

COCKTAILS

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

SIGNATURE \$22



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

CLASSIC \$20



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

MINI'S \$15



ESPRESSO MARTINI

Vodka, Kahlúa,
Coffee Syrup, Sugar Syrup



FRENCH MARTINI

Premix, Vodka, Chambord,
Pineapple Juice, Foamer



MARGARITA

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

Available Mon-Fri until 5:30pm

CRUMBED CHICKEN SCHNITZEL

Chips & Salad with Lemon

FISH & CHIPS ^(NZI)

Battered Fish, Chips & Salad with Tartar Sauce

PANKO PRAWN ^(N)

4 Japanese Panko Prawns, Chips & Salad with Tartar Sauce

CRISPY CALAMARI ^(N)

Chips & Salad with Tartar Sauce

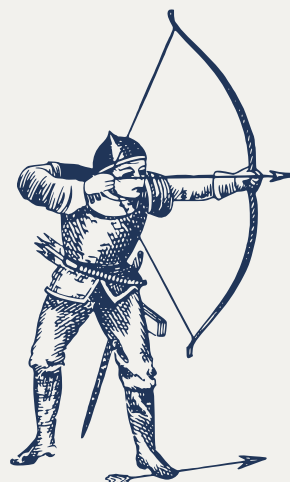
SAUCES +\$4

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



MENU

OPEN 7 DAYS



THEARCHERHOTEL.COM.AU

VARIOUS ROOMS AVAILABLE TO SUIT ANY OCCASION
SPEAK TO ONE OF OUR FRIENDLY STAFF!!

STARTERS

MARINATED OLIVES ^{(GF) (VG)}	15
Sampson Flat, SA (Served warm)	
CHIPS ^{(V) (GF)}	15
Aioli Sauce	
SWEET POTATO WEDGES ^(V)	16
Sweet Chilli, Sour Cream	
GARLIC BREAD (4PCS)	15
BUTTERMILK CHICKEN	23
Archer Fried Chicken & Aioli Sauce	
ARCHER'S ANTIPASTO BOARD	58
Cured Meat, Sliced Ham, Marinated Veg and Pickles, Mixed Olives, Cheese, Sardines, Hummus & Garlic Bread	

PUB CLASSICS

BUFFALO CHICKEN WING	500g 1kg	19 28
Buffalo Sauce		
CRISPY CALAMARI ^(V)		33
Chips & Salad with Tartar Sauce		
FISH & CHIPS ^(NZI)		31
Battered Fish, Chips & Salad with Tartar Sauce		
FISHERMAN'S CATCH ^(M)		39
Panko Prawns, Battered Fish, Crispy Calamari, Chips & Salad with Tartar Sauce		
CRUMBED CHICKEN SCHNITZEL		29
Chips & Salad with Lemon		
ANGUS BEEF SCHNITZEL		32
Chips & Salad with Lemon		

TOPPERS

PARMIGIANA - Neapolitana Sauce, Ham, Cheese	+\$5
HAWAIIAN - Ham, Pineapple, Mozzarella	+\$6
GODFATHER - Salami, Ham, Pepperoni, Oregano, Mozzarella	+\$7
KILPATRICK - Bacon, Kilpatrick Sauce, Mozzarella	+\$7
ARCHER - Chilli Prawns, Bacon, Mozzarella ^(V)	+\$7
SURF AND TURF - Prawns with Garlic Cream Sauce ^(V)	+\$9

SAUCES

	+\$4
Gravy, Creamy Mushroom, Diane, Green Peppercorn	

SIDES

	+\$8
Seasonal Veg, Chips, Sweet Potato Wedges, Slaw	

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	
PORTUGUESE SPICED CHICKEN ^(GF) 	39
Sous vide Chicken Breast, marinated with Portuguese spices and finished over a woodfire flame. Served with Chat Potatoes & Slaw	
300G PORK CHOP ^(GF) 	39
Roasted Apple, Olive Mixed Veg, Smooth Parsnip Purée, Red Wine Jus & Chimichurri	
GRILLED AUSTRALIAN BARRAMUNDI ^{(GF) (A)}	42
Pan-fried Australian Barramundi Fillet, served with Smooth Parsnip Purée, Broccolini, Roasted Artichoke & Chilli Oil	
FRENCH LAMB CHOPS ^(GF) 	51
Marinated in house herbs and spices, cooked over local Red Gum woodfire. Served with mixed vegetables and chat potatoes	
MIXED GRILL ^(GF) 	56
Steak, Chorizo, Peri Peri Chicken, Lamb Chops, Seasonal Veg & Chat Potatoes	
350G SCOTCH FILLET ^(GF) 	58
Grain Fed Scotch Fillet. Topped with Red Wine Jus, Chips & Salad	
VEGGIE STACK ^{(GF) (V) (VGO)} 	30
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)	29
Neapolitana Sauce, Capsicum, Zucchini, Eggplant, Mushrooms, Basil & White Wine	
PENNE BOLOGNESE	30
Bolognese Sauce, topped with Parmesan	
PIZZA	
12" Handmade Italian Style Bases	
MARGHERITA ^(V)	24
Mozzarella, Pizza Sauce, Basil, Sliced Tomato	
CAMPAGNOLA ^(V)	26
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	29
Mozzarella, Pizza Sauce, Ham, Salami, Bacon, Chicken, Double BBQ Sauce	
CHILLI PRAWNS ^(V)	30
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	
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

MEDITERRANEAN BOWL ^{(VGO) (GF)}	29
Portabella Mushrooms, Roasted Eggplant, Roasted Capsicum, Cucumbers, Tomatoes, Mixed Lettuce, Mint, Hummus & Dressing	
BARRAMUNDI BOWL ^{(GF) (A)}	32
Grilled Australian Barramundi, Garlic, Parsley, Cucumber, Feta, Cherry Tomatoes & Mixed Lettuce with Red Wine Vinaigrette	

Add-On: Chicken +\$5 | Halloumi \$5

KIDS

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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	

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. 09/26