

VENUE 33 BAR & GRILL

MENU33 BAR & GRILL

X

ENTRÉE

Garlic Bread (V)		\$8
Olive Tapenade (V)		\$10
with sour dough		
Oysters	1/2Doz	Doz
Natural (GF), Kilpatrick (GF), Mornay	\$22	\$38
(Sourced from our bespoke seafood suppliers and the best regions)		
Tempura Prawns		\$18
Patagonian king prawns, light tempura batter and cornichon salsa		
Crab Cocktail (GF)		\$20
Blue swimmer crab meat cocktail with lemon dressed lettuce and Bloody Mary sauce		
Antipasto		\$24
Truffle salami, San Daniele prosciutto, mortadella, marinated and pickled vegetable, olives, toasted ciabatta		
Mushroom Risotto (V) (VG*) (GF)		\$18
Swiss brown, king oyster, dried porcini mushrooms finished with Grana Padano, cultured butter and truffle salt		

MAINS

Southern Fried Chicken		\$28
Brined corn fed chicken tenderloins, in a buttermilk batter with corn, black bean and jalapeño salsa and sweet potato fries		
Pork Chop in Sour Dough Crumb, Parsley and Parmesan Crust		\$30
Crumbed Berkshire range fed pork chop served with mashed potato and sautéed green beans		
Prawn Linguine (GF)		\$32
Patagonian king prawns sautéed with a hint of garlic and chilli and finished with San Marzano tomato sauce, capers and oregano		
Fish & Chips		\$28
Fresh locally caught fish, panko crumbed in house, chips and tartare		
Daily Seafood Special	Market Price	
The best available seafood from our bespoke seafood supplier		
Roasted Moroccan Cauliflower (V) (VG*) (GF)		\$24
Puy lentils, pine nuts, raisins and tahini yoghurt		

GRILL

Ribeye 400g (GF)	\$42
Grassland MB2	
Eye fillet 200g (GF)	\$36
Grass fed, Riverina, NSW	
Sirloin 300g (GF)	\$38
Riverina, NSW MB2+	
Scotch fillet 300g (GF)	\$44
Riverina, NSW MB2+	
Add on grilled prawns	\$12
All steaks served with sautéed green beans plus your choice of a side and sauce	
Red wine jus, Mushroom, Diane, Pepper	
Double Angus Burger	\$28
Cheese, bacon, tomato jam, jalapeño mayo, bbq sauce and fries	

SIDES

Shoestring Fries	\$8
Sweet Potato Fries	\$8
Mash Potato	\$8
Sautéed Green Beans	\$8
Rocket, Pear and Parmesan Salad	\$8

DESSERT

Lychee & Coconut Panna Cotta & Mango Sauce	\$14
Lemon Tart & Vanilla Mascarpone	\$14
Chocolate Sundae	\$14
Chocolate brownie, salted caramel gelato, praline and chocolate fudge	
Gelatissimo Gelato	\$15
Three flavours of the day	
Cheese Platter	\$21
Will Studd Brillat Savarin & Gabot Clothbound Cheddar, Prune & Walnut Log and Muscatels on the vine	

V= Vegetarian GF= Gluten Free VG*= Can be made Vegan