ARCHER'S

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, guince, lavosh

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

FOR DAILY SPECIALS PLEASE SEE OUR BLACKBOARD

CHILDRENS MENU AVAILABLE UPON REQUEST

V = Vegetarian / VG = Vegan / LG = Low Gluten / DF = Dairy Free / VGO = Vegan Option / LGO = Low Gluten Option

Please note all transactions will incur a surcharge of 10% on Saturdays & Sundays, 15% on public holidays. Please note all credit card payments will incur a 1.95% surcharge

Important Notice Regarding Food Allergies: We are committed to serving the highest quality products made from a diverse list of ingredients that we source from our best seasonal suppliers.

Given the wide selection of ingredients we use, we are unable to absolutely guarantee that any of our products are free from cross-contamination by potential allergens. We are happy to answer any questions about the menu, the ingredients we use, and dietary requirements.