

DINNER MENU

Fri - Sat 5:30 – 8:30 | Sun - Thu 5:30 – 8:00

AGNES WATER TAVERN.

Sides & Extras

Seasonal Vegetables	\$7
House Salad	\$7
Mash	\$7
Chips (Side Serve)	\$7
Extra Sauce	\$3
Aioli	\$2
Truffle Mayo	\$2

Kids Menu

(Must be under 12 years) includes icy pole

Chicken Nuggets & Chips	\$12
Penne Pasta Bolognese	\$12
Fish & Chips	\$12
Chicken Parmi & Chips	\$15
Petit Steak & Chips	\$16
Butter Chicken & Rice (gfo)	\$15

Desserts

New York baked mango cheesecake <i>Served with vanilla ice cream & cream</i>	\$12
Sticky Date Pudding <i>Housemade served with butterscotch sauce, vanilla ice cream & cream</i>	\$12
Triple Chocolate Brownie <i>Housemade, served with vanilla ice cream & cream (gfo)</i>	\$12
Spanish Churros <i>Served with warm chocolate sauce, vanilla ice cream & cream</i>	\$13
Coconut Blueberry Creme Brulee (vgo) <i>Housemade, served with mango sorbet</i>	\$11

Breads

Sourdough Garlic Bread (4) (v)	\$10
Sourdough Garlic Bread with Bacon & Cheese (4)	\$13
Gluten Free Garlic Bread (v)	\$14
Confit Garlic & Cheese Pizza <i>With chilli oil (v)</i>	\$12
Fetta Mousse Bruschetta (2) (vgo) <i>Diced tomatoes, fetta mousse, red onion, rocket, basil oil, balsamic, sourdough</i>	\$13

Entrees

Honey Roasted Camembert <i>Onion jam, rainbow olives, walnuts & sourdough (v)</i>	\$25
Mushroom Arancini (4) <i>Served with truffle mayo & rocket (v)</i>	\$17
Southern Fried Chicken Wings <i>In spicy buffalo sauce & ranch dressing</i>	\$16
Korean Fried Chicken <i>In a sweet & spicy sauce</i>	\$16
Zucchini Fries (vgo) <i>with smokey Chipotle</i>	\$12
Sweet Potato Wedges <i>with Sweet chilli sauce & sour cream (v)</i>	\$12
Oysters (4) (gf) <i>Natural</i>	\$22
<i>Kilpatrick</i>	\$24
Salt & Pepper Calamari (12) <i>Served with Thai Mango Sauce</i>	\$17

Italian Pasta

Carbonara <i>Fettucine pasta, onion, garlic, bacon, mushrooms, white wine, cream, herbs & parmesan cheese</i> ADD Chicken +\$6 ADD Prawns +\$9	\$22
Pumpkin & Gorgonzola Gnocchi <i>Pan fried with blue cheese sauce, broccolini, rocket, macadamia nuts & basil oil (v)</i> ADD Chicken +\$6 ADD Prawns +\$9	\$22
Roast Roma Tomato & Herb Risotto (vg) <i>Topped with burrata, fresh basil, rocket & basil oil (gf)</i> ADD Chicken +\$6 ADD Prawns +\$9	\$24

Classic Mains

Crumbed Steak <i>Chips & house salad or mash & seasonal veg & your choice of sauce (see sauce menu options)</i>	\$26
Chicken Schnitzel <i>Chips & house salad or mash & seasonal veg & your choice of sauce (see sauce menu options)</i>	\$24
Chicken Parmigiana <i>Leg ham, Napoli sauce & cheese served with chips & house salad or mash & seasonal veg</i>	\$28
Salt & Pepper Calamari <i>Served with chips, house salad, aioli & lemon</i>	\$27
Beer Battered Reef Fish <i>Chips, house salad, tartare & lemon</i>	\$27
Grilled Barramundi <i>Chips, house salad, tartare & lemon (gfo)</i>	\$32

Char Grill

250g Eye Fillet <i>Beef City Black MSA grade, Darling Downs</i>	\$45
300g Wagyu Rump <i>Mort & Co, "The Phoenix" Wagyu MB4-5 grade</i>	\$42
300g Rib Fillet <i>ARLO grain finished, MSA grade, Queensland</i>	\$45
400g New York Sirloin <i>ARLO grain finished, MSA grade, Queensland</i>	\$42

All steaks are served with chips & house salad or mash & seasonal vegetables & your choice of sauce

Sauces & Toppers

Mushroom / Diane / Peppercorn / Gravy / Garlic <i>(All of our sauces are gluten friendly)</i>	
Salt & Pepper Calamari	\$9
Prawns in Creamy Garlic Sauce	\$12

Vegan options - see Vegan Menu

15% Surcharge on Public Holidays | (v) vegetarian (vgo) vegan option (gfo) gluten friendly
ALLERGEN ADVICE: Meals may contain or come into contact with eggs, nuts, dairy & wheat. Please let our friendly staff know if you have any allergies.
Not all meal alterations can be accommodated

Chef's Signature

Apple Cider Pork Belly <i>Crispy skinned pork belly, chunky apple cider gravy, mash, broccolini, sweet potato crisps (gf)</i>	\$34
Macadamia & Herb Crusted lamb Cutlets (3) <i>Served with tomato & herb risotto, red wine jus, wilted spinach & balsamic cherry tomatoes</i>	\$39
Authentic Butter Chicken <i>Served with turmeric rice, garlic naan, mango chutney, raita, cashews, coriander (gfo)</i>	\$26

Salads & Light Meals

Zucchini & Fetta Salad <i>Crumbed zucchini, fetta, cherry tomato, semidried tomato, Spanish onion, mixed leaves, pine nuts, mint, honey & balsamic dressing (v)</i> ADD Chicken +\$6 ADD Prawns +\$9	\$22
Roast Pumpkin Salad (vgo) <i>Roast pumpkin, fetta, mixed leaves, semidried tomato, Spanish onion, croutons, macadamia nuts, cherry tomatoes, pesto & balsamic reduction</i> ADD Chicken +\$6 ADD Prawns +\$9	\$22
Vietnamese Pork Noodle Salad (vgo) <i>Cold rice noodle, crispy hoisin pork belly, carrot, garlic, ginger, lime, coriander, sesame seeds, fried shallots, spring onion & cashews</i>	\$26

Thai Beef Salad <i>Marinated fillet steak, warm fragrant noodle salad, carrot, cucumber, Thai dressing, lime, chilli, coriander, cashews & crispy noodles (gfo)</i>	\$28
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Korean Fried Chicken <i>Sticky sweet & spicy fried chicken, steam white rice, pickled slaw, raddish, kewpie mayo, sesame seeds, spring onion</i>	\$24
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Fish Tacos (3) (vgo) <i>Spiced beer battered reef fish, guacamole, salsa, lettuce, sweet chilli, sour cream & lime</i>	\$26
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Hoisin Duck Tacos (3) <i>Cucumber, spring onion, pickled slaw, hoisin sauce, fried shallots, lettuce & soft tacos</i>	\$22
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