

ALL DAY EVERYDAY PINTS

BREWED
TO BE
ENJOYED
HERE!!

\$8
FROM



THE
ARCHER

SMALL PLATES

TOMATO FLAT BREAD	\$12
Tomato, Ricotta & Basil	
BRIE FLAT BREAD	\$15
Baked Brie, Garlic & Rosemary	
WARM OLIVES	\$12
One Tree Hill Olive Oil	
FRIED CALAMARI	\$19
Lemon Mayo, Chilli & Lemon	
BUTTERMILK FRIED CHICKEN	\$18
Spicy Mayo	
BOLOGNESE ARANCINI	\$15
Sugo & Pecorino	
PLOUGHMAN'S LUNCH	\$25
Ham off the Bone, Boiled Egg, Pickled Onions, Radish, Aged Cheddar & Toasted Sourdough	

SALADS

ROASTED BEETS	\$25
Ricotta, Leaf, Toasted Seeds & Nuts	
GREEN BOWL	\$25
Kale, Chickpeas, Edamame, Avocado & Green Goddess	
CLASSIC CAESAR (GFO, V)	\$23
Baby Cos, Croutons, Bacon, Soft Boiled Egg, Parmesan & Anchovy Dressing	
ADD CHICKEN \$5, ADD PRAWNS \$8	

TWO HANDS

all served on a potato bun with chips	
OUR SIGNATURE SMASHED BEEF (GFO)	\$27
Mayura Station Smashed Patties, Thick Bacon, Lettuce, Tomato, Pickles, Cheddar Cheese, Grilled Onions & Burger Sauce	
SOUTHERN FRIED CHICKEN (GFO)	\$26
Cheddar Cheese, Tomato, Lettuce, Pickles & Mayo	
CRUMBED HALLOUMI (V) (GFO)	\$25
Tomato Sugo, Feta Cheese & Rocket	

PIZZA

12" local hand made italian style bases	
MARGHERITA (V)	\$22
Homemade Sauce, Fior Di Latte & Fresh Basil	
PEPPERONI	\$24
Homemade Sauce, Fior Di Latte & Pepperoni	
VEGETARIAN (V)	\$24
Homemade Sauce, Mozzarella, Fior Di Latte, Spanish Onion, Mushroom, Charred Capsicum & Kalamata Olives	
HAM & PINEAPPLE	\$24
Housemade Sauce, Mozzarella, Fior Di Latte, Shaved Leg Ham & Pineapple	
GLUTEN FREE +\$3, PINEAPPLE +\$2, BACON +\$2, OLIVES +\$2, CHICKEN +\$3, PEPPERONI +\$3	

OUR CLASSICS

ARCHER FISH & CHIPS	\$29
Archer Lager Beer Battered Barramundi, Leaf Salad, Chips, Tartare & Lemon	
SALT & PEPPER SQUID	\$28
Chips, Leaf Salad, Lemon Wedge, Lemon Mayo & Chilli Salt	
RIGATONI (V)	\$25
Peas, Broccoli, Zucchini & Goats Curd	
SPAGHETTI BOLOGNESE	\$26
Beef Ragù, Rich Tomato Sauce, Pecorino & Basil	
BAKED SALMON	\$34
Potatoes, Capers, Olives & Soft Herbs	
SOUP OF THE DAY	\$17
Served with Crunchy Bread	
1K SHARE OF CHICKEN WINGS	\$25
SAUCES	\$3
Buffalo Sauce or Ranch	
IN HOUSE CRUMBED CHICKEN SCHNITZEL	\$28
Leaf Salad, Chips & Lemon	
MAKE IT PARMIGIANA	+\$4
IN HOUSE CRUMBED ANGUS BEEF SCHNITZEL	\$29
Leaf Salad, Chips & Lemon	
SAUCES	\$3
Creamy Mushroom, House Gravy, Chimichurri, Green Peppercorn, Diane	
TOPPINGS	
HAWAIIAN - Ham, Pineapple, Mozzarella 5	
GODFATHER - Salami, Ham, Pepperoni, Oregano, Mozzarella 5	
KILPATRICK - Bacon, Kilpatrick Sauce, Mozzarella 5	
ARCHER - Bolognese, Mozzarella 5	

WOODFIRED GRILL

cooked over charcoal & local red gum. served with chips & leaf salad	
300G PORTERHOUSE (GF)	\$39
Grain Fed, Riverina MB2	
300G SCOTCH FILLET (GF)	\$48
Grain Fed	
LOCAL PORK CHOP	\$31
Caponata & Salsa Verde	
SAUCES	\$3
Creamy Mushroom, House Gravy, Chimichurri, Green Peppercorn, Diane	

V Vegetarian, GF Gluten free, GFO Gluten free options. VG Vegan. VGO Vegan options. VO Vegetarian options. Whilst we endeavour to meet all dietary requirements we cannot guarantee the dishes do not contain traces of seafood, nuts, gluten or other allergens. Please advise staff if you have any particular dietary requirement. Credit card surcharges apply. 12% Surcharge applies on Public Holidays. 10/25

KIDS \$15

all kids (12 & under) meals come with a complimentary soft drink & vanilla ice cream

FISH & CHIPS

Served with Tomato Sauce

MINI CHEESEBURGER

Waygu Smashed Pattie, American Cheese, Tomato Sauce & Chips

CHICKEN TENDERS

Served with Chips & Tomato Sauce

9" HAM & PINEAPPLE PIZZA

Homemade Sauce, Mozzarella & Shaved Leg Ham

SENIORS \$20

available lunch tuesday to friday

ARCHER FISH & CHIPS

Archer Lager Beer Battered Barramundi, Leaf Salad, Chips, Tartare & Lemon

CRUMBED CHICKEN SCHNITZEL

Leaf Salad, Chips & Lemon

250G RUMP

Grain Fed, Cooked on Woodfire served with Chips & Salad

CHEESEBURGER (GFO)

Waygu Smashed Pattie, American Cheese, Tomato Sauce & Chips

SALT & PEPPER SQUID

Chips, Leaf Salad, Lemon Chilli & Lemon Mayo

CLASSIC CAESAR (GFO)

Baby Cos, Croutons, Bacon, Soft Boiled Egg, Parmesan & Anchovy Dressing

SAUCES +\$3

Creamy Mushroom, House Gravy, Chimichurri, Green Peppercorn, Diane

SIDES

LOCAL LEAF SALAD (V, GF, GFO)	\$9
Archer Vinaigrette	
SEASONAL VEGETABLES	\$9
Lemon & EVOO	
CHIPS (GF)	\$12
Aioli	
SWEET POTATO WEDGES (GF)	\$14
Sweet Chilli, Sour Cream & Chives	

DESSERTS \$14

STICKY DATE PUDDING

Toffee Sauce & Ice Cream

BAKED APPLE STRUDEL

Cinnamon & Ice Cream

AFFOGATO

Charlie Black Coffee & Vanilla Ice Cream

ASK OUR
FRIENDLY
STAFF FOR
SPECIALS!!