

The Town House

Goondiwindi

Breads

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

THE TOWN HOUSE CRACKED LOAF

sour dough loaf filled with butter, parsley and garlic. \$9.00

Entrees

CUCUMBER AND FETTA BRUSCHETTA *grilled with balsamic glaze and extra virgin olive oil. \$16.00 (GF available)*

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

GRILLED HALOUMI AND PEAR SALAD VEG / GF \$18.00

CALAMARI *with sage and oregano panko crumb, petite salad and aioli. \$16.00*

CHILLI MUSSELS NZ *green lip mussels in a chilli tomato brothe with jasmine rice. GF \$18.00*

GARLIC PRAWNS *in a creamy sauce with jasmine rice. GF \$18.00*

CHILLI BEEF TACO *with bean sprouts and sriracha mayonnaise. \$17.00*

TOWN HOUSE SAVOURY POTATO BOMBS *served with garlic aioli. \$8.00*

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





Mains

JOHN DEE RIB FILLET

cooked to your liking, served with bacon and squash ragout, buttered beans, potato gallette, rosemary salted kumera discs and pepper sauce. GF \$38.50

JOHN DEE EYE FILLET

cooked to your liking, served with potato gallette, honey glazed carrots, charred corn, rosemary salted kumera discs and red wine jus. GF \$42.00

ISLAND CHICKEN

grilled chicken breast with prawns in a creamy seeded mustard sauce served with potato bombs and steamed greens. \$36.00

PORK RACK CUTLET

Local Gooralie pork served with glazed carrots, kipfler potato stack, apple sauce, fennel and cabbage parcels with red wine jus. GF \$34.00

AUSTRALIAN BARRAMUNDI

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

MUSTARD SALTBUSH LAMB RUMP

pan fried local Karbullah lamb rump with savoury potato bombs, greens and pan jus. \$38.50

FETTUCCINE PUTTANCESCA

with seasonal vegetables, with anchovies, olives, capers, garlic and extra virgin olive oil. VEG \$28.00

CHICKEN BOSCAIOLA WITH FETTUCCINE

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

Desserts

THE CHOCOLATIERS DREAM

chocolate brownie, peanut butter ice cream, topped with chocolate net and served with hot caramel sauce **\$10.00**

ETON MESS

lashes of cream, fresh berries and fruit, combined with crunchy meringue dressed with passion fruit syrup **\$10.00**

SENSATIONAL STICKY DATE

pieces of in house made sticky date pudding, butterscotch sauce and vanilla ice cream **\$10.00**

ORANGE AND ALMOND CAKE

with lemon marscapone and chantilly cream. **GF \$10.00**

AFFOGATO

Ice cream topped with a shot of hot espresso and your choice of liqueur **\$12.00**

Cocktails

MOJITO *Lime juice, fresh mint, sugar syrup, white rum and soda water* **\$12.00**

TOBLERONE *Baileys, Frangelico, Kahlua, cream and honey* **\$12.00**

PIMMS *pimms, lemonade and dry ginger* **\$12.00**

MONTHLY SPECIAL *Please ask your wait staff for this months special cocktail* **\$12.00**



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 Grigio, 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

