

Menu

ANDY'S GRILL HOUSE

Starters

Garlic Bread (v) In house made	\$13.90
Add cheese (v)	\$14.90
Trio Dips (v) Chef selection three dips with pitta bread	\$16.90
Lemon & Pepper Calamari (GFA) Calamari served with fresh garden salad, garlic aioli & lemon wedge	\$17.90
Chicken Spare Ribs Dusted with grill house special flour & house chipotle mayo	\$16.90
Lamb Spare Ribs Marinated with special grillhouse seasoning & braised in sticky glaze	\$19.90
Grilled Saganaki (V, GFA) With honey figs, roasted olives & charred lemon	\$19.90
1/2 Shell Scallops Lemon garlic butter	\$19.90
Grill House Fresh Mussels (GFA) Fresh mussels infused with house white wine & tomato sugo & toasted bread	\$22.90

Mains

GRILL HOUSE FAVOURITES

Pulled Beef Burger Smoky pulled beef, sliced cabbage, pickle, gherkins, sliced cheese, spicy mayo, tomato chutney & served with chips	\$24.90
Pulled Pork Burger Smoky pulled pork, cabbage slaw, spicy mayo, apple sauce & served with chips	\$24.90
Smoky Chicken Burger Marinated chicken thigh fillet, lettuce, cheese, grilled pineapple, spicy jalapenos mayo & served with chips	\$24.90
Grilled Mariland Chicken Char grilled marinated thigh chicken fillet topped with rice and grill house special salad	\$31.90
Grilled Barramundi (GFA) Grilled barramundi topped with chilli prawns, bok choy & mango salsa	\$32.90
Chicken Scallopini (GFA) Grilled chicken tenderloins with garlic creamy mushroom sauce served with mash & seasonal vegetables	\$32.90
Braised Beef Cheeks (GFA) Low and Slow cooked beef cheeks alongside with potato puree, seasonal veg & onion shallot	\$36.90
Beef Ribs Slow cooked ribs with appleslaw & roasted rosemary potatoes	\$42.90
Pork Ribs Slow cooked ribs in sticky glaze served with chips, appleslaw & corn	\$42.90

Mains

Beef Salad (GFA) Spinach, Chinese cabbage, capsicum, beanshoot, crispy noodles, Spanish onion, chilli lime dressing & topped with sticky glazed beef	\$26.90
Seafood Linguini Prawns, scallops, mussels, calamari, cherry tomato chilli and olive oil	\$33.90
Seafood Misto (GFA) Grilled barramundi topped with grill house seafood cooked in wine & butter sauce served with chips & salad	\$33.90

Grill House Share Platters

Veg Lover (V) Grilled saganaki, arancini balls, roasted marinated wild olives, battered cauliflower, bread & two dips	\$38.90
Meat Lover Grill house slow cooked lamb & pork ribs, fried chicken ribs, smoky bbq pulled beef sliders, coleslaw, grilled corn & chipotle mayo	\$53.90
Seafood Lover (GFA) Marinate king prawns, scollops half shell with lemo butter, lemon pepper calamari, mussels, grilled fish, chips and salad & tartare sauce	\$53.90
Grill House Family Size Meat Platter Chef choice two steaks, pork, beef, lamb ribs, Mariland grilled chicken with apple slaw & chips & grilled corn	\$160

Desserts

Sticky Date pudding Home made pudding served with caramel sauce and vanilla ice cream	\$12.90
Crème Brulle (GFA) A crème Brulle topped with caramelised popcorn	\$12.90
Chocolate Churros Dusted in cinnamon sugar with warm chocolate sauce	\$12.90

Special Nights

TUESDAY	BURGERS NIGHT	\$20
WEDNESDAY	MX GRILL	\$30
THURSDAY	STEAK NIGHT	\$30
FRIDAY	RIBS NIGHT Pork or beef ribs with coleslaw & chips	\$35
SUNDAY	LOCAL NIGHT with 15% discount	

Butcher Section

Eye Fillet 200gm Riverina MSA Grassfed MB3+	\$44.90
Eye Fillet Mignon 200gm Riverina MSA Grassfed MB3+ (Fillet wrapped in prosciutto)	\$48.90
Porterhouse 250gm MSA Grain fed 100 days MB4+	\$49.90
Cube Roll (Scotch fillet) 300gm Arlo MSA Grain fed 100 days MB3+	\$52.90
Wagyu Rump 300gm grain fed 100 days MB5+	\$55.90
Rib Eye 300gm Riverina Angus Grassfed MB3+	\$58.90

***All steaks are served with two sides and choice of your sauce (GFA)**

Choice of Sauce:

Mushroom / Peppercorn / Gravy / Garlic butter/ Bernaise Sauce / Red Wine Jus / Grill house Special Crispy Bacon Sauce

Sides:

Grill house special seasoning chips	Grilled corn
Fresh salad	Coleslaw
Creamy mash	Sweet potato puree
Seasonal vegetables	Roasted potato

Steaks Add On:

Lemon Pepper Calamari	\$9.00
Creamy Garlic Pawns	\$13.00
Pork Ribs	\$12.00
Beef Ribs	\$12.00
Our grillhouse special all seafood glazed in house wine and butter sauce	\$14.00

Extra Sides Add On:

Bowl of grillhouse chips	\$13.00	Sweet potato puree	\$8.00
Bowl of vegetables	\$12.00	Grilled corn	\$8.00
Fresh garden salad	\$8.00	Coleslaw	\$8.00
Creamy mash	\$8.00	Roasted potato	\$10.00

V - Vegetarian VG - Vegan GFA - Gluten Free Available





Drinks Menu

ANDY'S GRILL HOUSE

Sparkling Wines

Canti Prosecco (Veneto Italy) \$16 / \$68

White Wines

Sauvignon Blanc:

Markview Sauvignon Blanc (Riverina, NSW) \$16 / \$65

Okiwi Bay Sauvignon Blanc (Marlborough, NZ) \$18 / \$72

Chardonnay:

House chardonnay (Riverina NSW) \$11

McWilliams 660 Chardonnay(Tumbarumba NSW) \$16 / \$68

Pinot Gris/ Grigio

Richland Pinot Grigio (Riverina, NSW) \$17 / \$68

Pierre D'amour Pinot Gris (Riverina, NSW) \$18 / \$72

Moscato

Whistling Duck, Moscato (Riverina, SW) \$16 / \$65

Rose

Pierre D'amour Rose (Riverina, NSW) \$16 / \$68

Red Wines

Pinot Noir

Richland Pinot Noir (South east Australia) \$17 / \$65

Mc Williams 660 Pinot Noir (Tumbarumba, NSW) \$18 / \$69

Three bridges Pinot Noir (Adelaide Hills SA) \$19 / \$72

Merlot

Richland Merlot (Riverina NSW + Barossa Valley SA) \$17 / \$65

Cabernet Sauvignon

Three bridges Cabernet Sauvignon (Barossa Valley, SA) \$19 / \$72

Red Varietals

Dona Paula Malbec (Mendoza, Argentina) \$18 / \$68

Eden valley Riesling(Eden valley, SA) \$18 / \$68

Fontanna fredda Barbera(Piemonte, Italy) \$19 / \$72

Barossa GSM (Barossa valley, SA) \$20 / \$90

Elizabetta Durif (Barossa valley, SA) \$20 / \$90

Shiraz

House Shiraz (Riverina NSW) \$11

Richland (Barossa Valley SA, SA) \$17 / \$65

Three Bridges Shiraz (Barossa Valley, SA) \$19 / \$69

Old vine Barossa Shiraz (Barossa valley, SA) \$20 / \$90

Elizabetta Shiraz (Barossa Valley, SA) \$20 / \$90

AGH Premium Shiraz

Saint Petri Grenache Shiraz Mataro (Barossa Valley, SA) \$110

Dessert/ Fortified

Hanwood 5 Year Old Muscat (Riverina, NSW) \$17 / \$68

Beers Bottled

Corona \$12 Carlon Dry \$14

Victoria Bitter \$13 Carlon Draught \$14

Heineken \$13 Stone & Wood Pacific Ale \$14

Asahi \$13 Hahn (Gluten Free) \$14

Pure Blonde \$13 Heineken Zero (Zero Alcohol) \$12

Coopers \$14 James Boages Premium Light Beer \$12

Spirits

Smirnoff \$13 Chivas Regal (Scotch) \$14

Absolute \$13 Glenfiddich (Scotch) \$16

Grey Goose \$16 Jim Beam (Bourbon) \$14

El Jimador (Tequilla) \$14 Southern Comfort \$14

Sierra \$14 Wild Turkey \$14

Gordon's London Dry Gin (Gin) \$14 Makers' Mark \$14

Hendricks \$14 Bundaberg (Rum) \$13

Jack Daniels (Whiskey) \$13 Malibu \$13

Jameson \$13 Bacardi \$13

Canadian Club \$14 Sailor Jerry \$13

Fireball \$14 Captain Morgan \$13

Johnnie Red (Scotch) \$14 St Remy Brandy (Brandy) \$13

Johnnie Black (Scotch) \$14 Baileys Kahlua \$13

Soft drinks

Coke / Coke Zero / Lemonade / Tonic / Soda Water \$7

Sparkling Water \$7

Lemon Lime and Bitters \$7

Juices

Apple Juice / Orange Juice / Pineapple Juice / Cranberry Juice \$8

Tea

English Breakfast / Earl Grey / Peppermint / Chamomile / Green Tea \$5

Coffee

Latte / Cappacino / Flat White / Piccolo Latte / Mocha/ Long Black / Short Macchiato / Long Macchiato / Hot Chocolate / Iced Coffee / Chocolate / Alt Milk \$5

Cocktails

Espresso Martini \$19
Vodka, coffee liqueur, sugar syrup, coffee beans

Tequila Sunrise \$19
Tequila, orange juice & grenadine

Vodka Martini \$19
Vodka, Cointreau, lemon juice & syrup

Dark & Stormy \$20
Rum, Ginger beer & lime juice

Mojito \$20
Rum, lime juice, sugar syrup, soda & mint leaves

Classic Negroni \$20
Gin, vermouth & Campari

French 75 \$19
Gin, lemon juice, sugar syrup & sparkling wine

Ward Eight \$20
Whiskey, lemon juice, orange juice & grenadine

Brandy Manhattan \$20
Brandy, sweet vermouth & Angostura bitters

Mocktails

Cranberry Mocktail \$14
Cranberry juice orange juice & ginger beer

Shirley Temple \$14
Grenadine, lime juice & ginger beer (add 30 ml shot of Bacardi - \$18)