

Signature \$22

Classics \$20

Minis \$14

Cocktails

Custom cocktails available upon request.
Just ask one of our friendly staff!!



Passionfruit Pisco Sour
Pisco, Lemon Juice, Monin
Passionfruit Syrup, Foamer



Chilli Margarita
Tequila, Cointreau, Lime Juice,
Sugar Syrup, Chilli Oil



**Salted Caramel
Orange Meringue**
Salted Caramel Gin, Cointreau,
Simple Syrup, Lemon Juice,
Egg Whites



Galliano Sour
Vodka, Vanilla Galliano,
Lemon Juice, Foamer



Archer Aviation
Red Hen Ultra Violet Gin,
Lemon Juice, Cherry Syrup,
Sugar Syrup, Foamer



**Red Headed
Angel**
Bourbon, Tawny, Lemon



Espresso Martini
Vodka, Kahlúa, Charlie
Black Cold Drip Coffee



Spritz
Aperol or Limoncello
Alcohol, Prosecco, Soda Water



Margarita
Tequila, Cointreau,
Sugar Syrup, Lime Juice



Mojito
Rum, Mint, Sugar Syrup,
Lime Juice, Soda Water



Negroni
Gin, Campari, Sweet Vermouth



Long island iced tea
Rum, Cointreau, Tequila,
Vodka, Gin, Lemon, Coca Cola



Espresso Martini
Vodka, Kahlúa,
Coffee Syrup, Sugar Syrup



French Martini
Premix, Vodka, Chambord,
Pineapple Juice, Foamer



Margarita
Don Julio Silver Tequila,
Cointreau, Sugar Syrup,
Lime Juice

Premium Cocktails



Godfather \$30
Hibiki, Disaronno



**Clase Azul Gold Old
Fashioned \$120**
Clase Azul Gold, Sugar, Bitters

SENIORS \$20

CRUMBED CHICKEN SCHNITZEL

Chips & Salad with Lemon

FISH & CHIPS ^(NZI)

Battered Fish, Chips & Salad with Tartar Sauce

PANKO PRAWN ^(I)

4 Japanese Panko Prawns, Chips & Salad with Tartar Sauce

CRISPY CALAMARI ^(I)

Chips & Salad with Tartar Sauce

SAUCES +\$3

GRAVY, CREAMY MUSHROOM, DIANE, GREEN PEPPERCORN

*all senior portions smaller than main portions



BOOK YOUR NEXT *function*

BIRTHDAYS | CORPORATE EVENTS | SOCIAL EVENTS
COCKTAIL PARTIES | AWARD NIGHTS | GALA DINNERS | PRODUCT LAUNCHES
PRIVATE CELEBRATIONS | PRIVATE FUNCTION ROOMS AVAILABLE FOR HIRE

Speak to our friendly staff today!!



Live Music Nights



THEARCHERHOTEL.COM.AU

STARTERS

MARINATED OLIVES ^(GF) ^(VG)	14
Sampson Flat, SA (Served warm)	
CHIPS ^(V) ^(GF)	14
Aioli Sauce	
CHAT POTATOES	14
Fried Potatoes	
SWEET POTATO WEDGES ^(V)	16
Sweet Chilli, Sour Cream	
GARLIC BREAD (4PCS)	15
CACIO E PEPE CROQUETTES (4PCS)	16
Topped with Parmesan	
MEATBALLS	21
Neapolitana Sauce, topped with Mozzarella Cheese	
BUTTERMILK CHICKEN	20
Archer Fried Chicken & Aioli Sauce	
ARCHER'S ANTIPASTO BOARD	58
Mild Salami, Sliced Ham, Marinated Artichokes, Scorched Peppers, Mixed Olives, Bell Peppers, Cheese & Sardines	

PUB CLASSICS

BUFFALO CHICKEN WING	500g 1kg
Buffalo Sauce	18 27
CRUMBED CHICKEN SCHNITZEL	29
Chips & Salad with Lemon	
ANGUS BEEF SCHNITZEL	32
Chips & Salad with Lemon	
PANKO PRAWNS ^(V)	29
4 Japanese Panko Prawns, Chips & Salad with Tartar Sauce	
CRISPY CALAMARI ^(V)	32
Chips & Salad with Tartar Sauce	
FISH & CHIPS ^(NZI)	30
Battered Fish, Chips & Salad with Tartar Sauce	
FISHERMAN'S CATCH ^(M)	38
Panko Prawns, Battered Fish, Crispy Calamari, Chips & Salad with Tartar Sauce	

ADD-ON: SEASONAL VEG +\$5

TOPPERS

PARMIGIANA - Neapolitana Sauce, Ham, Cheese	+\$4
HAWAIIAN - Ham, Pineapple, Mozzarella	+\$5
GODFATHER - Salami, Ham, Pepperoni, Oregano, Mozzarella	+\$6
KILPATRICK - Bacon, Kilpatrick Sauce, Mozzarella	+\$6
ARCHER - Chilli Prawns, Bacon, Mozzarella ^(V)	+\$6
SURF AND TURF - Prawns with Garlic Cream Sauce ^(V)	+\$8

SAUCES

GRAVY, CREAMY MUSHROOM, DIANE, GREEN PEPPERCORN	+\$3
--	-------------

Whilst we endeavour to meet all dietary requirements we cannot guarantee that the dishes do not contain traces of seafood, nuts, gluten or other allergens. Please advise staff if you have any particular dietary requirements. Credit card surcharges apply. 15% Surcharge applies on Public Holidays. **08/26**

V **VEGETARIAN** | GF **GLUTEN-FREE** | GFO **GLUTEN FREE OPTION** | VG **VEGAN** | VGO **VEGAN OPTION** | VO **VEGETARIAN OPTION**
SEAFOOD ORIGIN: A **AUSTRALIAN** | I **IMPORTED** | M **MIXED ORIGIN** | NZI **NEW ZEALAND IMPORTED**

MAINS

Cooked over Local Red Gum Woodfire 

250G RUMP ^(GF) 	26
Flame grilled Gain Fed Rump, Chips & Salad	
PERI PERI CHICKEN ^(GF) 	35
Chicken pieces marinated in Peri Peri spices, flame grilled. Served with Slaw	
PORTUGUESE SPICED CHICKEN ^(GF) 	38
Sous vide Chicken Breast, marinated with Portuguese spices and finished over a woodfire flame. Served with Chat Potatoes & Slaw	
300G PORK CHOP ^(GF) 	38
Roasted Apple, Olive Mixed Veg, Smooth Parsnip Purée, Red Wine Jus & Chimichurri	
GRILLED AUSTRALIAN BARRAMUNDI ^(GF) ^(A)	39
Pan-fried Australian Barramundi Fillet, served with Smooth Parsnip Purée, Broccolini, Roasted Artichoke & Chilli Oil	
FRENCH LAMB CHOPS ^(GF) 	48
Marinated in house herbs and spices, cooked over local Red Gum woodfire. Served with mixed vegetables and chat potatoes	
MIXED GRILL ^(GF) 	55
Steak, Chorizo, Peri Peri Chicken, Lamb Chops, Seasonal Veg & Chat Potatoes	
350G SCOTCH FILLET ^(GF) 	55
Grain Fed Scotch Fillet. Topped with Red Wine Jus, Chips & Salad	
500G RIB EYE ^(ALLOW COOKING TIME) ^(GF) 	62
Cooked over flame. Red Wine Jus & Seasonal Veg	
VEGGIE STACK ^(GF) ^(V) ^(VGO) 	28
Roasted Capsicum, Zucchini, Eggplant, Halloumi, Swiss Mushrooms & Tomato Relish	
ADD-ON: SURF AND TURF - PRAWNS WITH GARLIC CREAM SAUCE +\$8	

PASTA

ROASTED VEGETABLE PENNE ^(V)	26
Neapolitana Sauce, Capsicum, Zucchini, Eggplant, Mushrooms, Basil & White Wine	
PENNE BOLOGNESE	29
Bolognese Sauce, topped with Parmesan	
LINGUINE CARBONARA	30
Pancetta, Onion, Egg, Parmesan	
CHILLI PRAWN LINGUINE ^(V)	36
Prawns, Cherry Tomatoes & Garlic, served in a Neapolitana Sauce	

PIZZA

12” Handmade Italian Style Bases

MARGHERITA ^(V)	23
Mozzarella, Pizza Sauce, Basil, Sliced Tomato	
CAMPAGNOLA ^(V)	25
Mozzarella, Pizza Sauce, Eggplant, Capsicum, Mushroom, Artichoke, Kalamata Olives, Basil	
PEPPERONI	25
Mozzarella, Pizza Sauce, Pepperoni, Oregano	
HAWAIIAN	25
Mozzarella, Pizza Sauce, Virginia Ham, Pineapple	
MEAT LOVERS	28
Mozzarella, Pizza Sauce, Ham, Salami, Bacon, Chicken, Double BBQ Sauce	
CHILLI PRAWNS ^(V)	29
Mozzarella, Pizza Sauce, Prawns, Ham, Olives, Chilli	
ADD-ONS: GLUTEN-FREE +\$3, PINEAPPLE +\$2, BACON +\$2, OLIVES +\$2, ROAST CHICKEN +\$3, PEPPERONI +\$3	

BURGERS

All served with Chips

BEEF SLIDERS (2PCS)	20
Beef Patties, Cheese, Pickles, Lettuce, Mustard, Tomato Sauce	
STEAK FOCACCIA	22
Grilled Onion, Tomato, Cheese, Lettuce & BBQ Sauce	
ARCHER BURGER	29
House-Made Beef Patties, Bacon, Lettuce, Tomato, Pickles, American Cheese, Onions & Garlic Aioli	
SOUTHERN FRIED CHICKEN BURGER	29
American Cheese, Pickles, Slaw & Aioli	

SALADS

NOURISH BOWL ^(VG) ^(GF)	26
Roasted Cauliflower, Baby Beetroot, Mixed Lettuce, Cucumber, Tomatoes, Hummus, Pine Nuts & Dressing	
MEDITERRANEAN BOWL ^(VGO) ^(GF)	27
Portabella Mushrooms, Roasted Eggplant, Roasted Capsicum, Cucumbers, Tomatoes, Mixed Lettuce, Mint, Hummus & Dressing	
BARRAMUNDI BOWL ^(GF) ^(A)	29
Grilled Barramundi, Garlic, Parsley, Cucumber, Feta, Cherry Tomatoes & Mixed Lettuce with Red Wine Vinaigrette	
PRAWN BOWL ^(GF) ^(V)	34
Mixed Lettuce, Cucumber, Tomatoes, Red Onion, Pesto with Balsamic Glaze	
ADD-ON: CHICKEN +\$5	

KIDS

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

PENNE BOLOGNESE	18
Bolognese Sauce, topped with Parmesan	
9” HAM & CHEESE PIZZA	18
Ham & Cheese	
FISH & CHIPS ^(V)	18
1 Battered Fish, Chips & Tomato Sauce	
CHICKEN TENDERS & CHIPS	18
3 Chicken Tenders & Tomato Sauce	
MINI BURGER	18
1 Slider with Cheese and Sauce. Served with Chips	

DESSERT

KIDS ICE CREAM	6
Scoop of Vanilla Ice Cream with Chocolate Sauce	
CHURROS	14
6 Churros served with Chocolate Sauce	
CHOCOLATE ICE CREAM SUNDAE	15
Vanilla Ice Cream, Chocolate Wafer & Chocolate Sauce	
HOT APPLE PIE	16
Served with Ice Cream	
SALTED CARAMEL CHEESECAKE	16
Chocolate Wafer	
GALLIANO BANANAS	22
Flambéed Bananas in Golden Galliano Liqueur	