

The Town House

Goondiwindi

Breads

GARLIC AND CHEESE BREAD \$7.00 / GF \$8.50

TRADITIONAL BRUSCHETTA ON TURKISH BREAD \$8.50 / GF \$10.00

THE TOWN HOUSE CRACKED LOAF *sour dough loaf filled with butter, parsley and garlic* \$9.00

Entrees

CAJUN CHILLI, LIME & HERB GRATIN OYSTERS Half Doz \$18.00 / Doz \$32.00

OYSTERS KILPATRICK Half Doz \$19.00 / Doz \$34.00

MOROCCAN SPICED LOCAL KARBULLAH LAMB CUTLETS *with roasted vegetables and tomato chilli relish* GF \$19.00

SALT AND PEPPER SQUID *with Caesar dressing and roast tomato salad* \$16.00

SMASHED PEAS ON GRILLED CIABATTA *with radish, red onion and pecorino cheese* VEG \$18.00

ARTICHOKE AND ZUCCHINI *pan fried artichoke & zucchini finished with chilli and olive oil served with jasmine rice* VEGAN / GF \$16.00

IRISH WEDGES *with bacon and grilled cheese served with sour cream* \$12.00

CHICKEN AND BLUE CHEESE TART *short crust tart with caramelized leek* \$18.00

Please let your wait staff know of any dietary requirements





Mains

JOHN DEE RIB FILLET

cooked to your liking, served with bacon and squash ragout, fresh vegetables, potato gallette, rosemary salted kumera discs and choice of sauce **GF \$38.50**

JOHN DEE EYE FILLET

cooked to your liking, served with bacon and squash ragout, fresh vegetables, potato gallette, rosemary salted kumera discs and choice of sauce **GF \$42.00**

CHICKEN BACONIQUE

with sundried tomatoes and cheese filling, served with creamy mash, steam greens and red wine jus **GF \$36.00**

PORK RACK CUTLET

Local Gooralie pork served with glazed carrots, kipfler potato stack with fetta cream and red wine jus **GF \$34.00**

AUSTRALIAN BARRAMUNDI

pan fried barramundi served with a warm salad of artichoke, tomato, danish feta and kipler potatoes **GF \$34.00**

CHICKEN BOSCAIOLA WITH FETTUCCINE

bacon, mushroom and garlic in a creamy white wine sauce **\$30.00**

MUSTARD LAMB RUMP

local Karbullah lamb rump with roasted pumpkin and potatoes, green beans and red wine jus **GF \$38.00**

RED ROASTED VEGETABLE PASTA

mixed roasted vegetables with tomato, onion and garlic in fresh tomato nap **VEG \$26.00**

BEEF WILD NOODLES

Beef strips, water chestnuts, cashews, bamboo shoots, paw paw & radish in Asian style sauce **\$32.00**

VEGETABLE WILD NOODLES

Water chestnuts, cashews, bamboo shoots, paw paw & radish in Asian style sauce **VEG \$28.00**

White Wines

BY THE GLASS OPTIONS *Sauvignon Blanc* *Chardonnay* *Moscato* *Sparkling* **\$8.00**

JACOBS CREEK CHARDONNAY PINOT NOIR RESERVE

combines the flavours and structure of chardonnay and pinot noir in a sparkling **\$28.00**

YARRA BURN PROSECCO

Sparkling Italian wine. Fresh and crisp with a dry finish **\$31.00**

COUNTING SHEEP

Sauvignon Blanc Marlborough NZ. Zesty gooseberry and citrus with a refreshing finish **\$33.00**

ZILZIE

Pinot Grigo, South Australia. Nashi pear and jasmine. Creamy finish **\$30.00**

WHISPERS

Moscato. A sweet and refreshing moscato **\$22.00**

WAHU

Sauvignon Blanc Marlborough, NZ. It is bursting full of ripe fruit flavours from start to finish, and will partner seafood & pasta dishes perfectly. **\$26.00**

Red Wines

BY THE GLASS OPTIONS *Shiraz* *Cabernet Sauvignon* *Merlot* **\$8.00**

GRANT BURGE CELLAR CUT

Shiraz, Barossa SA. Spicy black pepper offset by rich cherry and plum flavours. **\$36.00**

YALUMBA Y SERIES

Merlot, Barossa SA. Juicy, plummy fruit flavours with silky tannins and a light acidity **\$34.00**

JAMIESONS RUN

Cabernet Sauvignon, Limestone Coast, SA. With ripe berry, plum, liquorice and clove flavours. Ideal wine to accompany our red meat dishes. **\$38.00**

PEPPERJACK

Shiraz. Barossa, SA. Reflects the best attributes of modern shiraz, vibrancy, richness and generosity **\$55.00**

CURIOUS KIWI

Pinot Noir, Marlborough NZ. Fresh cherry and currant flavours with a medium finish. **\$38.00**



Beers

GREAT NORTHERN ORIGINAL, GREAT NORTHERN SUPER CRISP, HAHN 3.5, BOAGS LIGHT, HAHN LIGHT, TOOHEYS NEW, TOOHEYS XTRA DRY, XXXX GOLD, IRON JACK \$6.50

CORONA, BOAGS PREMIUM, PERONI LEGGERA, JAMES SQUIRE 150 LASHES, JAMES SQUIRE MID RIVER, COOPERS STOUT \$7.50

SOMERSBY APPLE CIDER \$7.50

Spirits

BUNDABERG RUM, VODKA, GIN, BRANDY, MALIBU, JIM BEAM, JACK DANIELS, MIDORI, TIA MARIA, KAHLUA, JAMESONS, SOUTHERN COMFORT, JOHNNIE WALKER RED, WILD TURKEY \$8.00

JOHNNIE WALKER BLACK, GLENFIDDICH, FRANGELICO, DRAMBUIE \$9.00

GALWAY PIPER GRAND TAWNY PORT \$8.00

Soft Drinks

COKE, DIET COKE, SPRITE, SODA WATER, TONIC WATER, DRY GINGER ALE, GINGER BEER, LEMON SQUASH, ORANGE JUICE, APPLE JUICE, PINEAPPLE JUICE \$5.50

LEMON LIME AND BITTERS \$6.00

