

## AFTER MEAL DELIGHTS

### COFFEE & TEA \$6

### DIGESTIF

 **AMARO MONTENEGRO** Bologna, Italy ALC/VOL 23% **\$11**

 **AVERNA AMARO** Caltanissetta, Italy ALC/VOL 29% **\$11**

 **BRAULIO** Bormio, Italy ALC/VOL 21% **\$11**

 **FERNET BRANCA** Milan, Italy ALC/VOL 39% **\$13**

## COCKTAIL CORNER



### ESPRESSO MARTINI

**RICH, VELVETY, BOLD \$20**

Vodka, Charlie Black Coffee Liqueur,  
Charlie Black Cold Drip Coffee



### FRENCH MARTINI

**EXOTIC, FRUITY, REJUVENATING \$20**

Chambord, Vodka, Pineapple Juice



### PORNSTAR MARTINI

**VELVETY, TART, TROPICAL \$22**

Vanilla Vodka, Passionfruit Liqueur,  
Passionfruit Purée, Lime Juice,  
Shot of Bubbles



### MARTINI

**SMOOTH, REFRESHING, SHARP \$20**

Dry Vermouth, Gin or Vodka



### MOJITO

**MINTY, REFRESHING, ZESTY \$20**

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



### SOUR

**TANGY, REFRESHING, BALANCED \$20**

Gin, Whisky, Rum or Amaretto  
Alcohol, Lemon Juice, Sugar Syrup, Chambord,  
Vodka, Pineapple Juice



### COSMOPOLITAN

**FRUITY, SHARP, ELEGANT \$20**

Vodka, Cointreau, Cranberry, Lime Juice



### MARGARITA

**VIBRANT, FRUITY, REFRESHING \$20**

Tequila, Cointreau, Sugar Syrup,  
Lime Juice



### NEGRONI

**CITRUSSY, BALANCED, AROMATIC \$20**

Gin, Campari, Sweet Vermouth



### SPRITZ

**REFRESHING, CITRUSSY, FIZZY \$20**

Aperol, Campari, Limoncello  
Alcohol, Prosecco, Soda Water



### LONG ISLAND

**REFRESHING, INTENSE, INVIGORATING \$22**

Rum, Cointreau, Tequila, Vodka,  
Gin, Lemon, Coca Cola

## SENIORS \$22

### CRUMBED CHICKEN SCHNITZEL

Leaf Salad, Chips & Lemon

### 250G RUMP

Grain Fed, Leaf Salad & Chips

### FISH & CHIPS

Battered Barramundi, Leaf Salad, Chips & Lime Aioli

### PANKO PRAWN

Japanese Panko Prawn, Leaf Salad, Chips & Aioli Mayo

### CRISPY CHILLI LIME CALAMARI

Leaf Salad, Chips & Thai Chilli Lime Dressing

### SAUCES +3

Creamy Mushroom, Gravy, Red Wine Jus,  
Green Peppercorn, Chimichurri



# BOOK YOUR NEXT *function*

**BIRTHDAYS | CORPORATE EVENTS | SOCIAL EVENTS**  
**COCKTAIL PARTIES | AWARD NIGHTS | GALA DINNERS | PRODUCT LAUNCHES**  
**PRIVATE CELEBRATIONS**

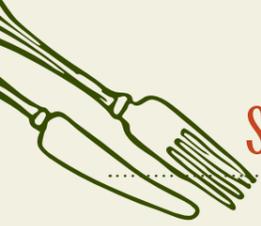
*Speak to our friendly staff today!!*

# MENU

OPEN 7 DAYS



THEARCHERHOTEL.COM.AU



## STARTERS / SMALL PLATES

<b>MARINATED OLIVES (SERVED WARM)</b> Sampson Flat, SA	\$14
<b>CHIPS</b> Aioli	\$14
<b>GARLIC FLATBREAD</b> Confit Garlic, Herbs & Parmesan Cheese	\$15
<b>BRIE FLATBREAD</b> Baked Brie, Rosemary & Garlic	\$16
<b>ARANCINI BALLS - WILD MUSHROOM (4PCS)</b> Creamy Truffle Sauce	\$18
<b>SWEET POTATO WEDGES</b> Sweet Chilli, Sour Cream & Chives	\$16
<b>BUTTERMILK CHICKEN</b> Archer Fried Chicken & Aioli	\$20
<b>CRISPY CHILLI LIME CALAMARI</b> Thai Chilli Lime Dressing	\$21
<b>ARCHER'S ANTIPASTO BOARD</b> ← FEEDS 2	\$58
Mild Salami, Sliced Mortadella, Marinated Artichokes, Scorched Peppers, Mixed Olives, Bell Peppers, Cheese, Sardines & Flatbread	

## ARCHER CLASSICS

<b>FISH &amp; CHIPS</b> Battered Barramundi, Leaf Salad, Chips & Lime Aioli	\$30
<b>CRISPY CHILLI LIME CALAMARI</b> Thai Chilli Lime Dressing, Leaf Salad & Chips	\$30
<b>FISHERMAN'S CATCH</b> Panko Prawns, Battered Barramundi & Crispy Calamari, Leaf Salad, Chips & Lime Aioli	\$36
<b>BUFFALO CHICKEN WINGS</b> Aioli Dipping Sauce	500G 1KG \$15   \$25

### SCHNITZELS

<b>CRUMBED CHICKEN SCHNITZEL</b> Leaf Salad, Chips & Lemon	\$29
<b>ANGUS PORTERHOUSE BEEF SCHNITZEL</b> Leaf Salad, Chips & Lemon	\$32
[ ADD SEASONAL VEG +\$5 ]	

### TOPPERS & SAUCES

<b>PARMIGIANA</b> - Napoletana Sauce, Ham, Cheese	+\$4
<b>HAWAIIAN</b> - Ham, Pineapple, Mozzarella	+\$5
<b>GODFATHER</b> - Salami, Ham, Pepperoni, Oregano, Mozzarella	+\$6
<b>KILPATRICK</b> - Bacon, Kilpatrick Sauce, Mozzarella	+\$6
<b>ARCHER</b> - Prawns, Avocado, Mozzarella	+\$6
<b>SAUCES</b> - Creamy Mushroom, Gravy, Red Wine Jus, Green Peppercorn, Chimichurri	+\$3



## BURGERS

ALL SERVED WITH CHIPS



<b>ARCHER BURGER (GFO)</b> House Made Beef Patties, Bacon, Lettuce, Tomato, Pickles, Swiss Cheese, Onions & Bourbon BBQ Sauce	\$29
<b>SOUTHERN FRIED CHICKEN BURGER (GFO)</b> Swiss Cheese, Tomato, Lettuce & Chipotle Aioli	\$29
<b>VEGGIE STACK BURGER (VGO) (GFO)</b> Roasted Capsicum, Zucchini, Eggplant, Swiss Mushroom, Halloumi & Ranch Dressing	\$26



## WOODFIRED GRILL

🔥 COOKED OVER LOCAL RED GUM

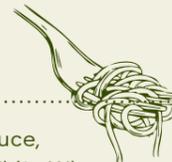


🔥 <b>250G RUMP</b> Grain Fed, Leaf Salad & Chips	\$26
🔥 <b>300G PORTERHOUSE</b> Mash Potato, Asparagus, Baby Carrots & Périgueux Sauce	\$42
🔥 <b>GRILLED LAMB FILLETS</b> Soft Herb Salsa, Kipfler Potatoes & Banana Capsicum	\$46
🔥 <b>300G SCOTCH FILLET</b> Swiss Mushrooms, Scorched Peppers, Caramelised Onions & Jus	\$48
<b>SAUCES</b>	+\$3
Creamy Mushroom, Gravy, Red Wine Jus, Green Peppercorn, Chimichurri	
[ ADD SEASONAL VEG WITH LEMON BUTTER SAUCE +\$5 ]	

## INTERNATIONAL FLAVOURS

🔥 <b>PORTUGUESE SPICED CHICKEN</b> Roasted Kipfler Potatoes, Baby Spinach, Broccolini & Chipotle Aioli	\$34
<b>SHANGHAI SOY PORK</b> Slow Cooked Pork Belly, Seasonal Vegetables, Rice, Tofu & Sweet Soy Glaze	\$34
<b>PEKING DUCK</b> Pumpkin Purée, Bok Choy, Swiss Brown Mushrooms & Beijing Sauce	\$36
<b>OSAKA MISO SALMON</b> Sweet Miso Glaze, Soba Noodles, Asparagus, Soy Tea Egg, Seaweed Salad & Sesame Seeds	\$38

## PASTA



<b>ROASTED VEGETABLE PENNE (V)</b> Napoletana Sauce, Capsicum, Zucchini, Eggplant, Mushrooms, Basil, White Wine	\$26
<b>PORK SAUSAGE LINGUINE</b> Napoletana Sauce, Garlic, Chilli, Pork Sausage, Kalamata Olives, Parmesan	\$29
<b>MEATBALL PENNE</b> Napoletana Sauce, Basil, Garlic, Parmesan	\$29
<b>CHILLI PRAWN LINGUINE</b> Prawns, Cherry Tomatoes, Chilli, Garlic, Parmesan, White Wine, Olives	\$34



## PIZZA

12" HANDMADE ITALIAN STYLE BASES

<b>MARGHERITA (V)</b> Mozzarella, Pecorino, Pizza Sauce, Basil Diced Tomato, Fior di Latte	\$23
<b>CAMPAGNOLA</b> Mozzarella, Pecorino, Pizza Sauce, Eggplant, Capsicum, Mushroom, Artichoke, Kalamata Olives, Basil, Fior di Latte	\$25
<b>PEPPERONI</b> Mozzarella, Pecorino, Pizza Sauce, Pepperoni, Oregano, Fior di Latte	\$25
<b>HAWAIIAN</b> Mozzarella, Pecorino, Pizza Sauce, Virginia Ham, Pineapple, Fior di Latte	\$25
<b>BBQ CHICKEN</b> Mozzarella, Pecorino, BBQ Sauce, Pineapple, Roasted Chicken, Fior di Latte	\$26
<b>MEAT LOVERS</b> Mozzarella, Pecorino, Pizza Sauce, Ham, Salami, Prosciutto, Bacon, Chicken, Double BBQ Sauce, Fior di Latte	\$28

[ GLUTEN FREE +\$3, PINEAPPLE +\$2, BACON +\$2, OLIVES +\$2, ROAST CHICKEN +\$3, PEPPERONI +\$3 ]

## HEALTHY OPTIONS



<b>NOURISH BOWL (VG) (GF)</b> Pumpkin Purée, Roasted Cauliflower, Baby Beetroot, Baby Spinach, Cucumber, Tomatoes, Pine Nuts, Pomegranate Seeds & Dressing	\$26
<b>MEDITERRANEAN BOWL (VGO) (GF)</b> Spinach Falafels, Baby Cos Lettuce, Smoked Paprika Chickpea, Cucumbers, Tomatoes, Mint, Hummus, Soft-Boiled Eggs & Lemon Dressing	\$27
<b>SUMMER BOWL</b> Grilled Beef Strips, Cumin, Cos Lettuce, Red Onion, Lime Juice, Avocado & Extra Virgin Olive Oil	\$29
<b>SALMON BOWL</b> Grilled Salmon, Garlic, Parsley, Cucumber, Feta, Cherry Tomatoes & Mixed Salad Leaves with Red Wine Vinaigrette	\$29
<b>PRAWN BOWL</b> Lettuce, Cucumber, Tomatoes, Red Onion and Sun-dried Tomato Pesto & Balsamic Glaze	\$34

[ ADD PROTEIN: LAMB, CHICKEN OR BEEF +\$5 ]

## KIDS \$18

ALL KIDS (12 & UNDER) MEALS COME WITH A COMPLIMENTARY SOFT DRINK & VANILLA ICE CREAM

### MEATBALL PENNE

Tomato Sauce, Basil, Garlic & Parmesan

### BBQ CHICKEN SCHNITZEL PIZZA

Mozzarella, Parmesan & Bourbon BBQ Sauce

### FISH & CHIPS

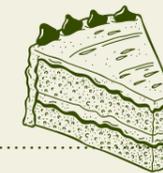
Battered Barramundi, Chips, Leaf Salad & Tomato Sauce

### CHICKEN TENDERS & CHIPS

Leaf Salad & Tomato Sauce

### BEEF SLIDERS (2x)

Cheese & Tomato Sauce, served with Chips



## DESSERT

<b>CHOCOLATE BROWNIE \$16</b> Wild Berry Sorbet	<b>TRIO OF FRUIT SORBET \$15</b> Mango, Blood Orange, Wild Berry Sorbet
<b>SALTED CARAMEL CHEESECAKE \$16</b> Chocolate Wafer, Blood Orange Sorbet	<b>ICE CREAM \$15</b> Vanilla Ice Cream, Fresh Strawberries, Chocolate Wafer, Chocolate Sauce
<b>GALLIANO BANANAS \$22</b> Flambéed Bananas in Golden Galliano Liqueur	<b>KIDS ICE CREAM \$6</b> Scoop of Vanilla Ice Cream with Chocolate Sauce
<b>DONUT BALLS \$14</b> Homemade Chocolate Ganache	

## ASK OUR FRIENDLY STAFF FOR SPECIALS!!

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. 15% Surcharge applies on Public Holidays. 01/26