

Starters

GARLIC BREAD (VG)	5.0
CHEESE & BACON GARLIC BREAD	6.5
BATTERED ONION RINGS (VG) With BBQ sauce	10
CRUNCHY CHIPS (V) (GFO) With garlic aioli	8.0 +2.5
SWEET POTATO CHIPS (V) (GFO) With garlic aioli	12.5
SPICY BUFFALO WINGS Marinated chicken wings, crispy celery sticks and ranch sauce	13
STEAMED PRAWN SHAOMAI Delicately hand-made dumplings with fresh cut prawns, fresh herbs and served with an Asian dipping sauce	13
SALAD BAR SERVED WITH ANY STARTER MEAL (excludes breads)	+10
SALAD BAR SERVED ON ITS OWN AS A MEAL	20

Bowls

SOBA NOODLE BEEF SALAD 150g tender sliced beef marinated with toasted sesame oil, lime juice and red wine vinegar, salad greens, peppers, roasted cashews, sesame seeds	25.9
VIETNAMESE CHICKEN SALAD (GF) Shredded chicken, lightly pickled, grated cabbage, carrot and Spanish onion, with bean sprouts, mint and coriander in a light Vietnamese dressing, sprinkled with salted cashews	24.9
POKE BOWL (GF) (V) Avocado, sliced radish, edamame, fresh seasonal vegetables and tri-coloured quinoa, in sesame, chilli and fresh lime vinaigrette	20.9
	ADD TOFU +4.0 ADD CHICKEN +6.0 ADD PRAWNS +8.0

Burgers

All burgers served with crunchy chips

CHEESE BURGER Wagyu beef patty, cheddar cheese, pickles and tomato ketchup EXTRA PATTY + 4.0 ADD BACON + 2.0	21
WAGYU BEEF Wagyu beef patty, melted cheese, bacon, caramelised onion, baby cos hearts, tomato, New York style relish on a sweet glazed bun	23
CHICKEN & AVOCADO Grilled chicken breast, bacon, avocado, Swiss cheese, baby cos lettuce, tomato, Japanese kewpie mayonnaise on a herbed foccacia	23
SWISS MUSHROOM BURGER (V) Grilled Swiss brown mushroom, caramelised onion, vegan cheese, avocado, baby spinach, tomato and vegan mayonnaise on a pumpkin burger bun with crispy chips	23

(GF) *Gluten Free*

(GFO) *Gluten Free Option*

Mains

PREMIUM BEEF SCHNITZEL served with crunchy chips and gravy	23
CHICKEN BREAST SCHNITZEL served with crunchy chips and gravy	23
SAUCES (GF) Mushroom, Pepper, Diane	2.0
TOPPINGS	
PARMIGIANA Tomato sugo, melted cheese	4.0
HAWAIIAN Tomato sugo, pineapple, ham, melted cheese	
KILPATRICK Bacon, BBQ sauce, melted cheese	4.9
FIERY DRAGON Tomato sugo, sliced pepperoni, chilli flakes, melted cheese	
AVOCADO Sweet chilli, melted mozzarella cheese, avocado, drizzled with sour cream	
SURF AND TURF Grilled prawns, garlic & brandy cream sauce	7.0
EGGPLANT PARMIGIANA (VG) Sliced eggplant, lightly crumbed and topped with tomato sugo and melted mozzarella cheese, served with crunchy chips	23.9
PORK BELLY (GFO) Twice roasted in a sticky Chinese BBQ sauce, served with a beetroot & carrot slaw and char sui sauce	29.9
PORK & PRAWN STIRFRY (GF) Wok tossed pork belly, fresh prawns, asian vegetables, in a sweet maple, garlic, ginger and soy sauce on steamed jasmine rice	28.9
MIDDLE EASTERN LAMB SKEWERS Moroccan seasoned lamb skewers with a radicchio salad, Spanish onions, currants, chickpeas with a tzatziki dressing.	28
CHICKEN BREAST (GF) Oven roasted, stuffed with baby spinach, sundried tomatoes & fetta. Served with a side of seeded creamy mustard sauce	28
PUMPKIN, PINE NUT & BASIL RISOTTO (VG) Roasted butternut pumpkin, pine nuts and basil, sautéed with a white wine and garlic cream sauce	22.9 ADD CHICKEN +6.0 ADD PANCETTA +6.0
PASTA OF THE DAY Please see daily specials board	POA
ROAST OF THE DAY (GF) Please see daily specials board	POA

Grill

Cooked on our open chargrill and served with crunchy chips

RUMP (GF) MSA 250gm	27.9
MSA 500gm	35.9
PORTERHOUSE (GF) MSA Yearling 300gm	32.9
KANGAROO (GF) Served with mixed, roasted root vegetables and a side of chilli jam	29.9

(VG) *Vegetarian*

(V) *Vegan*

Seafood

GARLIC PRAWNS (GF) Flambé brandy cream and chive sauce, jasmine rice, crispy shallots	32
SEAFOOD TRIO Beer battered fish, panko crumbed prawns, salt & pepper squid, crunchy chips, house tartare, lemon wedge	30
NORTHERN TERRITORY BARRAMUNDI (GF) Crispy skinned and topped with a macadamia nut crust, served with house-made lemon butter sauce	32
SALT & PEPPER SQUID Crunchy chips, sweet chilli, coriander lime sauce, lemon wedge	26.9
FISH & CHIPS (GFO) Choice of Cooper's beer battered, crumbed or grilled, house made tartare, lemon wedge	1 pce 21.9 2 pce 24.9

Little Ones

UNDER 12 YEARS OLD A fruit box, soft drink OR milk plus vanilla dixie cup ice cream	10.9
CHEESE BURGER Crunchy chips, tomato sauce	
HAM & PINEAPPLE PIZZA Crunchy chips, tomato sauce	
GRILLED CHICKEN TENDERLOIN WRAP (GFO) Mixed lettuce, tomato, mayonnaise, crunchy chips	
HALF CHICKEN SCHNITZEL Crunchy chips, tomato sauce	
CHICKEN NUGGETS Crunchy chips, tomato sauce	
FISH 'N' CHIPS (GFO) Battered, Crunchy chips, tomato sauce	
MINI ROAST (GF) of the day with crunchy chips	
PASTA PENNE (VG) Napolitano sauce, parmesan	

Desserts

GOURMET SUNDAE Choice of toppings (strawberry, chocolate or caramel), nuts, chocolate wafer, strawberries	8
STICKY DATE PUDDING Butterscotch sauce, vanilla ice cream, Chantilly cream	9
FROM THE CAKE FRIDGE Please see cake fridge for daily selections. Coffee & Tea available with any selection from the cake fridge	

Dear Valued Customers,

The Flagstaff Hotel team pride themselves on serving you the freshest and most delicious meals under the strictest quality and hygiene standards. If you have any concerns or problems with your meal, please advise our staff as soon as possible to ensure we can resolve any issues immediately.

If you have a food allergy, please talk to our friendly staff about your options. However, whilst we take care with regard to special requirements, we cannot guarantee meals will not contain traces of allergy items. Due to the hotel having a salad and vegetable buffet, takeaway containers will not be provided or allowed.

Thankyou for your understanding.