

FOOD & DRINK MENU





-FOOD MENU-

SMALL BITES & STARTERS

Garlic Bread – Crusty Ciabatta slices, smothered with garlic & herb butter then toasted til golden (3 slices)	\$7
Chips (GFO) – Golden straight cut chips, lightly dusted in Springs “secret seasoning”, served with aioli & tomato sauce	\$9
WA Hand Cut Wedges (GF) – With sides of sour cream & sweet chilli sauce	\$10
Sweet Onion Rings – Jumbo onion rings dusted in our seasoned flour, beer battered & fried til crunchy, served with aioli	\$8
Red wine braised chorizo – Spanish chorizo, chat potatoes, and baby squid in a rich tomato and wine sauce, served with crusty bread to dip	\$15
Panko Crumbed bocconcini – Served with fresh tomato, picante sauce, pesto drizzle and parmesan crisp	\$14
Smokey BBQ Brisket Quesadilla – Slow cooked brisket and tasty cheese sandwiched between flour tortillas and toasted, served with chipotle aioli and house pickled chillies	\$16
Crispy Whitebait – Dusted in our seasoned flour and flash fried til crispy, served with chilli jam, lime aioli and Asian slaw	\$15
Char grilled Flat Bread – Topped with our house smoked chicken, pesto, fetta, olives and Spanish onion, then finished with fresh rocket leaves	\$14
Trio of Dips – Chef’s selection of dips served with warm Turkish bread Add: chorizo \$6 Fetta \$4	\$14

- **SPRINGS TASTING PLATE -SEE CHALK BOARD \$36 -**

SANDWICHES

Springs' Dirty Burger – <i>It's messy, manly & definitely doesn't come with a knife & fork</i> – Warm Brioche bun filled with our all beef patty, Cajun grilled chicken, bacon, egg, onion rings, Smokey BBQ sauce and aioli, served with pickled gherkin and Springs' “secret seasoned” chips	\$26
Steak Sandwich – Warm ciabatta Panini topped with scotch fillet steak, tomato, fried onion, beetroot, cheese, lettuce, aioli & house made tomato chutney, served with chips	\$21
Classic Hamburger – Juicy house made beef patty, topped with fried onion, cheddar cheese, fresh tomato & lettuce, with aioli & tomato sauce in a brioche roll and served with chips	\$21



Veggie Burger - Warm brioche bun filled with thyme and garlic roasted field mushroom, roasted vegetables, tomato, fetta, spinach, and aioli, served with chips \$21

Cajun Chicken Burger – Char grilled Cajun spiced chicken, smashed avocado and charred corn spread, tomato, cheese, spinach and chipotle aioli all in a warm ciabatta roll, served with Springs' secret seasoned chips \$21

ADD: EGG-\$2/ BACON- \$3

SALADS

Pulled Beef Salad – Prime beef rump braised in a soy based master stock, served on a brown rice salad of roast onion, Edamame beans, a medley of roasted capsicum, and salad leaves with an oriental dressing, finished with house made kimchi, sesame seeds and crispy shallots \$22

Warm Salt and Pepper Squid Salad – Baby squid strips dusted in our seasoned flour and flash fried until golden served with roasted root vegetables, mixed leaves, spiced almonds, braised fennel and lemon dressing \$22

Roasted Chickpea and Mediterranean Vegetable Salad – Served warm with fetta, spinach, rocket, pepitas and Springs' vinaigrette **Add chorizo \$6, Add grilled chicken \$6** \$18

MAINS

Mushroom & Goats Cheese Strudel – Golden puff pastry with a mushroom, goats cheese and fresh herb filling, served with a balsamic glazed red onion and roasted pumpkin salad \$22

Springs' Ocean Platter – Greek style braised octopus with leek, Australian crumbed banana prawns, tempura soft shell crab, and beer battered hoki goujons, served with chips, fresh side salad, lemon and cocktail sauce \$38

Beef Bourguignon – Red wine braised beef with mushrooms, shallots and winter vegetables, served with potato and corn mash, wilted spinach and crusty bread with paprika and sage butter \$28

Roasted Pork Belly – Served on a creamy cauliflower puree with potato fondant, steamed broccolini, and roasted pears, finished with celeriac remoulade and a cider and seeded mustard jus \$32

Almond and Herb Crusted Chicken Breast – Stuffed with a spinach and ricotta filling, with tomato and basil coulis, soft polenta, braised red cabbage, steamed greens and thyme jus \$30

Chicken Parmigiana – Panko crumbed chicken breast topped with a rich Napoletana sauce & stringy mozzarella cheese, served with chips & salad \$26

Traditional Fish & Chips – Crispy beer battered Hoki fillets, served with chips, salad, lemon and house made tartar \$20

Spring Valley Lamb Shank – Wrapped in golden puff pastry and served with caramelised shallots, baby carrots, roasted garlic mash and beer and bacon gravy \$28



Chef's Fish Creation – SEE CHALK BOARDS

Chef's House Made Pasta Creation – SEE CHALK BOARDS

STEAKS

MSA Scotch Fillet (GFO) – 300g prime yearling scotch, char grilled to your liking, served with chips & side salad \$38

Pitch Black Angus Rump (GFO) – 350g aged Angus steak, char grilled to your liking, served with chips & side salad \$35

STEAKS COME SERVED WITH YOUR CHOICE OF RED WINE JUS, PEPPERCORN, MUSHROOM OR GARLIC SAUCE

ADD: PRAWNS- \$6/ EGG- \$3

SIDES Chips or Wedges \$4.50 / Mash Potato \$6 / Steamed Greens \$8 / Side Salad \$6

FOR KIDS

Mini Parm

Calamari Rings

Lasagne

Fish & Chips

Beef Sliders

All kids meals are served with chips and salad and come with a **FREE juice box**

\$10

kids ice-cream for \$4.5
vanilla ice cream with sprinkles and chocolate or strawberry sauce

These meals are for persons 12yrs and under

SOMETHING SWEET?

Ice cream sundae - Vanilla ice cream with crushed nuts and your choice of chocolate or strawberry sauce \$8

More yummy dessert options on our daily specials menu





-DRINKS MENU-

BEERS

ON TAP

	PINT	JUG
Great Northern 3.5%	8.5	16
Victoria Bitter 4.9%	9	17
BS Independent Wheat 5%	9	17
BS Independent Ale 3.5%	9	17
Carlton Draught 4.6%	9	17
Carlton Dry 4.5%	10	19
Coors Lager 4.2%	10	19
Pure Blonde 4.2%	10	19
Yenda Hell Lager 4.2%	10	19
Yenda Pale Ale 4.5%	10	19
Stella Artois 5%	11	21
Wild Yak 4.2%	11	21
Lazy Yak 4.2%	11	21

Ask us about our guest tap for this month

BOTTLED BEER

Hahn Premium Light	5	Guinness	9
Corona	7.5	Kilkenny	9
Heineken	7.5	Matso Mango	10
James Squire Pale Ale	9	Matso Ginger	12

CIDERS

ON TAP

	PINT	JUG
Pressmans 4.5%	9	17
Bulmers 4.7%	10	19

BOTTLED CIDER

Rekorderlig (Strawberry & Lime, Passionfruit, Wild berries)	9.5
Magners (Pear, Apple)	12

RTD'S

Canadian Club and Dry	11	Smirnoff Double Black	13
Smirnoff Ice Red	11		



WINES

	GLASS	BOTTLE
WHITES		
Mandoon Surveyors White	7	30
Yealands Sauvignon Blanc	7.5	31
Grant Burge Moscato	8	32
Harmans Estate Chardonnay	8	32
Mandoon Sauvignon Blanc	8.5	34
Skuttlebutt Sauvignon Blanc Semillon	8.5	34
Mandoon Reserve Chardonnay		60
SPARKLING		
Rothbury Estate Brut	7	30
Sittella Sparkling Chenin Blanc	8.50	34
Yellow Glen Pink Moscato	8.50	34
Moet & Chandon		120
REDS		
Mandoon Surveyors Red	7	30
Mandoon Rose	8	32
Harmans Estate Cabernet Sauvignon	8	32
Mandoon Old Vine Shiraz	8.5	34
Mandoon Cabernet Merlot	8.5	34
Mandoon Reserve Shiraz		60
Mandoon Reserve Cabernet Sauvignon		60

COCKTAILS

Aloha-Aloha	13	Margarita	14
Malibu & Vodka with equal parts orange and pineapple juice		Tequila, Cointreau and lime juice served shaken in a salt rimmed glass	
Fruit Tingle	13	Passion 43	14
Blue Curacao and Cointreau topped with lemonade and grenadine		Passoa passionfruit liqueur, Liqor 43, lime juice, soda and passionfruit	
Tequila Sunrise	13	Captains Orders	15
Tequila grenadine and orange juice		Sailor Jerry's spiced rum, Passoa passionfruit liqueur, Gin, lemonade	
Exotic Cosmo	13	Espresso Martini	15
Vodka, Cointreau, and Passoa passionfruit liqueur, shaken with cranberry and served with lime		Espresso coffee, Vodka, Kahlua, Vanilla	
Peacock Tail	14		
Pavan liqueur, Midori, pineapple juice, soda and passionfruit pulp			

