## ARCHER'S

## ENTREES

## MARINATED OLIVES 11

## COFFIN BAY OYSTERS 5 each

26 half dozen / 48 one dozen
SLIDERS
BEEF BRISKET OR CAJUN CHICKEN
brioche buns with pickled coleslaw
3 for 21
5 for 33

ARCHER'S DIPS (V) 18
Baba Ganoush, hummus, crudités and pita

## CAESAR SALAD 22

baby cos, bacon, white anchovies, croutons
add chicken +8
add smoked salmon +7

## ARANCINI (V) 15

4 pcs, pumpkin and sage

## BRUSCHETTA (V) 15

marinated tomatoes, goats cheese, basil and sourdough

CHARCUTERIE PLATTER 32
prosciutto, pastrami, salami, olives, sourdough

SALT AND PEPPER CALAMARI 19 / 34
semolina crusted, lemon and saffron mayonnaise

## MAINS

200GM STRIPLOIN STEAK (LG) 40 fries and red wine jus

180GM BEEF EYE FILLET (LG) 46 peppercorn sauce and Dutch carrots

## ARCHER'S WAGYU BURGER 28

 caramelised onion, tomato,tasty cheese, crispy fries
FISH \& CHIPS (LG) 39
seared barramundi crispy chats,
watercress and tartare sauce
*add an Urban Alley Beer +9
GRILLED CHICKEN BREAST (LG) 38
chargrilled chicken breast, salsa verde,
parsnip cream
PORK AND FENNEL RAVIOLI 34 rocket salad, olive oil, pecorino

GRILLED CAULIFLOWER STEAK (LG,V) 30 toasted almond butter, sauteed spinach, raisins

## SIDES

12 EACH
CRISPY FRIES
aioli, oregano seasoning
BABY COS SALAD
green goddess dressing
GREEK SALAD
olives, cucumber, tomato, fetta

GRILLED BROCCOLINI
lemon oil, green olives

## SWEET

16 EACH
APPLE TART TATIN
vanilla ice cream

STICKY DATE PUDDING rum \& raisin ice cream, caramel sauce

TEXTURES OF CHOCOLATE MOUSSE white chocolate crumble

## CHEESE

CHEESE PLATE 26
brie, smoked cheddar, blue, quince, lavosh

