



TAPAS

GARLIC BREAD \$10 (veg) *Add cheese for \$5

A sliced Ciabatta roll topped with garlic & herb butter

CORN ON THE COB \$10 (veg)

Chargrilled corn with a mouth-watering spice and topped with cheese sauce

BREAD AND DIPS \$13 (veg)

With a duo of house dips served with grilled butter bread

STUFFED MUSHROOMS \$15 (veg)

Cream cheese and figs with balsamic glaze

TACOS \$15

Twelve hours pulled pork tossed in a sweet and spicy chipotle sauce and topped up with pineapple salsa and chipotle mayo

CALAMARI \$18 (gf)

Calamari dusted in a salt and pepper seasoning served with Asian salad and drizzled with an Asian glaze

MOZZARELLA STICKS \$15

Coated in breadcrumbs, deep-fried to golden brown and served with a marinara sauce

81'S CHICKEN WINGS \$18

Twelve deep fried wings tossed with your favourite sauce: Buffalo wings, Hickory BBQ or sweet & spicy Chipotle

NACHOS \$15 entrée / \$22 main

Crispy corn chips topped with melted cheese, guacamole, sour cream, jalapenos, corn and our tangy tomato salsa – Add chilli con carne for \$5 / pulled pork for \$5

PORK BELLY BITES \$18 (gf)

Crispy Pork belly bites with our Asian dipping sauce

TO SHARE

81'S MEAT PLATTER \$65 (gf)

Pork rib, wings, grilled chorizo, marinated lamb skewer and marinated steak served with chips, vinaigrette slaw and condiment

MIXED TAPAS BOARD \$40

Chef's selection of four tapas

CHEESE BOARD \$35

Triple Brie, Blue, Cheddar, crackers, quince paste, seasonal fruits and nuts

SEAFOOD PLATTER \$65

Marinated prawns, calamari, beer battered fish, mussel pot, salmon, chips and salad

FISH OF THE DAY \$35 (gf)

Kindly ask our waiting staff about our fish of the day

PORK BELLY \$32 (gf)

Crispy pork belly with chat potatoes, braised cabbage, broccolini and gravy

FISH AND CHIPS \$25

Beer battered fish served with salad and chips

CARBONARA \$25

Fettuccine with bacon, onion and garlic in a creamy sauce

CHICKEN COMPOLO \$25

Fettuccine with chicken and mushroom in a creamy pesto sauce

VEGETARIAN PASTA \$25

Fettuccine with roasted vegetables in our house Napoli sauce

CHICKEN AND SEAFOOD PAELLA \$35 (gf)

Spanish rice cooked with chicken, chorizo, prawns, mussels, and calamari in a sofrito sauce

PUMPKIN RISOTTO \$25 (gf)

Arborio rice cooked with honey roasted pumpkin, onion, pine nuts and feta

CHEESY PEA AND PANCETTA RISOTTO \$25 (gf)

Arborio rice cooked with pancetta, peas, garlic and parmesan

*Gluten Free Pasta \$2

SOMETHING LARGER

SALAD

ASIAN CALAMARI SALAD \$25 (df, gf)

Calamari, wombok, rice noodles, capsicum, onion, coriander, carrot, mints, chilli with an Asian dressing

81 SUPREME SALAD \$25 (gf, veg)

Wild rice, broccoli, pomegranate, avocado, fetta, corn, sultana, mixed herbs, roquette with chard corn, yogurt mint dressing and currents

CHICKEN, DATE & POMEGRANATE SALAD \$25 (gf)

Tender pieces of pulled chicken served on a bed of dates, pomegranate, roquette, mandarin and almond with a mango vinaigrette dressing

BBQ PORK RIBS \$35 (gf, nf)

12-hour slow braised pork ribs finished with your choice of smokey BBQ sauce, Buffalo sauce or sweet & spicy chipotle served with chips and slaw

PORTERHOUSE 300g \$38 (gf)

SCOTCH FILLET 300g \$41 (gf)

Served with your selection of two sides; chips, roasted vegetables, or salad

SAUCE OPTIONS;

creamy mushrooms, pepper, gravy, or garlic butter

nf – nut free, df - dairy free, gf – gluten free

FROM THE GRILL

follow us





PARMA

CHICKEN PARMIGIANA \$28

Chicken breast schnitzel topped with house Napoli, ham, mozzarella and served on a bed of salad and chips

MEXICAN PARMA \$28

Chicken breast schnitzel topped with salsa, bacon, corn chips, mozzarella, guacamole and sour cream, served on a bed of salad and chips

BBQ PARMA \$28

Chicken breast schnitzel topped with BBQ sauce, bacon, mozzarella and served on a bed of salad and chips

HAWAIIAN PARMA \$28

Chicken breast schnitzel topped with house Napoli, ham, pineapple, mozzarella and served on a bed of salad and chips

PIZZA

MARGHERITA PIZZA \$18

Buffalo mozzarella and sliced tomato on our mouth-watering Napoli base. Garnished with basil

HAWAIIAN PIZZA \$18

Napoli base topped up with ham, pineapple and finished with mozzarella

VEGETARIAN SUPREME \$18

Marinated grilled vegetables on Napoli base, garnished with pesto

MEAT LOVERS \$20

Ham, chicken, chorizo and bacon on smoky hickory BBQ base

PORTUGESE PRAWN PIZZA \$22

Portuguese spice marinated prawns with capsicum, tomatoes, onions, feta and aromatic spring onion relish on sweet chilli and garlic base

*Gluten free pizza base \$2

SIDES

* Add pull pork or con carne or cheese for \$5

BOWL OF CHIPS \$8 (gf, df, nf)

With tomato sauce

SWEET POTATO FRIES \$12 (gf, df, nf)

With aioli

WEDGES \$12

With sweet chilli sauce and sour cream

ONION RINGS \$12

With BBQ sauce

MAC 'N' CHEESE \$10

Macaroni and a creamy cheese sauce

ROASTED VEG \$10 (gf, nf)

Honey roasted carrots, onion, potatoes and sweet potatoes

PEAR AND WALNUT SALAD \$10 (gf)

Pear, walnut, roquette and balsamic glaze

CHEESE BURGER \$22

Juicy beef patty served on a bed of lettuce, tomato, onion, pickles, cheese, tomato, mustard sauce and chips

CHORIZO AND CHICKEN BURGER \$25

Deep fried chicken breast fillet in our signature seasoning served on a bed of roquette, caramelised onion, grilled chorizo, cheese and sweet chilli jam with chips

STEAK SANDWICH \$28

Marinated porterhouse steak served on ciabatta bread with roquette, tomato, caramelised onion, bacon, relish, horseradish mayonnaise and chips

81'S SIGNATURE PULLED PORK BURGER \$28

12 hour-pulled pork served on a bed of pickled slaw, chipotle and BBQ sauce topped with crackling served with chips

VEGIE BURGER \$25

Veg patty served on a bed of lettuce, tomato, caramelised onion, guacamole, and relish with chips

* all served with chip or sweet potato chips for an extra \$2 - Gluten free bun \$2

BURGERS & SANDWICHES

DESSERTS

STICKY DATE PUDDING \$17

Sticky date pudding with warm butterscotch sauce, served with vanilla ice cream

APPLE AND PEAR CRUMBLE \$17

Layers of warm, buttery apples and pears cooked in a cinnamon fireball whisky topped with crunchy crumble served with vanilla ice cream

WHITE CHOCOLATE PANACOTTA \$17

With blueberry compote and honeycomb shards

AFFOGATO \$5.50 (plain) \$12.50 (with liqueur)

HOT DRINKS

CAFFÈ LATTE

FLAT WHITE

CAPPUCCINO

ESPRESSO

SHORT MACCHIATO

LONG BLACK

LONG MACCHIATO

HOT CHOCOLATE

MOCHA

CHAI LATTE

PICCOLO LATTE

Regular **\$4.50** - Mug **\$5.00**

ICED OPTIONS

ICE CHOCOLATE

MOCHA

COFFEE **\$5.50**

CAFFE LIQUEUR \$12.50

*Milk alternatives; skinny, soy and almond

*Decaffeinated coffee available

TEA

SPRING GREEN TEA

CAMOMILLE BLOSSOM

SUPREME EARL GREY

LEMONGRASS & GINGER

ENGLISH BREAKFAST

SOMETHING TO DRINK

