



## Share Plates

Crumbed saganaki & kalamata olive skewer \$3 each

Crumbed eggplant chips w sweet chilli aioli \$8.9

Crisp duck & shiitake mushroom spring rolls w dipping sauce \$12

Nachos: oven baked corn chips layered w melted cheese, guacamole, sour cream, tomato salsa & jalapenos \$16.9

Dips: homemade roast beetroot, carrot & ginger, zucchini, eggplant & feta served with house made cob loaf \$13.5

College Lawn tasting plate: cured meats, seafood, dips, olives, dolmades & saganaki w fresh bread \$32

## Sides

Wild rocket & parmesan salad w balsamic dressing \$8.9

Roasted garlic & herb kipfler potatoes \$8.5

Beer battered chips w house made aioli & tomato sauce \$8

Steamed seasonal vegetables \$8

Crispy potato wedges w sour cream & sweet chilli \$8.5

House made garlic cob loaf \$8



## Pub Classics

Chicken or beef wrap w mixed lettuce, tomato, cucumber, Spanish onion, sour cream & sweet chilli served w beer battered chips \$16 / \$19.9

Chicken parmigiana: chicken breast lightly crumbed & topped w napoli, ham & cheese, served w a garden salad & beer battered chips \$21

Beer battered flathead fillets served w beer battered chips, garden salad & house made tartare sauce \$23.9

Wagyu beef burger on a toasted bun w cheese, crispy bacon, egg, tomato, lettuce, tomato chutney & beer battered chips \$21

Chicken burger: marinated chicken breast on a toasted focaccia bun w avocado, cos lettuce, tomato, house made mayo & beer battered chips \$20

Steak sandwich: rump steak on toasted sourdough bun w prosciutto, mozzarella, Spanish onion, tomato, lettuce, tomato relish & beer battered chips \$23.5

Beef and red wine pie served w garden salad & beer battered chips \$21.5

Trio of sausages: pork, lamb & rosemary, beef & burgundy served w creamy mashed potato & caramelised onion finished w a red wine jus \$21



## Mains

Handmade linguini w blue lip mussels, scallops, king prawns & calamari tossed through chilli & garlic olive oil \$27

Leek & pumpkin risotto w wild rocket, gorgonzola, semi-dried tomatoes & pine nuts \$22

Chicken risotto w mushroom, spinach, bacon & pine nuts \$21.5

Grilled crispy skinned Atlantic salmon fillet on a fresh Greek salad with balsamic dressing \$25.5

Asian hokkien noodle stir fry served w slow roasted pork belly \$23.0 / tofu \$21.0

## Salads

Marinated eye fillet salad: tossed through a crisp salad w a Thai inspired dressing \$13.5 / \$22

Lemon pepper calamari salad: pan seared calamari on a bed of mixed lettuce, cherry tomatoes, asparagus & Spanish onion w lemon vinaigrette \$12 / \$23

Chicken & avocado salad: marinated chicken & avocado tossed w mixed lettuce, cucumber, cherry tomatoes & Spanish onions, drizzled w balsamic vinaigrette \$21

College Caesar salad: \$17.9 – add chicken \$19.9



## **Mussels**

2 dozen freshly steamed mussels in your choice of the following sauces:

Marnier (white wine, cream, garlic & leek)

Chorizo (chorizo, garlic, & basil in a napoli base)

All mussel pots served w fresh bread \$22

## **Steaks**

400gm premium aged rib-eye served w rosemary kipfler potatoes & broccolini \$36

300gm eye fillet served w creamy mash & burst cherry tomatoes \$35

350gm Hopkins River rump served w beer battered chips & salad \$29.5

All steaks served w a choice of pepper sauce, mushroom, beef jus & provencal butter



## **Pizza**

Cheesy garlic & herb pizza \$11

Potato: potato, gorgonzola, pancetta, rosemary & garlic \$18

Margarita: tomato, basil, bocconcini & mixed herbs \$18

Lucifer: Hungarian salami, mushrooms & jalapenos \$19.9

Smoked salmon: spinach, cherry tomatoes, Spanish onion & creamy dill dressing \$21

Mediterranean vegetable pizza: roasted eggplant, zucchini, capsicum, olives, semi-dried tomatoes & spinach on a garlic brushed base topped w crumbled feta & mixed cheese \$18.9

## **Desserts**

Rich chocolate and Kahlua mousse, ice cream & fresh berries \$8

Sticky date pudding, butterscotch sauce & ice cream \$8.5

Warm apple & mixed berry crumble w ice cream \$7.5