

THE BERWICK INN



Entree

Soup of the Day	7
Home made from market fresh ingredients	
Garlic & Cheese Bread (v)	6.5
Oven baked, crusty Italian bread with crushed garlic and melted mozzarella cheese	
Bruschetta (v)	13
Grilled sour dough bread, brushed with extra virgin olive oil, topped with roasted capsicum, diced tomato, finely sliced spinach, spring onion and crumbed fetta cheese drizzled with a balsamic reduction	
Chive & Cheese Pizza (v)	8.5
Oven baked pizza topped with melted mozzarella cheese and chives, served with sour cream and sweet chilli dipping sauce	
Ginger & Chilli Chicken Skewers	14
Grilled chicken tenders served with a light salad upon a scented pilaf of rice with house made lime dipping yoghurt	
Oysters	
Natural $\frac{1}{2}$ dozen \$15 or Dozen \$24	
Kilpatrick $\frac{1}{2}$ dozen \$17 or Dozen \$26	
Trio of Dips (v)	15
A selection of gourmet dips served with warm Turkish bread fingers	
	Extra Bread 3
Deluxe Seasoned Wedges (v)	13
Dressed with crispy bacon, melted mozzarella cheese, tomato relish and sour cream	
Thai Chicken Wonton Stack	14
Shredded chicken bound with mint, basil, bean shoots, capsicum and spinach resting on fried wontons	

Can be made (v) Vegetarian. Gluten Free Menu available please ask one of our team members. Please advise staff of any **FOOD ALLERGIES** or **NUT ALLERGIES** when placing your order.

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Salad & Light Options

Classic Caesar (v)	16
Baby cos lettuce, crispy bacon, house made croutons and dressing, topped with a warm poached egg and fresh shaved parmesan (anchovies optional)	
add grilled chicken tenderloins	18
add smoked salmon	19
add grilled prawns	20
Sweet Chilli Chicken Wrap	16
Tender grilled chicken tenders, wrapped in char grilled tortilla bread with cos lettuce, diced tomato, cucumber, onion and grated carrot, dressed with honey mustard sweet chilli mayonnaise	
Pesto Lamb Salad (v)	23
Tender char grilled lamb, marinated with pesto and extra virgin olive oil, draped over a Mediterranean salad, with hommus, yoghurt riata and grilled flat bread	
Spicy Prawn Salad	22
Chilled prawns combined with sweet chilli, ginger and cayenne pepper tossed with coriander, avocado, spinach and bean shoots resting on couscous	
Teriyaki Steak Burger	23
Asian inspired scotch fillet layered with crispy lettuce, tomato, caramelised onion, melted cheese, grilled bacon, mayonnaise and tomato relish on char grilled Turkish bread served with fries	
Crunchy Calamari	E 14
Tender rings of golden fried calamari served with tartare sauce, salad and fries	M 23

From the Pan

Chicken & Prawn Wok (v)	24
Tender pieces of chicken and prawns with Asian style vegetables together with our own wok sauce, hokkien noddles and cashews	
Saffron, Tomato & Chicken Gnocchi (v)	22
Sautéed chicken, snow peas, semi dried tomato and onion bound with potato gnocchi, cream and saffron, dressed with baby spinach and parmesan shards	
Roasted Duck Risotto	24
Baby spinach, cherry tomato's, roasted capsicum, bok choy, topped with sliced oven roasted duck breast infused with citrus flavours, drizzled with sweet soy and orange glaze	
Seafood Marinara	24
Mussels, prawns, calamari, pippies and scallops tossed through piping hot fresh ribbons of pasta with garlic, touch of chilli, white wine and tomato topped with parmesan wafers	

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Char Grill

Fillet Mignon 250g Choice Cut 32

This delightful tender cut of beef, wrapped in bacon is best described as succulent and lean. Aged by our butcher for a minimum 8 weeks.

"SIMPLY SENSATIONAL"

Rump 250g Select Cut 23

A classic primal cut is full of flavour and tenderness. Aged to our specifications with a supplier guarantee.

"FULL OF FLAVOUR"

Porterhouse 300g Select Cut 29.5

Known as sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction. Known for its clean fresh flavour with no fatty after taste.

"MELT IN YOUR MOUTH"

Rib Eye Cutlet 400g Select Cut 33

Prime scotch fillet on the bone, resting upon sweet potato mash, complimented by seasonal vegetables, topped with a whiskey cream and seeded mustard sauce.

'THE GRAND CHAMPION OF STEAKS'

Add Reef to your Beef 8.5

Grilled prawns in a rich creamy sauce

Sides and Sauces

All steaks served with fries & salad or vegetables with your choice of sauce

Your choice of sauces:

Mushroom

Peppercorn

Hollandaise

Dianne

Kilpatrick

Garlic Cream

Whiskey Cream & Seeded Mustard

Extra Sauce \$1

Sides: \$3

Steamed vegetables

Creamy mash potato

Fries

Garden Salad

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Pub Fare

Chicken Princess	23
Breast fillet filled with basil pesto, semi dried tomato and melted ricotta cheese resting upon wilted baby bok Choy, creamed potato mash, topped with pancetta, avocado and hollandaise sauce	
Lamb Shanks	25
Slowly braised, frenched lamb shanks, served with potato mash. Refer to chef's suggestions board for today's flavour.	
Chicken Schnitzel	20
Plump breast of crumbed grilled chicken, served with fries	
Chicken Parmigiana	22
Chicken schnitzel topped with Virginia ham, rich napoli sauce and melted mozzarella cheese served with fries	
Dijon & Brandy Pork	27
Char grilled pork cutlets, upon sweet potato mash and wilted greens topped with creamy Dijon mustard and brandy cream sauce	
Teriyaki Salmon	25
Grilled Atlantic salmon fillet marinated in Asian lime soy, resting on crispy fried potato rosti with wilted greens finished with sweet teriyaki sauce and fried wonton	
Kangaroo	23
Char grilled fillet of kangaroo, marinated with port, sage and juniper berries, resting on crispy fried potato rosti, wilted greens and a red currant and cranberry glaze	
English Whiting & Fries	21
Grilled or in a light tempura batter served with fries and salad, lemon and tartare sauce	
Catch of the Day	POA
Refer to chef's suggestions board	
Combination Seafood Tapas	26
A quarter of selected samplers Refer to chefs suggestions board	

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Seniors Menu

12

Seniors Menu \$12.00 plus complimentary \$2 Venue Voucher

Soup or Dessert Add \$1.50

Roast of the Day

Refer to chef's suggestions board

English Whiting & Fries

Bangers and Mash

Chicken Schnitzel

Chicken Parmagiana

Fettuccini Carbonara

Lamb Shank with mash

Crumbed Calamari

Seniors Menu available

Monday and Tuesday NIGHTS and Monday - Saturday LUNCH

excludes Sundays or Public Holidays

Kids Menu

8

Nuggets & Fries

Mini Chicken Schnitzel & Fries

Mini Chicken Parma & Fries

Burger & Fries

Roast of the Day

Mini Caesar Salad

English Whiting & Fries

All kids receive a soft drink with your meal

Kids Ice Cream and your choice of topping

2

Sweets

8

Feel like something sweet, see our cake display for your selection

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Light Lunch Monday - Thursday Only

Chicken & Leek Barley Risotto (v)

Risotto of barley bound w tender chicken, mushroom, leek, semi dried tomato, garlic and cream

Crispy Chicken Salad

Light salad of lettuce, pineapple, avocado, spanish onion, cherry tomato and carrot dressed w mayonnaise and topped w crispy fried chicken

Toasted Chicken Focaccia

Tomato, spinach, avocado, tasty cheese, fresh chicken and mayonnaise served w fries and salad

Lamb Shank

Served on mash w steamed vegetables

Steak Sandwich

Tender fillet of beef w grilled Ciabatta bread, tomato relish, crisp lettuce, tomato, tasty cheese, spanish onion w fries

Pizza Calabrese

Oven baked topped w napoli, mild calabrese salami, spinach, roasted capsicum, kalamata olives, semi dried tomato and melted mozzarella cheese

Price includes a complimentary glass of house wine

Parmalicious at the



- Available Wednesday's Only

Choose from our selection of Bezza designed Parma's w fries only.

King Neptune - sautéed crab meat, tiger prawns and scallops bound w a creamy mornay sauce, topped w mozzarella cheese

Mediterranean - topped w napoli, mild calabrese salami, spinach, roasted capsicum, kalamata olives and crumbled fetta

The Bezza - touch of napoli, grilled panchetta, tiger prawns, avocado w melted mozzarella cheese

Delight - grilled bacon, avocado, crisp cos lettuce draped w hollandaise sauce

Pestio - laced w basil pesto, sautéed mushrooms and melted mozzarella cheese

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16

Only
19