

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



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 \$22

Crumbed Chicken Schnitzel
Chips & Salad with Lemon

Fish & Chips ^(NZD)
2 Battered Fish, Chips & Salad with Tartar Sauce

Panko Prawn ^m
4 Japanese Panko Prawns, Chips & Salad with Tartar Sauce

Crispy Calamari ^m
Chips & Salad with Tartar Sauce

Sauces +\$3
Creamy Mushroom, Gravy, Chimichurri, Green Peppercorn



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!!



Tuesday Quiz Nights
7pm Every Tuesday



Friday Jazz Nights
5:30pm Every Friday



THEARCHERHOTEL.COM.AU

Starters / Small Plates

Marinated Olives ^{(GF) (VG)} Sampson Flat, SA ^(SERVED WARM)	\$14	Bruschetta ^(V) Garlic Bread topped with Fresh Tomato, Fior di Latte	\$16
Chips ^{(V) (GF)} Aioli Sauce	\$14	Meatballs Napoletana Sauce, topped with Mozzarella Cheese	\$21
Sweet Potato Wedges ^(V) Sweet Chilli, Sour Cream	\$16	Beef Sliders ^(3PCS) Beef Patties, Cheese, Pickles, Lettuce, Mustard	\$20
Garlic Bread ^(4PCS)	\$15	Buttermilk Chicken Archer Fried Chicken & Aioli Sauce	\$20
Arancini Balls ^(2PCS) Wild Mushrooms, Creamy Truffle Sauce	\$15		

Archer's Antipasto Board \$58

Mild Salami, Sliced Ham, Marinated Artichokes, Scorched Peppers, Mixed Olives, Bell Peppers, Cheese & Sardines

Archer Classics

Buffalo Chicken Wings Aioli Sauce	500g 1kg \$18 \$27
Crumbed Chicken Schnitzel Chips & Salad with Lemon	\$29
Angus Porterhouse Beef Schnitzel Chips & Salad with Lemon	\$32

Add-Ons: Seasonal Veg +\$5

Toppers		Sauces +\$3
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 -	Chilli Prawns, Bacon, Mozzarella ^(V)	+ \$6
		Creamy Mushroom Gravy
		Chimichurri
		Green Peppercorn

Burgers

All served with Chips	
Archer Burger House-Made Beef Patties, Bacon, Lettuce, Tomato, Pickles, Swiss Cheese, Onions & Bourbon BBQ Sauce	\$29
Southern Fried Chicken Burger Swiss Cheese, Tomato, Lettuce & Chipotle Aioli	\$29

Seafood

Panko Prawns ^(V) 4 Japanese Panko Prawns, Chips & Salad with Tartar Sauce	\$24
Crispy Calamari ^(V) Chips & Salad with Tartar Sauce	\$30
Fish & Chips ^(NZI) 2 Battered Fish, Chips & Salad with Tartar Sauce	\$35
Fisherman's Catch ^(M) Panko Prawns, Battered Fish, Crispy Calamari, Chips & Salad with Tartar Sauce	\$38
 Barramundi ^{(GF) (A)} Grilled Australian Barramundi, topped with Mussels, Napoletana Sauce, Olives, White Wine & Chilli	\$38

Woodfired Grill

Cooked over Local Red Gum			
 Beef Skewers ^(GF) 2 Marinated Beef Skewers, Chips & Greek Salad	\$36	 350g Scotch Fillet ^(GF) Topped with Red Wine Jus, Chips & Salad	\$48
 Peri Peri Chicken Skewers ^(GF) 2 Chicken Skewers, Chips & Salad	\$32	 Portuguese Spiced Chicken ^(GF) Roasted Kipfler Potatoes, Seasonal Veg, Slaw & Chipotle Aioli	\$38
 Mixed Grill ^(GF) Steak, Chorizo, Peri Peri Chicken Skewers & Seasonal Veg	\$48	 ½ Chicken ^{(ALLOW COOKING TIME) (GF)} Cooked over flame. Marinated in Lemongrass, Seasonal Veg & Slaw	\$35
 250g Rump ^(GF) Grain Fed, Chips & Salad	\$26	 Veggie Stack ^{(GF) (V) (VGO)} Roasted Capsicum, Zucchini, Eggplant, Halloumi, Swiss Mushrooms & Tomato Relish	\$28
 500g Rib Eye ^{(ALLOW COOKING TIME) (GF)} Cooked over flame. Red Wine Jus & Seasonal Veg	\$62		

Sauces +\$3

Creamy Mushroom, Gravy,
Chimichurri, Green Peppercorn

Sides +\$8

Seasonal Veg | Chips
Sweet Potato Wedges | Slaw

Pasta / Soup

Roasted Vegetable Penne ^(V) Napoletana Sauce, Capsicum, Zucchini, Eggplant, Mushrooms, Basil & White Wine	\$26
Penne Bolognese Bolognese Sauce, topped with Parmesan	\$29
Seafood Linguine ^(M) Prawns, Fish, Mussels, Cherry Tomatoes & Garlic, Chilli, served in a White Wine Sauce	\$36
Pumpkin Soup ^(V) Topped with Sour Cream	\$26

Pizza

12" Handmade Italian Style Bases	
Margherita ^(V) Mozzarella, Pizza Sauce, Basil, Diced 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, Fior di Latte	\$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

Salads

Nourish Bowl ^{(VG) (GF)} Pumpkin Purée, Roasted Cauliflower, Baby Beetroot, Mixed Lettuce, Cucumber, Tomatoes, Pine Nuts & Dressing	\$26
Mediterranean Bowl ^{(VGO) (GF)} Spinach Falafels, Cucumbers, Tomatoes, Smoked Paprika Chickpeas, Mixed Lettuce, Mint, Hummus & Lemon Dressing	\$27
Summer Bowl ^(GF) Chicken, Cumin, Mixed Lettuce, Red Onion, Lime Juice, Avocado Purée & Extra Virgin Olive Oil	\$29
Salmon Bowl ^{(GF) (A)} Grilled Salmon, Garlic, Parsley, Cucumber, Feta, Cherry Tomatoes & Mixed Lettuce with Red Wine Vinaigrette	\$29
Prawn Bowl ^{(GF) (I)} Mixed Lettuce, Cucumber, Tomatoes, Red Onion & Sun-Dried Tomato Pesto with Balsamic Glaze	\$34

Add-Ons: Chicken +\$5

Kids \$18

All kids (12 & under) meals come with a complimentary soft drink & vanilla ice cream	
Penne Bolognese Bolognese Sauce, topped with Parmesan	Fish & Chips ^(V) 1 Battered Fish, Chips & Tomato Sauce
9" Ham & Cheese Pizza Ham & Cheese	Chicken Tenders & Chips 4 Chicken Tenders & Tomato Sauce

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

V Vegetarian I GF Gluten-Free I GFO Gluten Free Option I VG Vegan
VGO Vegan Option I VO Vegetarian Option
SEAFOOD ORIGIN: A Australian I I Imported I M Mixed Origin I NZI New Zealand Imported

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. **05/26**