

# the NOR EAST

GILLES PLAINS

## ENTREE

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|                                                                   |             |
|-------------------------------------------------------------------|-------------|
| <b>GARLIC BREAD</b>                                               | <b>4.0</b>  |
| Crusty bread with lashings of garlic butter                       |             |
| <b>CHEESY GARLIC BREAD</b>                                        | <b>5.0</b>  |
| Crusty bread with cheese and lashings of garlic butter            |             |
| <b>FRIED CHICKEN WINGS</b>                                        | <b>8.0</b>  |
| With mild, medium or hot buffalo sauce                            |             |
| <b>PANKO CRUMBED PRAWNS</b>                                       | <b>14.0</b> |
| Served with lime aioli dipping sauce. <b>AS MAIN MEAL +6.0</b>    |             |
| <b>SEA SALT &amp; PEPPER SQUID (GFO)</b>                          | <b>12.0</b> |
| Served with lime aioli dipping sauce                              |             |
| <b>POTATO SKINS</b>                                               | <b>9.0</b>  |
| Topped with bacon, mozzarella cheese, sour cream and sweet chilli |             |
| <b>BOWL OF THICK CUT CHIPS (GFO)</b>                              | <b>7.0</b>  |
| Served with tomato ketchup                                        |             |
| <b>BOWL OF WEDGES</b>                                             | <b>8.0</b>  |
| Served with sweet chilli and sour cream                           |             |



## BURGERS

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includes serve of golden fried chips

- NOR EAST BURGER** 16.0  
Beef pattie, bacon, grilled onion, egg, American cheddar, lettuce, tomato and BBQ sauce
- SOUTHERN FRIED CHICKEN BURGER** 16.0  
With lettuce, tomato, American cheddar, bacon, pineapple and aioli
- STEAK BURGER** 16.0  
Scotch fillet with bacon, grilled onion, egg, American cheddar, lettuce, tomato and BBQ sauce

## CLASSICS

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- BANGERS & MASH** 16.0  
Three beef sausages with creamy mashed potato, grilled onions and gravy, served with vegetables
- BEEF STEW** 16.0  
With hearty vegetables & creamy mashed potato
- LAMBS FRY & BACON** 16.0  
On a bed of mashed potato, topped with onion gravy, served with salad
- LINGUINE PASTA** 16.0  
Chicken, cooked in a creamy mushroom and bacon sauce, parmesan cheese and slice of garlic bread
- GARFISH (GFO)** 1 Piece 16.0 | 2 Piece 19.0  
Crumbed, Battered or Grilled  
Served with golden fried chips and salad
- SEA SALT AND PEPPER SQUID (GFO)** 17.0  
Served with golden fried chips, salad and lime aioli
- GRILLED CHICKEN SALAD (GFO)** 18.0  
Mixed lettuce, tomatoes, cucumber, red onion, fresh mozzarella with chilli mayonnaise
- SNITZY SALAD** 15.0  
Choice of chicken or beef schnitzel with mixed lettuce, tomato, cucumber, red onion and wedges with aioli
- PRAWN SALAD** 18.0  
Panko prawns with mixed lettuce, tomato, cucumber, red onion, crispy noodle and thousand island dressing

## STEAKS

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- 300GM WAGYU RUMP** 24.0  
Char grilled Wagyu rump, cooked to your liking and served with golden fried chips and salad
- 300GM CAPE BYRON SCOTCH FILLET** 28.5  
Char grilled Cape Byron Scotch, cooked to your liking and served with golden fried chips and salad

## VEGETARIAN

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- VEGETARIAN LASAGNE** 16.0  
Made with seasonal vegetables, ricotta cheese & napolitana sauce, served with chips & garden salad
- VEGETARIAN LINGUINE PASTA** 16.0  
Served with capsicum, onion and mushroom in a rosé sauce with parmesan cheese and a slice of garlic bread
- VEGETARIAN CURRY (GF)** 15.0  
Season vegetables with a Nepalese curry sauce, served with rice, salad and a pappadum

## SCHNITZELS

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includes choice of plain gravy, mushroom, pepper or diane

**CHICKEN SCHNITZEL** 150g 14.0 | 300g 18.0  
Served with chips and salad

**BEEF SCHNITZEL** 150g 14.0 | 300g 18.0  
Served with chips and salad

## SAUCES / TOPPINGS

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**PLAIN GRAVY, MUSHROOM, PEPPER, DIANE** 2.0

**HOLLANDAISE, BÉARNAISE OR GARLIC SAUCE** 2.0

**PARMIGIANA** 2.0  
Napolitana sauce and mozzarella cheese

**PARMI & BACON** 4.0  
Napolitana sauce, mozzarella cheese & bacon

**NEPTUNE** 5.0  
Prawn skewer, avocado and béarnaise sauce

**AUSSIE RULES** 4.0  
Bacon, eggs, onion rings and hollandaise sauce

**GARLIC PRAWNS** 4.0

**CRISPY BACON** 3.0

## SIDES

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**CHIPS** 4.0

**ONION RINGS** 6.0

**GARDEN SALAD** 2.0

**SEASONAL VEGETABLES** 4.0

**CREAMY MASH** 3.0

## DESSERTS & COFFEE

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**BLUEBERRY BRULEE CHEESECAKE** 7.0  
New York style cheesecake with a swirl of blueberries,  
served with cream

**APPLE CRUMBLE** 7.0  
House made apple crumble served with vanilla ice cream

**STICKY DATE PUDDING** 7.0  
Served with cream and vanilla ice cream

**WARM CHOCOLATE PUDDING** 7.0  
Served with cream and vanilla ice cream

**NUT SUNDAE** 5.0  
With your choice of chocolate, caramel, strawberry or mango topping  
and nuts or sprinkles

**TEA** CUP 3.50 | POT 4.0  
Camomile, green tea, earl grey or english breakfast

**COFFEE**  
Latte, flat white, cappucino, long black CUP 3.5 | MUG 4.5  
Macchiato, short back 3.5  
Ice coffee or Ice chocolate with cream & icecream 5.0

**LIQUEUR COFFEE** 9.0  
Irish Coffee (Baileys) or Mexican Coffee (Kahlua) served with cream

## WINE LIST

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|                                                                    | <i>Standard</i> | <i>Large</i> | <i>Bottle</i>  |
|--------------------------------------------------------------------|-----------------|--------------|----------------|
| OMNI NV CLASSIC SPARKLING 200ml<br>Various Regions                 | -               | -            | 7.2            |
| GRANT BURGE SPARKLING PINOT CHARDONNAY 200ml<br>Barossa Valley, SA | -               | -            | 12.0           |
| HARDY'S "THE RIDDLE" BRUT<br>Various Regions                       | 4.8             | 6.8          | 20.0           |
| GRANT BURGE ROSÉ GB11<br>Barossa Valley, SA                        | 7.2             | 10.2         | 30.0           |
| GRANT BURGE PINOT CHARDONNAY BRUT<br>Barossa Valley, SA            |                 |              | 30.0           |
| <hr/>                                                              |                 |              |                |
| HOUSE FRESH DRY WHITE<br>Various Regions                           | 4.0             | 6.0          | 18.0<br>carafe |
| HOUSE FRUITY GORDO<br>Various Regions                              | 4.0             | 6.0          | 18.0<br>carafe |
| GRANT BURGE BENCHMARK PINOT GRIGIO<br>Barossa Valley, SA           | 7.2             | 10.2         | 30.0           |
| GRANT BURGE THORN RIESLING<br>Barossa Valley, SA                   | 7.2             | 10.2         | 30.0           |
| HARDY'S "THE RIDDLE" CHARDONNAY<br>Various Regions                 | 4.8             | 6.8          | 20.0           |
| HARDY'S "THE RIDDLE" SAUV BLANC<br>Various Regions                 | 4.8             | 6.8          | 20.0           |
| TAKU SAUV BLANC<br>New Zealand                                     | 6.8             | 9.8          | 28.0           |
| BANROCK STATION MOSCATO (pink or white)<br>Riverland, SA           | 4.8             | 6.8          | 25.0           |
| HARDY'S "THE RIDDLE" MOSCATO<br>Various Regions                    | 4.8             | 6.8          | 20.0           |
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| HOUSE DRY RED<br>Various Regions                                   | 4.0             | 6.0          | 18.0<br>carafe |
| GRANT BURGE 5TH GENERATION MERLOT<br>Barossa Valley, SA            | 7.2             | 10.2         | 30.0           |
| HARDY'S "THE RIDDLE" CAB MERLOT<br>Various Regions                 | 4.8             | 6.8          | 20.0           |
| HARDY'S "THE RIDDLE" SHIRAZ CAB<br>Various Regions                 | 4.8             | 6.8          | 20.0           |
| GRANT BURGE MIAMBA SHIRAZ<br>Barossa Valley, SA                    | 7.2             | 10.2         | 30.0           |
| GRANT BURGE CAMERON VALE CAB SAUV<br>Barossa Valley, SA            | 7.2             | 10.2         | 30.0           |