

# MENU



## STARTERS

|  |      |  |
|--|------|--|
| GARLIC BREAD   | \$10 |  |
| ADD CHEESE   | \$2  |  |
| ADD SWEET CHILLI & CHEESE  | \$2  |  |
| ONION RINGS  | \$14 |  |
| SERVED WITH HOUSE MADE AIOLI   |      |  |
| DUCK SPRING ROLLS  | \$16 |  |
| SERVED WITH HOUSE MADE HOISIN & PEANUT SAUCE   |      |  |
| TOMATO BRUSCHETTA  | \$16 |  |
| CHARGRILLED SOURDOUGH, GUYRA TOMATOES, RED ONION, FRESH BASIL, FETTA & HOUSE MADE BALSAMIC GLAZE |      |  |
| SALT & PEPPER SQUID  | \$20 |  |
| HOUSE CRUMBED SALT & PEPPER SQUID<br>SERVED WITH CHILLI LIME AIOLI                               |      |  |

## SIDES

|  |      |  |     |
|--|------|--|-----|
| CHIPS  |      |  |     |
| SMALL  | \$8  |  |     |
| LARGE  | \$10 |  |     |
| SWEET POTATO WEDGES  | \$14 |  | DFO |
| SERVED WITH SOUR CREAM & SWEET CHILLI  |      |  |     |
| GREEK SALAD  | \$8  |  | DFO |
| MESCLUN, RED ONION, CUCUMBER, CAPSICUM, OLIVES, FETTA & TOMATO<br>SERVED WITH HOUSE MADE ROAST TOMATO VINGERETTE |      |  |     |
| SEASONAL VEGETABLES  | \$8  |  |     |
| CREAMY MASH POTATO   | \$6  |  |     |

## SAUCES

|       |     |          |     |
|-------|-----|----------|-----|
| GRAVY | \$2 | MUSHROOM | \$3 |
| DIANE | \$3 | PEPPER   | \$3 |

## RUGRATS

\$12

NOT HUNGRY GFO

DINO NUGGETS, CHIPS & TOMATO SAUCE

I DON'T KNOW

HAM & PINEAPPLE PIZZA, CHIPS & TOMATO SAUCE

DON'T CARE

CHEESEBURGER, CHIPS & TOMATO SAUCE

GUESS IT WILL DO GFO

PENNE PASTA BOLOGNESE, TOPPED WITH CHEESE

12 YEARS & UNDER  
\*SURCHARGE FOR ADULTS

## LIGHT LUNCH

AVAILABLE LUNCH ONLY  
SERVED WITH CHIPS & SALAD ONLY  
\*SURCHARGE FOR DINNER

\$22

200G RUMP

LOCALLY SOURCED, CHARGRILLED TO YOUR LIKING



NEMINGHA SAUSAGES

WITH CREAMY MASH POTATO, PEAS & GRAVY



FLATHEAD FILLETS

PANKO CRUMBED, WITH HOUSE MADE TARTARE SAUCE

BABY SPINACH & FETA FRITTATA

BABY SPINACH & FETA FRITTATA



## TWO HANDS

SWAP MEAT TO VEGE PATTY  
GLUTEN FREE BUN \$4

GHA BURGER \$24

BUTTERMILK FRIED CHICKEN, CHEESE, SLAW, PICKLES, ONION  
RINGS & HOUSE MADE HOT HONEY SAUCE

CAJUN CHICKEN BURGER \$24

MARINATED CHICKEN THIGH, LETTUCE, TOMATO, BACON & HOUSE MADE  
CHILLI GLAZE & GREEK YOGHURT

STEAK BURGER \$25

LETTUCE, TOMATO, CHEESE, HOUSE MADE CARAMELIZED ONION & BBQ  
SAUCE

NEMINGHA WORKS \$26

LETTUCE, TOMATO, CHEESE, BEETROOT, PINEAPPLE, ANGUS BEEF PATTY,  
CARAMELIZED ONION, BBQ SAUCE, BACON & EGG



VEGETARIAN



GLUTEN FREE



VEGAN

GFO

GLUTEN FREE OPTION

VFO

VEGAN FREE  
OPTION



DAIRY  
FREE


DFO



DAIRY FREE  
OPTION



\*INFORM STAFF PRIOR TO ORDERING REGARDING ANY ALLERGIES



# SALADS & PASTA

CAJUN CHICKEN SALAD \$26  DFO  
MARINATED CHICKEN THIGH, MIXED LETTUCE, CARROT, CABBAGE,  
CUCUMBER, CAPSICUM, RED ONION, TOMATOES, HOUSE MADE  
CHILLI GLAZE, & GREEK YOGHURT

THAI SALAD \$18  VFO   
MIXED LETTUCE, CARROT, CABBAGE, CUCUMBER, CAPSICUM, RED  
ONION, TOMATOES & HOUSE MADE THAI DRESSING  
ADD BEEF \$8 | ADD PRAWNS \$9

SEARED SALMON SALAD \$30 GFO    
MIXED LETTUCE, CARROT, CABBAGE CUCUMBER, CAPSICUM, RED  
ONION, TOMATOES, TOASTED ALMONDS, CRUNCHY NOODLES, HOUSE  
MADE SESAME SOY DRESSING

CREAMY GARLIC MUSHROOM PASTA \$22 GFO  
MUSHROOMS, GARLIC, SPRING ONIONS IN A CREAMY WHITE WINE  
SAUCE  
ADD CHICKEN \$8 | ADD PRAWNS \$9



ALLOW EXTRA TIME  
FOR GLUTEN FREE



# MAINS



CHOICE OF 2 SIDES; CHIPS, SALAD, MASH, VEGE  
SAUCES AVAILABLE; GRAVY, DIANE, MUSHROOM, PEPPER



CRUMBED LAMB CUTLETS \$36  
EXTRA CUTLET \$8  
HOUSE CRUMBED LAMB CUTLETS, LOCALLY SOURCED

400G RUMP \$44    
LOCALLY SOURCED, CHARGRILLED TO YOUR LIKING  
ADD NEPTUNE TOPPER \$10

300G SCOTCH FILLET \$46    
LOCALLY SOURCED, CHARGRILLED TO YOUR LIKING  
ADD NEPTUNE TOPPER \$10

MIXED GRILL \$48    
200G TBONE, BACON, SAUSAGE, LAMB LOIN, PORK RIB, ROASTED  
GUYRA TOMATOES, MUSHROOMS & FRIED EGG





# SWEET TOOTH

KIDS ICE CREAM CUP \$4  
STICKY DATE PUDDING & ICE CREAM \$14  
LEMON MERINGUE & ICE CREAM \$14  
PASSIONFRUIT CHEESECAKE &  
ICE CREAM \$14

# UNDER THE SEA

GARLIC PRAWNS \$34   
SERVED WITH JASMINE RICE & SALAD

THE JETTY \$34  
PREMIUM SELECTION OF CRUMBED & BATTERED FISH, SCALLOPS,  
PRAWNS & CALAMARI

SALMON FILLET \$35    
SERVED WITH JASMINE RICE, SALAD & BLUEBERRY GLAZE

# SCHNITZELS

CHOICE OF 2 SIDES; CHIPS, SALAD, MASH, VEGE  
SAUCES AVAILABLE; GRAVY, DIANE, MUSHROOM, PEPPER


SCHNITZEL \$28  
300G HOUSE CRUMBED SCHNITZEL



PARMIGIANA \$34  
HOUSE MADE TRADITIONAL NAPOLI SAUCE, HAM & CHEESE

THE AVOGO \$36  
AVOCADO, BACON & CHEESE TOPPED WITH SOUR  
CREAM & SWEET CHILLI SAUCE

THE NEPTUNE \$38  
PRAWNS & SQUID IN A CREAMY GARLIC SAUCE

# TAVERN SIGNATURE DISHES

EGGPLANT LASAGNE \$28   
HOUSE MADE NAPOLI SAUCE, WITH RICOTTA CREAM  
CHEESE, MUSHROOMS & SPINACH  
SERVED WITH CHIPS & SALAD

NEMINGHA PORK CUTLETS \$36    
SERVED WITH SEASONED SWEET POTATO WEDGES, GRILLED  
BROCCOLI, ROASTED GUYRA TOMATOES WITH HOUSE MADE BALSAMIC  
GLAZE

SLOW COOKED BBQ PORK RIBS \$46    
FULL RACK BBQ PORK RIBS WITH OUR HOUSE MADE BBQ CHILLI  
GLAZE, SERVED WITH SLAW & SWEET POTATO WEDGES