

TAPAS / SHARING

Garlic & Cheese loaf (v)	9
House Made Dips grilled pita (gfo)	12
Add olives	4
Chips aioli	10
Wedges sour cream, sweet chilli	10
Veggie Chips beetroot, carrot, parsnip, chipotle aioli (vo)	14
Loaded Fries cheese sauce, chorizo, jalapeños, guacamole, sour cream (vo)	15
Chicken Satays (3) peanut satay sauce (gf)	12
Popcorn Cauliflower blue cheese sauce	10
Gyozas (10) ponzu dipping sauce	10
Green curry prawn <u>OR</u> Vegetable (vegan)	
Chicken Wings	
400g (choice of one sauce)	12
800g (choice of two sauces)	18
[SAUCES]	
blue cheese sauce, hot sauce, chipotle aioli	
Extra sauce	3

SALADS

Lentil Salad* (gf)(vo)	15
Du Puy lentils, roasted beetroot, grilled haloumi, toasted sunflower seeds, snow peas, mixed sprouts	
Add chicken	3
Burrito Bowl (gf)(vo)	18
Corn and black beans, tomato salsa, avocado, wild rice, cos lettuce, sour cream dressing	
Add chicken / fish / grilled haloumi / tofu / beef brisket	3
Duck Salad (gf)(vo)	18
Shredded confit duck, pickled red cabbage, carrot, rice noodles, edamame, radish, sesame seeds and Asian dressing	

TRIO OF TACOS 18

(served in a 6 inch tortilla with corn and tomato salsa, coriander) (gfo)

Fried Chicken with chipotle aioli
Flaked Barramundi with saffron aioli
Chipotle BBQ Brisket with spicy BBQ sauce (Vegetarian option available)

KIDS MENU 10

Sesame chicken and cheese nuggets and chips
Meatball pasta and sugo (gfo)
Cheese burger and chips
Fish & chips battered or grilled, aioli (gfo)

MAINS

Steak Sandwich chargrilled steak, Dijon mustard, American cheese, onion relish, rocket served on sourdough-rye with chips	20
Baked Eggplant miso and sesame emulsion, broccolini, pickled red onion, herb salad (gf)(df)(vegan)	26
Prawn Linguine garlic butter, prawns, baby spinach, cherry tomato, chilli	28
Atlantic Salmon wild rice, furikake, coriander, soybean salsa (gf)(df)	26
Cone Bay Barramundi red curry sauce, bok choy, tofu, capsicum, carrot, crispy shallots, coriander (gf)(df)	28
Harissa Chicken Breast roasted yellow squash, snap peas, pearl cous cous, tahini yoghurt	28
Porterhouse 250g	34
Ribeye 400g	40
Roasted onion purée, king mushroom, charred baby leek, kale chips, red wine jus (gf)	
Fish & Chips* NZ Blue Grenadier, battered or grilled, salad, aioli (gfo)	22
Salt & Lemon Pepper Squid* chips, salad, aioli (gfo)	22
Chicken Breast Schnitzel* chips, salad, choice of sauce	22
Beef Schnitzel* chips, salad, choice of sauce [SAUCES] plain gravy, mushroom, pepper, diane, parmigiana (add 3)	22
BURGER & BEER DEAL All burgers include a pint of Coopers Pale Ale, Coopers Session Ale or soft drink	
Beef Burger	22
Beef patty, bacon, cheese, jalapeño aioli, onions, pickles, lettuce, chips	
BBQ Brisket Burger	22
Beef brisket, pickles, carrot, cabbage slaw, chips	
Chicken Burger	22
Buttermilk fried chicken thigh, chipotle aioli, red onion, cos lettuce, cheese, cucumber, chips	
Lentil Burger	22
Hummus, cucumber, pickled red onion, pumpkin pesto, rocket, chips (vo)	
Gluten free burger buns available	3
SIDES	
Seasonal Leaf Salad seeded mustard dressing (vegan)	10
Crispy Chat Potatoes rosemary salt, parmesan (vo)(dfo)(gf)	10
Broccolini lemon and walnut dukkah (gf)(df)(vegan)	10

***Lunch Special \$15**
includes a soft drink
Monday to Friday
11.30am to 2.30pm

DESSERT 12

Strawberry Frangipane Tart double cream (gf)	
Churros chocolate sauce, banana, strawberries (vo)	
Vietnamese Iced Coffee Panna Cotta almond praline (gf)	
Rocky Road Sundae chocolate & vanilla ice cream, cherries, marshmallow, chocolate sauce, nuts (gf)	
Cheese Plate two cheeses, quince paste, nuts, fruit, lavosh	18

PIZZA MENU

Available Thursday to Sunday only

PIZZA DEAL

\$22 each or two pizzas for \$35
gluten free base \$5 extra

Margarita

Sugo, tomato, bocconcini, basil

NY pepperoni

Sugo, pepperoni, tomato, cheese

BBQ chicken

Chicken, bacon, red onion, chipotle BBQ sauce, cheese

Potato

Potato, rosemary, cheese

V—Vegetarian

VO—Vegan Option Available

DF—Dairy Free

DFO—Dairy Free Option Available

GF—Gluten Free

GFO—Gluten Free Option Available



**EAT
LOCAL**

www.eatlocalsa.com.au

At the Cathedral Hotel we have a strong focus on supporting and providing local, sustainable produce and actively minimising our carbon footprint by eliminating plastics and non-biodegradable products. Our meats and other ingredients, as well as being fresh and local, have been carefully sourced from environmentally conscious suppliers renowned for ethical farming and harvesting