

ELWOOD'S

AT THE GREAT WESTERN HOTEL

GWH

EST 1879

DRINKS

MILKSHAKES - \$7

STRAWBERRY
VANILLA
CHOCOLATE
HONEYCOMB
LIME
CARAMEL

BEERS ON TAP

CARLTON 3.5

CARLTON DRY

GREAT NORTHERN SUPER CRISP

TOOHEYS NEW

STONE & WOOD

RESCH'S

OLD

COOPERS

WINE MENU

SEE STAFF FOR DETAILS

COCKTAILS - \$18

LONG ISLAND ICED TEA

Vodka, Gin, White Rum, Tequila, Cointreau,
Lemon Juice, Sugar Syrup & Coke.

MARGARITA

Tequila, Cointreau & Fresh Lime Juice.
Cosmopolitan Vodka, Cointreau, Cranberry
Juice, Fresh Lime Juice & Orange.

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Fresh Lime
Juice & Orange.

BLUE BAYOU

Vodka, blue curacao, lychees, Lime & Sprite

OLD FASHIONED

Maker's Mark, Sugar Syrup, Angostura Bitters
& Orange.

STARTERS

GARLIC & HERB BREAD – \$10

Add cheese \$2 | Add bacon & cheese \$3.

BRUSCHETTA – \$15

Cherry tomatoes, Spanish onion, bocconcini, basil oil &
balsamic glaze.

HOUSE SEASONED CHIPS (GF)

Small \$5 | Large \$10

HOUSE SEASONED SWEET POTATO FRIES (GF)

Small \$7 | Large \$14

HOUSE SEASONED ONION RINGS – \$14

WEDGES - \$14

With sour cream and sweet chilli sauce

JALAPEÑO POPPER SPRING ROLLS – \$20 (V)

Pickled jalapeños, corn relish salsa, cream cheese,
cheddar & mozzarella, served with house sweet chilli
sauce.

SMOKED BRISKET SPRING ROLLS – \$22

Pulled brisket, onion, pickles, cheddar, mozzarella,
bacon & ranch, served with mustard aioli and chipotle
ketchup.

SALT & PEPPER SQUID & PRAWNS – \$21 (GF, I)

Cajun fried, served with sweet chilli lime aioli.

HALLOUMI & CHORIZO SKEWERS – \$18 (GF) Served with
chipotle ketchup.

SMOKED CRISPY GLAZED WINGS – \$20 (GF)

FULL SERVE

Choice of Sticky, Mild, Medium, Hot or Meltdown.

SMOKED CRISPY GLAZED WINGS – \$10 (GF)

HALF SERVE

Choice of Sticky, Mild, Medium, Hot or Meltdown.

BURGERS & SANDWICHES

All burgers served on a toasted bun and served with chips – GF roll \$1.

AMERICAN HAMBURGER – \$24

Smoked 200g beef patty, lettuce, tomato, cheese & special sauce.

AMERICAN CHEESEBURGER – \$24

Smoked 200g beef patty, cheese, pickles, Spanish onion, mustard
aioli & chipotle ketchup.

BBQ BACON CHEESEBURGER – \$24

Smoked 200g beef patty, cheese, bacon, onion rings & smoky BBQ
sauce.

LOUISIANA FRIED CHICKEN BURGER – \$24

Louisiana fried chicken, sweet mustard slaw, American cheddar &
ranch.

HICKORY SMOKED MAPLE PULLED PORK BURGER – \$24

12-hour smoked pulled pork, sweet mustard slaw, American
cheese & maple BBQ sauce.

DAD BOD BRISKET BURGER – \$28

Smoked brisket, bacon, cheese, smoky BBQ sauce, potato scallop,
sweet mustard slaw, aioli & onion jam.

HONEY BADGER BURGER – \$25

Bourbon honey glazed crispy chicken, lettuce, tomato, grilled
pineapple, bacon, cheese & chipotle aioli.

I LOVE SHROOMS BURGER – \$23

Garlic butter field mushroom, baby spinach, onion jam, fried
halloumi, sweet potato fries & aioli.

STEAK SANDWICH – \$25

200g Black Angus steak with chimichurri, garlic butter, lettuce,
tomato, cheese, bacon, onion jam & aioli.

EXTRAS

Swap to Sweet Potato Fries – \$2 (GF)

Bacon – \$3

Egg – \$3

Potato Scallop – \$3.50

(I) Imported, (GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian

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PUB CLASSICS & GRILL

All mains served with your choice of two sides.

350G SIRLOIN – \$40

Beef City Black 100-day grain-fed MB1+, house rub, char-grilled and butter basted.

350G SCOTCH FILLET – \$47

Beef City Black 100-day grain-fed MB1+, house rub, char-grilled and butter basted.

MAKE IT A SURF & TURF - \$9 (GF, I)

4 large grilled Patagonian prawns with creamy garlic sauce

PANKO CRUMBED SCHNITZEL – \$25

House-brined chicken breast, panko crumbed and golden fried.

SCHNITZEL TOPPERS – ADD \$5

- The El paso – Pulled pork, Napoli sauce, chorizo, jalapenos cheese
- The Pineapple Wrangler – Napoli sauce, Pineapple, bacon & cheese
- The stockman's classic – Napoli sauce, bacon & cheese
- The Western – grilled onions, crispy bacon & smoky BBQ sauce cheese

PRAWN AND CHORIZO PASTA - \$26 (I)

Patagonian prawns and chorizo sausage in garlic butter, folded through Napoli sauce and finished with parmesan cheese, lemon, and fried capers.

BEER BATTERED FISH – \$18

Beer battered perch fillets served with lemon & tartare sauce.

PLEASE CHOOSE YOUR TWO SIDES

- Steamed Vegetables (GF)
- Garden Salad (GF)
- Crispy Cheesy Garlic & Herb Baby Potatoes (GF)
- Onion Rings
- House Seasoned Fries (GF)
- House Slaw (GF, DF)
- Sweet Potato Fries (GF)

ELWOOD'S FAVORITES

LOUISIANA FRIED CHICKEN STRIPS – \$25

House-brined chicken thigh fillet, served with smoky BBQ sauce & ranch. *Please choose two sides.*

HONEY BADGER CHICKEN – \$25 (GF)

House-seasoned oven-roasted chicken thigh fillet, glazed with bourbon honey. *Please choose two sides.*

ELWOOD'S BBQ SNACK PACK – \$35 (GF)

Oak smoked brisket & pulled pork, halloumi and chorizo skewers, sticky BBQ wings, slaw and chips.

BUBBA GUMP'S CAJUN SURF & TURF SIZZLE PLATE – \$35 (GF, I)

250g Black Angus fillet steak with Cajun seasoning, prawns, capsicum, Spanish onion & garlic with garlic bread.

BUBBA GUMP'S SEAFOOD BASKET – \$34 (GF, I)

Cajun fried barramundi, squid & prawns with chips and corn salsa salad.

SALT & PEPPER BARRAMUNDI – \$28 (GF, I)

Grilled with garlic herb butter and finished with sweet mustard dressing. *Please choose two sides.*

BUILD YOUR OWN - ELWOOD'S BBQ PLATES

All plates served with your choice of any sides.

SMOKED BRISKET (GF)

Riverine MB3+ brisket, oak smoked with house rub, jus & smoky BBQ sauce.
\$12 per 100g

PULLED PORK (GF)

House-rubbed pork shoulder, hickory smoked and finished in maple BBQ sauce.
\$12 per 100g

SIDE S

- Steamed Vegetables – \$8 (GF)
- Garden Salad - \$8 (GF) (DF)
- Crispy Cheesy Garlic & Herb Baby Potatoes – \$10 (GF)
- Onion Rings – \$5 (V)
- House Seasoned Fries – \$3 (GF, V)
- House Slaw – \$5 (GF, DF)
- Sweet Potato Fries – \$5

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NACHOS & TACOS

SOFT SHELL TACO PLATE – \$25

Choose any two tacos, served with fries. (GF option available +\$2)

Choose from:

- Oak Smoked Brisket
- Hickory smoked pulled pork
- Louisiana fried chicken
- Crispy fish

All served with sweet chilli lime aioli, corn salsa & guacamole.

NACHOS

Small \$20 | Large \$25

Choose from:

- Hickory smoked pulled pork
- Oak smoked brisket
- Louisiana fried chicken

All topped with mozzarella, bacon, liquid cheddar, sweet chilli lime aioli, corn salsa & guacamole.

LOADED FRIES – \$20

Choose from:

- Oak Smoked Brisket
- Hickory smoked pulled pork
- Louisiana fried chicken

All topped with smokey BBQ, ranch, liquid cheddar, bacon bits and three cheese blend.

KIDS MENU

LITTLE BUCKAROO STEAK – \$12

100g sirloin served with chips and vegetables or salad.

DINO WRANGLER NUGGETS – \$12

Six nuggets served with chips.

RIVERBANK FISHERMAN'S CATCH – \$12

House battered perch served with chips and salad.

COWBOY CAMPFIRE PASTA – \$9

Pasta with bacon, cheese, and Napoli tomato sauce.

SAUCES

SAUCES - \$2.50 (GF)

Gravy, Mushroom, Dianne, Pepper, Garlic Cream, Cajun Cream

DIPPING SAUCES - \$2 (GF)

Garlic Aioli, Mustard Aioli, Chipotle Aioli, Chipotle Ketchup, Tomato sauce, Smoky BBQ, Maple BBQ, Ranch

DESSERTS

- Puffy s'mores with oreo crumb, raspberry coulis chocolate fudge, and vanilla ice cream - \$13

- Nutella donut fries - \$12

- Loaded donut fries – Salted caramel, chocolate fudge sauce with vanilla ice cream - \$15

- Double chocolate walnut brownie with vanilla ice cream - \$12

- Cheesecake with vanilla ice cream and raspberry coulis - \$12

WEEKDAY LUNCH SPECIALS

From \$15 - See staff for details

DINNER SPECIALS

MONDAY – PASTA NIGHT

TUESDAY – SCHNITZEL NIGHT

WEDNESDAY – STEAK NIGHT

THURSDAY – BEEF SCHNITZEL NIGHT

SATURDAY - \$1 WINGS

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