



<u>Garlic Bread</u> (V)	\$9
<u>Cheesy Garlic Bread</u> (V)	\$11
<u>Crunchy Fries</u> (V) (GF)	\$10
With Gravy add \$2.00	
<u>Potato Wedges</u> (V)	\$12
Sour Cream & Sweet Chilli sauce	
<u>Spring Rolls</u> (V) (3pcs)	\$12
With Chips & Sweet Chilli Sauce	
<u>Potato Pakoras</u> (2pcs) (V GF)	\$14
Shredded potato & Onion, special seasonings and a garlic mayo	
<u>Karaage Chicken</u>	\$15
Fried marinated Chicken pieces Japanese Mayo, mixed leaf salad	
<u>Broadwater Oysters Pambula</u>	
<u>Natural</u> (GF)	6 \$19/12 \$32
Freshly shucked, with lemon	
<u>Kilpatrick</u> (GF)	6 \$21/12 \$34
Classic sauce with smokey bacon	
<u>Oysters Cold Topped</u>	6 \$21/12 \$34
Chefs choice, please see the board	
<u>Oysters Share plate</u>	12 ONLY \$36
Combination as above	
<u>Szechuan fried Squid</u> (GF)	\$17
Lightly coated tender squid, tartare, citrus & side salad	
<u>Garlic Prawns</u> (GF) (5Pcs)	\$18
Pan fried prawns in a garlic Cream, rice & side salad	

## Top Pub Pambula

<u>King Prawn Salad</u> (GF 8pcs)	\$20
Grilled prawn tails, house salad & cocktail mayonnaise	
<u>Vegetarian Pilaf Rice</u> (GF,V)	\$19
Mixed Vegetables slow cooked with our own blend of spices, & fresh yoghurt	
<u>Garlic Prawn</u> (GF 8 Pcs)	\$27
Pan fried prawn tails in a garlic cream, with rice, chips & Salad	
<u>Pesto Chicken Breast</u> (GF)	\$26
Plump breast roasted in a pesto cream mashed potato & vegetables	
<u>Grilled Hoki Fillet</u> (GF)	\$23
salad, chips, lemon & tartare sauce	
<u>Battered Hoki Fillet</u>	\$24
deep fried, salad, chips, lemon & tartare	
<u>Chicken Schnitzel</u>	\$23
Crumbed Breast with chips, salad & gravy	
<u>Chicken Parmigiana</u>	\$26
Breast Schnitzel with napoli sauce, cheese, bacon, chips & salad	
<u>Crumbed Lamb Cutlets</u> (2Pcs)	\$29
2 Prime cutlets, salad or vegetables & choice of gravy <b>Extra Cutlet add \$6</b>	

**Bookings Phone 6495 6012**  
**All Meals Available Take Away**



<u>Chicken Carbonara Pasta</u>	\$23
Creamy chicken, bacon, onion, & cheese	
<u>Beef Lasagne</u>	\$23
Homemade lasagne served with chips & salad	
<u>Szechuan Squid</u> (GF)	\$26
tender pieces, in Szechuan pepper, salad, chips & tartare sauce	
<u>Seafood Provencale</u>	\$28
Fish pieces, prawns & squid tossed In a rich tomato sauce, creamy mash and vegetables	
<u>Pork Cutlet</u>	\$29
Prime rib cutlet, grilled with potato puree apple cider gravy & veg	
<u>Rump Steak</u> (GF 300 gm)	\$29
Choice of gravy, chips & vegetables	
<u>T-Bone</u> (GF 400gm)	\$33
Char grilled, chips vegies & your choice of sauce.	
<u>Scotch Fillet Steak</u> (GF 300gm)	\$36
Choice of Gravy, Chips Vegetables	
<u>Seafood Sauce</u> (Surf & Turf)	\$8
Prawns (4) in a Garlic cream sauce to add to your favourite meal	

**Choice of Gravy, Mushroom, Pepper, Dianne  
or Garlic Butter Included where listed**

## Top Pub Pambula Burgers

Fish Burger \$20

Battered Fish Fillet with Lettuce,  
Tomato, Cheese, Tartare Sauce & Chips

Japanese Fried Chicken Burger \$20

With, Cheese, Lettuce, Tomato,  
Mayonnaise & Chips

Top Pub Burger \$22

With Onion, Lettuce, Cheese,  
Tomato, BBQ Sauce & Chips

Schnitzel Burger \$22

Breast Schnitzel, bacon, Lettuce, cheese,  
Tomato & Mayo with chips

Veggie Burger \$18

Pakoras Pattie fried with fresh tomato  
lettuce, tomato chutney & chips

## Kids Meals

Battered Fish & Chips \$12

Cheese Burger & Chips \$12

Chicken Nuggets & Chips (5pcs) \$12

Lasagne & Chips \$12

All Kids meals include a vanilla Ice-cream Cup

## Side Dishes

Steamed Rice (V, GF) \$5

Garden Salad (V, GF) \$6

Steamed Vegetables (V, GF) \$6

Mashed Potato (V, GF) \$5

Chips (V) \$5

Extra Side Sauce \$3

## Monday to Friday Lunch Specials \$12

A light meal for the seniors or Tradie on the move!

Beef rissoles veg mash & gravy

Crumbed Chicken Tenders chips & salad

Curried Sausages mash & veg

Beef Lasagne chips & salad

Battered Fish Pieces chips & salad

COMMERCIAL HOTEL  
PAMBULA



## Home Made Desserts \$10

Sticky Date Pudding Cream & Ice-cream

Banana Fritter Cream & Ice-cream

Apple & Berry Crumble

cream & Ice-cream

Double Choc Torte & Cream

Chocolate Mousse

Homemade Cheesecake

Please check for today's flavour

## White Wines by the Glass

Juliet Pinot Grigio Sm \$6.5/\$9.5

Eaglehawk Riesling Sm \$5.5/\$7.5

Upside Down Sav Blanc Sm \$5.5/\$7.5

Hartog's Plate Moscato Sm \$5.5/7.5

Rothbury Chardonnay Sm \$5.5/\$7.5

Upside Down Rose Sm \$5.5/\$7.5

Yellowglen Yellow 200 MI \$7.5

Yellowglen Pink 200 MI \$7.5

## Red Wine by the Glass

Cape Schanck Pinot Noir Sm \$8/\$10

Eaglehawk Cab Sav Sm \$5.5/\$7.5

Bilyara Shiraz Sm \$6/\$8

Hartog's Plate Cab Merlot Sm

\$5.5/\$7.5

Rothbury Shiraz Cab Sav Sm \$5.5/\$7.5

Sacred Hill Tawny Port \$3.5

## Lunch & Dinner 7 Days

12:00-2pm

5.30- 8.00pm (8.30 Fri/Sat)

## Top Pub Pambula

### Sparkling Wines

Yellowglen Brut Cuvee (Yellow) \$20

Yellowglen 65 Brut Cuvee (Yellow) \$20

Chandon \$39

Moet & Chandon \$120

### Wines by the Bottle

**Whites** Juliet Pinot Grigio Bt \$29

Eaglehawk Riesling Bt \$22

Upside Down Sav Blanc Bt \$22

Matua Sav Blanc Bt \$32

Hartog's Plate Moscato Bt \$22

Upside Down Rose Bt \$22

Rothbury Chardonnay Bt \$22

**Reds** Cape Schanck Pinot Noir Bt \$36

Eaglehawk Cab Sav Bt \$22

Rothbury Shiraz Cab Sav Bt \$22

Hartog's Plate Cab Merlot Bt \$22

Bilyara Shiraz Bt \$25

Pepperjack Shiraz Bt \$32

Penfolds Max Shiraz Bt \$50

Littleberry Shiraz Bt \$30

## New members welcome

**\$10 annually please see the Bar**

**Members Card MUST be produced**

**for discounts to apply**

Please let us know **WHEN ORDERING**  
if there are any Special Dietary requirements  
so, we can alter the dish to suit your needs.

**(V)** suitable for **Vegetarian**  
**(GF)** produced from **gluten free ingredients**  
or can be altered to suit.

*Take away Wine & packaged drinks  
Are available from the Bar.*