

starters & light selection

garlic or herb bread	4.0
bowl of chips with aioli	5.0
seasoned potato wedges	7.0
served with sweet chilli sauce and sour cream	
beef nachos	14.0
crisp corn chips layered with melted mozzarella cheese, sour cream, guacamole & salsa	



sensational salads

caesar salad	15.0
cos lettuce, poached egg, crispy bacon, croutons, parmesan cheese, tossed in our own dressing	
with grilled chicken	18.0
with salt & pepper prawns	19.0
lemon pepper calamari	18.0
tender strips of calamari, lightly dusted in lemon pepper & sea salt, flash fried & served with salad greens and a passionfruit lime dressing	
greek salad	17.0
mix of olives, cucumber, tomato and feta cheese	

gourmet pizza

BBQ chicken	18.0
With cherry tomato, basil and mozzarella cheese	
Vegetarian	15.0
With roasted mixed vegetables and olives	

mains and all time favourites

fresh pan grilled barramundi fillet	22.0
served on roasted pumpkin and vegetables, with beurre blanc sauce	
fresh pan fried crispy skin atlantic salmon	21.0
served on ratatouille with a verde salsa	
whiting fish & chips w/ a dill & caper aioli	22.0
whiting fillets battered in a crispy batter, served with lemon wedge, salad & chips	
smoked salmon & prawn linguine	21.0
sautéed in sicilian sauce with shaved parmesan	
indonesian choo wok	21.0
chicken, tiger prawns and Asian greens wok tossed with hokkien noodles in a mild soy chilli blend finished w/ cashews and fried shallots	
satay chicken skewers	16.0
chicken tenderloin on skewers & steamed jasmine rice served with our homemade peanut sauce and salad garnish	
chicken schnitzel	18.0
whole succulent butterflied crumbed chicken breast served with chips & salad	
chicken parmigiana	19.0
whole succulent butterflied hand crumbed chicken breast, topped with virginia ham, napoli sauce and melted mozzarella cheese, served with chips & salad	
pan grilled lamb cutlet marinade in rosemary	22.0
served on polenta and rocket salad, with red wine juice	
pymble beef burger	14.5
char-grilled beef pattie, bacon, coleslaw, tomato, cheddar cheese, served in a toasted bun with chips (add egg, pineapple, avocado for \$1 each)	
scotch fillet steak sandwich	16.0
125g scotch fillet steak, on Turkish bread with bacon, onion, tomato, lettuce & seeded mustard mayonnaise, served with chips (add egg, pineapple, avocado for \$1 each)	
portuguese style chicken burger	17.0
chicken breast marinated with chilli, paprika and lemon served with bacon, pineapple, rocket, and red onion drizzled with a mild peri-peri aioli served w/ wedges	

the bistro menu

char-grilled steaks

All of our quality *Graziers* beef cuts are export quality hormone free beef. The cattle are raised on natural pastures in **North Central Queensland** under the guidance of a strict quality assurance scheme.

The *Graziers* specifications ensure that we end up with the highest quality beef indicated by the smooth, close-grained texture, carnation red colour and finely marbled fat within the lean muscle.

These specifications ensure you will enjoy a healthy, tasty, tender, juicy and delicious steak every time. Our supplier guarantees it.

Grass-fed vs. Grain-fed

Grass-fed beef is lean and is generally favoured by many consumers because it is seen as healthy and low in fat.

Grain-fed beef is derived from cattle which are fed for a minimum specified number of days on a nutritionally balanced, high-energy feed. Uniformity of feed results in a greater consistency in the characteristics of the product.

Grain fed beef is characterised by the white fat and the deposits of fat through the muscle tissue. This intra-muscular fat is known as marble and it can contribute towards improved tenderness and taste.

grass-fed choice cut

rump 250g (9oz)

aged for 6 weeks

grass-fed

marble score 0

"the cattleman's favourite"

grain-fed select cuts (most popular)

scotch fillet 250g (9oz)

aged for 6 weeks

120 days grain finished

marble score 2

centre cut

"succulent premium beef"

surf & turf scotch fillet with grilled king prawns

aged for 6 weeks

120 days grain finished

marble score 2

centre cut

"the ultimate combination"

sauces

choice of either pan gravy, mushroom, or pepper

Desserts

All Desserts are served with your choice of whipped cream or ice-cream and your choice of caramel or chocolate topping

Apple and blueberry crumble

Saut'eed apples and blueberries in a sweet pastry shell with a sweet butter and cinnamon crumble

Chocolate rocher

A dome of milk chocolate mousse set on a cake base and covered with Grenache

White chocolate and hazelnut mousse

A dariole of white chocolate mouse with ground hazelnuts

High top passionfruit tart

Tangy baked passionfruit curd in a buttery, sweet crust pastry shell

Also available

Bowls of vanilla ice-cream with your choice of caramel or chocolate topping

Kids Menu

Kids beef burger and chips

Kids fish and chips

Kids tomato pasta

Kids pizza – ham and cheese



21.0



24.0



29.0

1.5

7.0

4.0

7.0





PYMBLE HOTEL

\$10 LUNCH SPECIALS

MONDAY – FRIDAY 11.30 AM – 3PM

**STEAK AND CHIPS
CHICKEN SCHNITZEL AND CHIPS
CHICKEN CAESAR SALAD
BATTERED WHITING AND CHIPS**

\$11 DINNER SPECIALS

5.30PM – CLOSE

**MONDAY - PARMA & BLUETONGUE
WEDNESDAY - STEAK, CHIPS & BLUETONGUE
THURSDAY - FISH, CHIPS & BLUETONGUE**



PLANNING A FUNCTION?

**WE ARE ABLE TO CATER FOR JUST ABOUT ANY SIZED FUNCTION,
WITH A MAXIMUM CAPACITY OF APPROXIMATELY 150 PEOPLE.**

**WHETHER YOU'RE PLANNING A STAND-UP COCKTAIL PARTY,
SIT DOWN DINNER OR A BUFFET. WE DO IT ALL!!
JUST ASK OUR FRIENDLY STAFF FOR ONE OF OUR
FUNCTIONS INFORMATION PACKS**

white wines

Riesling

Brown Brothers Crouchen Riesling *Strathbogie Ranges, VIC* **30.0**

Verdelho

Lindemans Reserve Verdelho *Hunter Valley, NSW* **32.0**

Pinot Grigio

T'Gallant Juliet Pinot Grigio *Mornington Peninsula, VIC* **38.0**

Sauvignon Blanc

Baily & Baily Sauvignon Blanc *Margaret River, WA* **28.0**

Marlborough Ridge Sauvignon Blanc *Marlborough, NZ* **7.5 32.0**

Boatshed Bay Sauvignon Blanc *Marlborough, NZ* **35.0**

Chardonnay

Hardys Semillon Chardonnay *Reynell, SA* **6.0 26.0**

Baily & Baily Chardonnay *Margaret River, WA* **28.0**

Saltram Makers Table Unwooded Chard *Barossa Valley, SA* **30.0**

Sparkling

Yellowglen yellow 200ml piccolo *Multi Regional* **7.0**

Yellowglen pink 200ml piccolo *Multi Regional* **7.0**

Hardys Brut Reserve *Reynell, SA* **6.0 26.0**

red wines

Merlot

Rosemount Diamond Cellars Cab Merlot *Hunter Valley, NSW* **6.5 28.0**

Cartwheel Cab Merlot *Western Australia* **35.0**

Hardys Collection Cab Merlot *Reynell, SA* **6.0 28.0**

Cow Bombie Cab Merlot *Margaret River, WA* **6.5 32.0**

Shiraz

Hardys Shiraz Cabernet *Reynell, SA* **6.0 26.0**

Rosemount Diamond Cellars Shiraz Cab *Hunter Valley, NSW* **6.5 28.0**

Baily & Baily Shiraz *Barossa Valley, SA* **28.0**

Pepperjack Shiraz *Barossa Valley, SA* **48.0**

Cow Bombie Shiraz *Margaret River, WA* **6.5 32.0**

Cabernet Sauvignon

Baily & Baily Cabernet Sauvignon *Coonawarra, SA* **28.0**

Pinot Noir

T'Gallant Juliet Pinot Noir *Mornington Peninsula, VIC* **38.0**

Rose

Devils Lair Fifth Leg *Margaret River, WA,* **38.0**

Chateau Tanunda Crenache Rose *Barossa Valley, SA* **5.5 26.0**