greens & jus

Prawn & Chorizo Fettuccine 24
w/ Rocket, Spanish Onion, Chilli Butter Sauce & Pangrattato

Roasted Chicken Kiev 25
w/ Heirloom Cherry Tomatoes, Olives, Wild Mushrooms, Fragrant Herbs & Roasted Chat Potatoes

Mediterranean Pasta | V, VG, DFO 18
w/ Tomatoes, Olives, Garlic, Basil, Capers & Chilli

Amber Ale Braised Beef Pie 25
w/ Hand Cut Chips, Smashed Peas

Traditional Lamb Shanks
Slow Cooked Lamb Shanks w/ Creamy Mash, Buttered Greens & a Rich Red Wine Gravy
One Shank 26
Two Shanks 34

Steak

250g Riverina Grass-Fed 55 Day Aged Rump Steak 27

300g Riverina Grass-Fed 55 Day Aged Cattleman's Cutlet 36

All steaks served with salad & fries or Paris mash & vegetables
Your choice of Pepper, Mushroom, Dianne, Gravy, Café De Paris

Add Ons

Chicken

Halloumi

Pepper, Mushroom, Dianne,
Gravy, Café De Paris, Aioli

Sides

4 Bowl of Wedges 11

4 Bowl of Chips 7

2 Paris Mash/ Bowl of Vegetables 6

Children's Menu

Battered Fish 12

Nuggets

Linguini Bolognese

Char Grilled Chicken or Steak

All Children's meals served with salad & chips, or Paris mash & veggies
& a small soft drink or juice

Desserts

View our dessert fridges!

