

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

*Senior portions are smaller than standard 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

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**



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STARTERS

MARINATED OLIVES ^{(GF) (VG)} Sampson Flat, SA (Served warm)	14
CHIPS ^{(V) (GF)} Aioli Sauce	14
CHAT POTATOES Fried Potatoes	14
SWEET POTATO WEDGES ^(V) Sweet Chilli, Sour Cream	16
GARLIC BREAD (4PCS)	15
CACIO E PEPE CROQUETTES (4PCS) Topped with Parmesan	16
MEATBALLS Neapolitana Sauce, topped with Mozzarella Cheese	21
BUTTERMILK CHICKEN Archer Fried Chicken & Aioli Sauce	20
ARCHER'S ANTIPASTO BOARD Cured Meat, Sliced Ham, Marinated Veg and Pickles, Mixed Olives, Cheese, Sardines, Hummus & Garlic Bread	58
PUB CLASSICS	
BUFFALO CHICKEN WING Buffalo Sauce	500g 1kg 18 27
CRUMBED CHICKEN SCHNITZEL Chips & Salad with Lemon	29
ANGUS BEEF SCHNITZEL Chips & Salad with Lemon	32
PANKO PRAWNS ^(V) 4 Japanese Panko Prawns, Chips & Salad with Tartar Sauce	29
CRISPY CALAMARI ^(V) Chips & Salad with Tartar Sauce	32
FISH & CHIPS ^(NZI) Battered Fish, Chips & Salad with Tartar Sauce	30
FISHERMAN'S CATCH ^(M) Panko Prawns, Battered Fish, Crispy Calamari, Chips & Salad with Tartar Sauce	38
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
SIDES	
SEASONAL VEG CHIPS SWEET POTATO WEDGES SLAW	+\$8

MAINS

250G RUMP ^(GF)  Flame grilled Gain Fed Rump, Chips & Salad	26
PERI PERI CHICKEN ^(GF)  Chicken pieces marinated in Peri Peri spices, flame grilled. Served with Slaw	36
PORTUGUESE SPICED CHICKEN ^(GF)  Sous vide Chicken Breast, marinated with Portuguese spices and finished over a woodfire flame. Served with Chat Potatoes & Slaw	38
300G PORK CHOP ^(GF)  Roasted Apple, Olive Mixed Veg, Smooth Parsnip Purée, Red Wine Jus & Chimichurri	38
GRILLED AUSTRALIAN BARRAMUNDI ^{(GF) (A)} Pan-fried Australian Barramundi Fillet, served with Smooth Parsnip Purée, Broccolini, Roasted Artichoke & Chilli Oil	39
FRENCH LAMB CHOPS ^(GF)  Marinated in house herbs and spices, cooked over local Red Gum woodfire. Served with mixed vegetables and chat potatoes	48
MIXED GRILL ^(GF)  Steak, Chorizo, Peri Peri Chicken, Lamb Chops, Seasonal Veg & Chat Potatoes	55
350G SCOTCH FILLET ^(GF)  Grain Fed Scotch Fillet. Topped with Red Wine Jus, Chips & Salad	55
500G RIB EYE ^{(ALLOW COOKING TIME) (GF)}  Cooked over flame. Red Wine Jus & Seasonal Veg	62
VEGGIE STACK ^{(GF) (V) (VGO)}  Roasted Capsicum, Zucchini, Eggplant, Halloumi, Swiss Mushrooms & Tomato Relish	28
ADD-ON: SURF AND TURF - PRAWNS WITH GARLIC CREAM SAUCE +\$8	
PASTA	
ROASTED VEGETABLE PENNE ^(V) Neapolitana Sauce, Capsicum, Zucchini, Eggplant, Mushrooms, Basil & White Wine	28
PENNE BOLOGNESE Bolognese Sauce, topped with Parmesan	29
LINGUINE CARBONARA Pancetta, Onion, Egg, Parmesan	30
CHILLI PRAWN LINGUINE ^(V) Prawns, Cherry Tomatoes & Garlic, served in a Neapolitana Sauce	36
PIZZA 12" Handmade Italian Style Bases	
MARGHERITA ^(V) Mozzarella, Pizza Sauce, Basil, Sliced Tomato	23
CAMPAGNOLA ^(V) Mozzarella, Pizza Sauce, Eggplant, Capsicum, Mushroom, Artichoke, Kalamata Olives, Basil	25
PEPPERONI Mozzarella, Pizza Sauce, Pepperoni, Oregano	25
HAWAIIAN Mozzarella, Pizza Sauce, Virginia Ham, Pineapple	25
MEAT LOVERS Mozzarella, Pizza Sauce, Ham, Salami, Bacon, Chicken, Double BBQ Sauce	28
CHILLI PRAWNS ^(V) Mozzarella, Pizza Sauce, Prawns, Ham, Olives, Chilli	29
ADD-ONS: GLUTEN-FREE +\$3, PINEAPPLE +\$2, BACON +\$2, OLIVES +\$2, ROAST CHICKEN +\$3, PEPPERONI +\$3	

BURGERS

BEEF SLIDERS (2PCS) Beef Patties, Cheese, Pickles, Lettuce, Mustard, Tomato Sauce	22
STEAK FOCACCIA Grilled Onion, Tomato, Cheese, Lettuce & BBQ Sauce	22
ARCHER BURGER House-Made Beef Patties, Bacon, Lettuce, Tomato, Pickles, American Cheese, Onions & Garlic Aioli	29
SOUTHERN FRIED CHICKEN BURGER American Cheese, Pickles, Slaw & Aioli	29
SALADS	
NOURISH BOWL ^{(VG) (GF)} Roasted Cauliflower, Baby Beetroot, Mixed Lettuce, Cucumber, Tomatoes, Hummus, Pine Nuts & Dressing	27
MEDITERRANEAN BOWL ^{(VGO) (GF)} Portabella Mushrooms, Roasted Eggplant, Roasted Capsicum, Cucumbers, Tomatoes, Mixed Lettuce, Mint, Hummus & Dressing	28
BARRAMUNDI BOWL ^{(GF) (A)} Grilled Australian Barramundi, Garlic, Parsley, Cucumber, Feta, Cherry Tomatoes & Mixed Lettuce with Red Wine Vinaigrette	30
PRAWN BOWL ^{(GF) (V)} Mixed Lettuce, Cucumber, Tomatoes, Red Onion, Pesto with Balsamic Glaze	34
ADD-ON: CHICKEN +\$5 HALLOUMI \$5	
KIDS	
All kids (12 & under) meals come with a complimentary soft drink & vanilla ice cream	
PENNE BOLOGNESE Bolognese Sauce, topped with Parmesan	18
9" HAM & CHEESE PIZZA Ham & Cheese	18
FISH & CHIPS ^(V) 1 Battered Fish, Chips & Tomato Sauce	18
CHICKEN TENDERS & CHIPS 3 Chicken Tenders & Tomato Sauce	18
MINI BURGER 1 Slider with Cheese and Sauce. Served with Chips	18
DESSERT	
KIDS ICE CREAM Scoop of Vanilla Ice Cream with Chocolate Sauce	6
CHURROS 6 Churros served with Chocolate Sauce	14
CHOCOLATE ICE CREAM SUNDAE Vanilla Ice Cream, Chocolate Wafer & Chocolate Sauce	15
HOT APPLE PIE Served with Ice Cream	16
SALTED CARAMEL CHEESECAKE Chocolate Wafer	16
GALLIANO BANANAS Flambéed Bananas in Golden Galliano Liqueur	22