

AVAILABLE FROM 12PM - 2PM THEN 5.30PM - 8.30PM

ATTENTION CUSTOMERS WITH FOOD ALLERGIES.

We recognise the seriousness of food intolerances & allergies, please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish.

While we take steps to minimise risk & safely handle the foods that contain potential allergens, please be advised that cross-contamination may occur.

For group orders, we encourage to order as a group or at the same time to receive meals together. Thank you for your cooperation.

COCONUT PRAWNS \$18M | \$23NM BREAD & DIPS \$14M | \$19NM

NSW SOUTH COAST PACIFIC OYSTERS \$3.8M | \$4NM KILPATRICK OYSTERS \$4M | \$4.5NM

| FRESHLY BAKED BREAD ROLL | 2M | 2NM |
|---|------|-------|
| SOUP OF THE DAY please see the menu boards for today's soup, includes a bread roll | 13M | 18NM |
| GARLIC & HERB BREAD 6 slices | 12M | 17NM |
| 12" CHEESE & GARLIC PIZZA BREAD 8 slices (NF) | 14M | 19NM |
| BREAD & DIPS chargrilled pita bread served with hummus dip, harissa & dukkha (V) (DF) | 14M | 19NM |
| COCONUT PRAWNS (6) deep fried & served on mixed leaves with asian slaw & nam jim dressing | 18M | 23NM |
| NSW SOUTH COAST PACIFIC OYSTERS (PER OYSTER, MIN 3) served natural on rock salt with lemon wedges (GF) (NF) (DF) | 3.8M | 4NM |
| KILPATRICK OYSTERS (PER OYSTER, MIN 3) grilled with bacon & worcestershire sauce (GF) (NF) (DF) | 4M | 4.5NM |



200GM CHICKEN SCHNITZEL 25M 30NM

crumbed with our own in-house parmesan, panko & oregano mix, deep fried until golden & served with chips, slaw & your choice of sauce (NF)

ADD FOUR PRAWNS & GARLIC CREAM SAUCE +6

CHICKEN PARMIGIANA

28M 33NM

as above, topped with tomato sugo, thinly sliced ham, swiss cheese, parmesan & herbs melted under the grill, with your choice of sauce (NF)

BATTERED FLATHEAD

24M 29NM

three pieces of flathead dipped in our house-made batter,deep fried & served with chips, salad, chargrilled lemon & tartare sauce (NF) (DF)

FISH CAN BE GRILLED FOR GLUTEN FREE OPTION

BARRAMUNDI

34M 39NM

australian crispy skin barramundi fillet served with mashed potato, heirloom carrots & steamed greens, topped with two grilled prawns & a fresh tomato, olive & caper salsa (GF) (NF)



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| PORK CUTLET chargrilled & served with mashed potato, heirloom carrots, steamed greens, apple chutney, crackling & a side of gravy (GF) (NF) | 30M | 35NM |
|--|-----|------|
| LAMB SHANK braised lamb shank served with hummus, heirloom carrots & steamed greens, sprinkled with pomegranate & cranberries with a harissa yoghurt drizzle (GF) (NF) | 30M | 35NM |
| HONEY & BALSAMIC CHICKEN chicken supreme marinated in honey & balsamic vinegar, slow-cooked & served with mashed potato, heirloom carrots & steamed greens, finished with a fresh tomato, olive & caper salsa (NF) (GF) | 28M | 33NM |
| SPICED LENTIL & EGGPLANT COTTAGE BAKE harissa spiced lentils cooked in a tomato sauce with carrots & celery, layered between eggplant slices & topped with mashed potato, baked in the oven & served with a garden salad (NF) (GF) (V) | 24M | 29NM |
| LOCALLY MADE BANGERS & MASH two pieces of locally made sausages, grilled & served with mashed potato, peas, onion relish & gravy (NF) (GF) | 24M | 29NM |

PRAWN SPAGHETTI

PASTA

30M 35NM

prawn cutlets & rocket panfried in fresh garlic & chilli, finished in a sundried tomato sauce, tossed with spaghetti & olive oil

SPAGHETTI PUTTANESCA

25M 30NM

spaghetti tossed through a rich tomato, garlic, onion, olive & caper sauce finished with fresh basil leaves, grated parmesan, & olive oil (V)

ADD CHICKEN +3

ADD PRAWNS +6

GLUTEN FREE - PENNE PASTA ALSO AVAILABLE



CAESAR SALAD cos lettuce, crispy bacon, garlic croutons & parmesan cheese, mixed & coated in a classic caesar dressing, finished

with boiled egg & anchovy fillets

THAI RICE NOODLE SALAD

vermicelli rice noodles tossed with coriander, cucumber, beansprouts, red capsicum, shallots, chilli flakes & peanuts, finished with a thai peanut dressing (V) (DF) NUT FREE OPTION AVAILABLE

19M 24NM

19M 24NM

Hdd to Your Salad CHICKEN +5 PRAWNS (NOT GRILLED) +6 SALT & PEPPER SQUID +6

FROMTHE GRILL Sinc STONE AT AINSLIE

All steaks are locally sourced, cooked to your liking & served with chips, salad & a choice of sauce ((DF) (NF) (REMOVE CHIPS FOR GF)

| 250GM ROST BIFF CUT RUMP STEAK | 27M | 32NM | |
|--------------------------------|-----|------|--|
| 300GM PORTERHOUSE STEAK | 35M | 40NM | |
| 300GM SCOTCH FILLET STEAK | 39M | 44NM | |

SAUCES \$3 (ALL GLUTEN FREE)

Gravy Pepper Mushroom Diane Creamy Garlic (GF) Bearnaise (GF) Blue Cheese Mayo (GF)

Steaks + Schnitzels

ADD FOUR (4) PRAWNS + GARLIC CREAM SAUCE \$6







| DUMPLING OR SPRING ROLL OF THE DAY Please ask our friendly staff for today's offering | 16M | 21NM |
|---|-----|------|
| PAD THAI strips of chicken, prawns & tofu cooked with rice noodles & egg, finished with a traditional thai sauce & garnished with bean sprouts, crushed peanuts, garlic chives, shredded fresh chilli, coriander & a lime wedge (GF) (DF) VEGETARIAN OPTION AVAILABLE | 22M | 27NM |
| KOREAN BBQ CHICKEN FRIED RICE rice fried in a wok with chicken strips, diced vegetables, eggs & finished with a korean BBQ sauce, garnished with shallots, chilli, coriander & black sesame seeds | 22M | 27NM |
| CURRY OF THE DAY please see the menu boards served with steamed jasmine rice (GF) | 22M | 27NM |
| KOREAN FRIED CHICKEN tender pieces of chicken coated in our unique batter, deep fried & glazed with your choice of chilli or orange glaze, served with steamed jasmine rice CHILLI - garnished with chopped shallots & crushed peanuts ORANGE - garnished with chopped shallots, sliced orange & black sesame seeds | 22M | 27NM |
| LAKSA strips of chicken & prawns cooked in a coconut malay-style soup with thin rice noodles & asian vegetables, garnishd with bean sprouts, shredded fresh chilli, coriander, fried onion & a lime wedge (NF) (LF) VEGETARIAN OPTION AVAILABLE | 22M | 27NM |
| BEEF & MUSHROOM STIR FRY NOODLES | 22M | 27NM |

tender beef strips & mushroom, stir fried in ginger & garlic with asian vegetables, hokkien noodles & finished with a tomato, soy & honey sauce, garnished with bean sprouts, shallots & fresh sliced chilli



Senior Card must be presented at the time of order (No further discounts apply)

\$14M | \$19NM

SALT & PEPPER SQUID (6pc)

deep fried $\&\ served$ on mixed leaves $\&\ asian\ slaw$ with sweet chilli dip

BATTERED FLATHEAD

two pieces of flathead dipped in our house-made batter, deep fried & served with chips, salad, chargrilled lemon & tartare sauce (NF) (LF)

CURRY OF THE DAY

please see the menu boards, served with steamed rice (GF)

SPAGHETTI PUTTANESCA

spaghetti pasta tossed through a rich tomato, garlic, onion, olive & caper sauce, finished with fresh basil leaves, grated parmesan & olive oil (V)

ADD CHICKEN +3

ADD PRAWN +5

LOCALLY MADE BANGERS & MASH

two pieces of locally made sausages grilled & served with mashed potato, peas, onion relish & gravy (NF) (GF)





KID'S MENU \$1

All served with choice of two sides

KID'S SPAGHETTI NAPOLITANA with chicken & parmesan cheese (no sides) (GF option - penne pasta)

CHIPOLATA SAUSAGES with mashed potato, peas & gravy (GF)

CHICKEN NUGGETS six pieces served with two sides

FISH BITES six pieces served with two sides

KID'S 6" PIZZA hawaiian or margherita (V) pizza served with two sides

fick your side

CORN KERNELS | STEAMED PEAS BAKED BEANS | ROAST POTATO MASHED POTATO | HOT CHIPS

SWEET POTATO CHIPS (+2 EXTRA)

ALL KIDS MEALS COME WITH A FREE DRINK, ICE CREAM AND ACTIVITY PACK!



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| GARLIC & ROSEMARY OVEN ROASTED POTATOES | 6 |
|--|---|
| MASHED POTATO | 6 |
| GARDEN SALAD | 6 |
| ASIAN SLAW | 5 |
| STEAMED RICE | 5 |
| PARMESAN ROASTED BROCCOLI | 6 |
| ROASTED PUMPKIN, RICOTTA & PINENUTS | 7 |

Att Meals

SWAP CHIPS FOR AUSTRALIAN GROWN SWEET POTATO CHIPS \$2

OUR CHIPS ARE NOT GLUTEN FREE BUT SWEET POTATO CHIPS ARE





| MARGHERITA tomato base, shredded mozzarella, cherry tomatoes, fresh basil & extra virgin olive oil | 22M | 27N |
|---|-----|------|
| PEPPERONI tomato base, shredded mozzarella & sliced pepperoni | 23M | 28N |
| HAWAIIAN tomato base, shredded mozzarella, sliced smoked ham, grilled pineapple & sprinkled oregano | 23M | 28N |
| GARLIC PRAWN ricotta cheese base topped with garlic prawns, cherry tomatoes, grated parmesan & fresh parsley, finished with a lemon mayo drizzle | 26M | 31NI |
| BUFFALO CHICKEN PIZZA spicy buffalo sauce base, shredded mozzarella, chicken breast, spanish onion, shallots & finished with blue cheese mayo drizzle | 23M | 28N |
| HUMMUS VEGETABLE PIZZA hummus base, cherry tomatoes, olives, capers, pumpkin, fresh basil, extra virgin olive oil & balsamic glaze (V) | 22M | 27N |

12" BASES, NO HALF PIZZA, Gluten-Free Base Available \$2 extra

PIZZA

All served with house fries or swap to sweet potato fries +2

| CLASSIC CHEESEBURGER beef patty served in a milk bun with lettuce, sliced tomato, spanish onion, cheese, pickles & tomato relish | 22M | 27NM |
|--|-----|------|
| GLUTEN FREE BREAD +2 | | |
| CHICKEN BURGER chicken patty served in a milk bun with lettuce, avocado, sliced tomato, cheese, pickles & blue cheese mayo | 22M | 27NM |
| VEGAN CHEESEBURGER plant-based burger patty served in a vegan potato bun with lettuce, sliced tomato, spanish onion, avocado, vegan aioli & pickles | 22M | 27NM |

SNACKS

CHICKEN WINGS

served with blue cheese sauce Buffalo sauce or BBQ sauce (NF, GF) (4) \$12M \$17NM (8) \$20M \$25NM (12) \$28M \$32NM

| BEEF SLIDERS three mini beef burgers served with lettuce, cheese, tomato, pickles & tomato relish | 18M | 23NM |
|--|-----|------|
| POTATO WEDGES served with sour cream & sweet chilli sauce | 12M | 14NM |
| HOUSE FRIES served with tomato relish | 10M | 12NM |
| SWEET POTATO FRIES served with sour cream & sweet chilli sauce (GF) | 12M | 14NM |





AT AINSLIE HOUSEFAADE Deserves

DESSERT

All served with ice cream or whipped cream \$10M | \$12NM CRÈME BRULEE TIRAMISU CHOCOLATE MOUSSE

Discoven Bliss

IN EVERY BITE WITH OUR HOUSE-MADE DESSERTS, FROM DECADENT CHOCOLATE MOUSSE TO A TRADITIONAL CRÈME BRULEE. MADE WITH LOVE AND FINE INGREDIENTS, ALL WITH THE PROMISE TO SATISFY YOUR SWEET TOOTH.



Member Benefits

MEMBER DISCOUNTS Use your Ainslie Group membership card to receive the 'members only (M)' discount & earn additional loyalty points on your purchase.

SENIOR DISCOUNTS Present your Seniors Card to receive an additional 5% discount on members pricing. *Non-members receive 5% discount on regular pricing. Some menu items excluded.

POINT PAY Use your accumulated loyalty points to make food & beverage purchases.