

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



SOUR

TANGY, REFRESHING, BALANCED \$20
Gin, Whisky, Rum or Amaretto
Alcohol, Lemon Juice, Sugar Syrup, Chambord,
Vodka, Pineapple Juice



MOJITO

MINTY, REFRESHING, ZESTY \$20
Rum, Mint, Sugar Syrup, Lime Juice, Soda Water



MARGARITA

VIBRANT, FRUITY, REFRESHING \$20
Tequilla, Cointreau, Sugar Syrup,
Lime Juice



COSMOPOLITAN

FRUITY, SHARP, ELEGANT \$20
Vodka, Cointreau, Cranberry, 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

ANGUS PORTERHOUSE BEEF 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!!

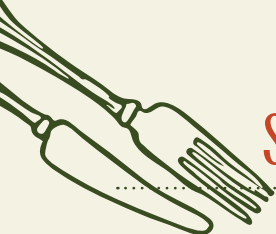


MENU

OPEN 7 DAYS



THEARCHERHOTEL.COM.AU



STARTERS / SMALL PLATES

MARINATED OLIVES (SERVED WARM) Sampson Flat, SA	\$14
CHIPS Aioli	\$14
GARLIC FLAT BREAD Confit Garlic, Herbs & Parmesan Cheese	\$15
BRIE FLAT BREAD Baked Brie, Rosemary & Garlic	\$16
ARANCINI BALLS - WILD MUSHROOM (2PCS) Creamy Truffle Sauce	\$16
SWEET POTATO WEDGES Sweet Chilli, Sour Cream & Chives	\$16
BUTTERMILK CHICKEN Archer Fried Chicken & Aioli	\$20
CRISPY CHILLI LIME CALAMARI Thai Chilli Lime Dressing	\$21
ARCHER'S CHARCUTERIE BOARD  FEEDS 2	\$62
Virginia Ham, Hummus, Cream & Chive Dip, Garlic Flatbread, Roasted Capsicum, Roasted Zucchini, Roasted Mushrooms, Marinated Olives, Balsamic & Olive Oil, Brie & Vintage Cheddar Cheese	

ARCHER CLASSICS

FISH & CHIPS Battered Barramundi, Leaf Salad, Chips & Lime Aioli	\$30
CRISPY CHILLI LIME CALAMARI Thai Chilli Lime Dressing, Leaf Salad & Chips	\$30
SEAFOOD BASKET Panko Prawns, Panko Scallops & Crispy Calamari, Leaf Salad, Chips & Lime Aioli	\$38

SCHNITZELS

CRUMBED CHICKEN SCHNITZEL Leaf Salad, Chips & Lemon	\$29
ANGUS PORTERHOUSE BEEF SCHNITZEL Leaf Salad, Chips & Lemon	\$32
[SWAP SALAD FOR SEASONAL VEG +\$5 SWAP CHIPS FOR MASH +3]	
<u>TOPPERS & SAUCES</u>	
PARMIGIANA - Napoletana Sauce, Ham, Cheese	+\$4
HAWAIIAN - Ham, Pineapple, Mozzarella	+\$5
GODFATHER - Salami, Ham, Pepperoni, Oregano, Mozzarella	+\$6
KILPATRICK - Bacon, Kilpatrick Sauce, Mozzarella	+\$6
ARCHER - Prawns, Avocado, Mozzarella	+\$6
SAUCES - Creamy Mushroom, Gravy, Red Wine Jus, Green Peppercorn, Chimichurri	+\$3



BURGERS

ALL SERVED ON A POTATO BUN WITH CHIPS

ANGUS BEEF BURGER (GFO) Double Beef Patties, Bacon, Lettuce, Tomato, Pickles, Swiss Cheese, Onions & Bourbon BBQ Sauce	\$29
SOUTHERN FRIED CHICKEN BURGER (GFO) Swiss Cheese, Tomato, Lettuce & Chipotle Aioli	\$29
VEGGIE STACK BURGER (VGO) (GFO) Roasted Capsicum, Zucchini, Eggplant, Swiss Mushroom, Halloumi & Ranch Dressing	\$26



WOODFIRED GRILL

 COOKED OVER LOCAL RED GUM



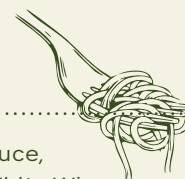
 250G RUMP Grain Fed, Leaf Salad & Chips	\$29
 300G PORTERHOUSE Mash Potato, Asparagus, Baby Carrots & Périgueux Sauce	\$42
 GRILLED LAMB FILLETS Soft Herb Salsa, Kipfler Potatoes & Banana Capsicum	\$46
 300G SCOTCH FILLET Swiss Mushrooms, Scorched Peppers, Caramelised Onions & Chimichurri	\$48
<u>SAUCES</u>	+\$3
Creamy Mushroom, Gravy, Red Wine Jus , Green Peppercorn, Chimichurri	

[CHIPS OR MASH +\$3 | SEASONAL VEG WITH LEMON BUTTER SAUCE +\$5]

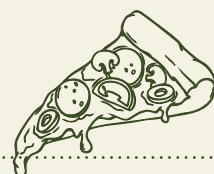
INTERNATIONAL FLAVOURS

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

PASTA



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



PIZZA

12" HANDMADE ITALIAN STYLE BASES

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



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



DESSERT \$16

CHOCOLATE BROWNIE Wild Berry Sorbet
SALTED CARAMEL CHEESECAKE Chocolate Wafer, Blood Orange Sorbet
GALLIANO BANANAS Flambéed Bananas in Golden Galliano Liqueur
DONUT BALLS Homemade Chocolate Ganache
TRIO OF FRUIT SORBET Mango, Blood Orange, Wild Berry Sorbet
ICE CREAM Vanilla Ice Cream, Fresh Strawberries, Chocolate Wafer, Chocolate Sauce



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**