

## Starters

Wood Grilled Garlic Rosemary Ciabatta (3piece)  
(V) **\$8**

House Made Dips + Olive Oil & Balsamic + Charred  
Pita (V) **\$14**

## Small Plates

Wood Grill Chorizo + Warm Olives + Ciabatta  
(GFO) **\$12**

Truffle Arrancini + Herb Mayo + Grated Parmesan  
(V) **\$12**

Wood Grilled Bruschetta Ciabatta with Fresh  
Tomatoes, Basil, Spanish onion (2piece) (V, GFO)  
**\$12**

Salt & Pepper Haloumi + Black Sesame + Char Sui  
Sauce (V) **\$12**

Pan-fried Garlic & Parsley Squid (GF) **\$12**

Crumbed Baby Brie Wedges + Plum Sauce + Crackers  
(V) **\$12**

Archer Fried Chicken + Mota Mayo + Black Sesame  
+ Sweet Potato Chips **\$12**

Pan-fried Veal Meatballs + Sugo Sauce & Charred  
Bread (GFO) **\$12**

Cured Meats + Cornichons + Pickled Green Chilli  
(GF) **\$12**

### MAKE YOUR OWN ARCHER BOARD

- THREE FOR **\$30** + **\$10** PER EXTRA PLATE

## Pub Classics

Beef **OR** Chicken Schnitzel + Chips + Garden Salad  
with a choice of sauce **\$22**

- Add Gravy/Pepper/Mushroom/Dianne or  
Parmigiana with Ham + \$2

Archer Parmy - Bacon + Caramalised Onion + House  
BBQ Sauce & Cheese + \$3

Archer Beef **OR** Fried Chicken Burger - Cheddar Cheese  
+ Pickles + Bacon + Lettuce + Tomato + Mota Mayo +  
Archer Sauce on the side + Chips **\$20**

Double **\$25**

Veggie Burger - Chick Peas + Crumbed Swiss Mushrooms  
+ Baby Spinach + Red Pepper Sauce + Chips (V) **\$18**

Steak Sanga + Fried Egg + Bacon + Lettuce + Tomato +  
Chilli Mayo + Caramelized Onion served + Chips **\$20**

Battered or Grilled Barramundi + Chips + Seasonal  
Salad (GFO) **\$26**

Australian Salt & Pepper Squid + Fresh Salad + Chips  
(GFO) **\$24**

## New School

6 Hour Slow Braised Lamb Shanks + Butter & Chive  
Mash + Gremolata (GF) **\$28**

Crispy Skin Atlantic Salmon + Spiced Beetroot Puree  
+ Lemon Cous Cous + Charred Corn Salsa & Paprika Oil  
(GF) **\$29**

Portobello Mushroom Risotto + Fresh Pecorino (V, GF)  
**\$24**

Butter Chicken Pot Pie + Aromatic Rice **\$25**

Lemongrass Chicken Rice Noodle Salad + Sesame +  
Green Mango, Cucumber and Pickled Carrot (GF) **\$20**

Vegan Super Salad - Quinoa + Seasonal Greens + Sumac  
+ Raisins (V, GF) **\$18**

-add Chicken **\$5**

-add Haloumi **\$6**

## From The Wood Grill

All cooked over South Australian Red Gum

~ Hanger Steak 250g **\$28**

~ Angus Scotch Fillet 300g **\$33**

~ 21 Day Dry Aged Rib Eye 350g **\$45**

~ Tomahawk 900g **\$49**

Served with your choice of Mash or Chips + Red  
Wine Jus (GFO)

## Sides

Sautéed Seasonal Greens + XO Chilli & Garlic  
(V, GF) **\$11**

Chicken Salt Thick Cut Potato Chips + Archer  
Sauce (V) **\$9**

Seasonal Garden Salad (V, GF) **\$9**

Heirloom Tomatoes + Goats Curd + Basil + White  
Balsamic Dressing (V, GF) **\$10**

Potato Wedges + Sour Cream & Chilli Sauce (V)  
**\$12**

## Dessert

Selection of Cheeses + Lavosh + Pear Jam  
(V) **\$21**

Ice Cream Sandwich + House Made Cookies +  
Salted Caramel Ice Cream + Sweet & Salted  
Popcorn (V) **\$12**

Traditional Sticky Date Pudding + Caramel  
Sauce + Fresh Cream (V) **\$12**

# THE ARCHER

@archerhotel\_\_