

ENTREES & SHARE PLATES

Garlic Bread 7.5	add cheese 2
Garlic & Cheese Pizza (GF)	9
Trio of Dips	12
chef's selection of house made dips served with pita & warm olives (V)	
Salt & Pepper Calamari	16.5
with roquette, parmesan & mandarin salad with lemon aioli	
Caprese Bruschetta	12
toasted ciabatta, cherry tomatoes, bocconcini, basil & balsamic glaze (V) add avocado 3	
Prawn Dumpling	12.5
steamed served with nam jim, black sesame & coriander cashew pesto	
Grazing Plate for Two	25
cured meats, seafood, marinated local vegetables, olives, crackers, grissini sticks, dip & crusty bread	

SALADS

Soba Duck Salad	27.5
sliced duck breast, blood orange, lychee, soba noodles, asian slaw, coriander, lime & soy dressing	
Buddah Bowl	21.5
crispy chickpeas, organic tofu, avocado, quinoa coated pumpkin, black sesame, spinach, coriander, roast red pepper & chilli tapenade	
(GF) (V) (V)	
Caesar Salad	19.5
cos lettuce, bacon, parmesan, croutons, white anchovies & poached egg add chicken 4	
add smoked salmon 6.5	

THE RYE HOTEL

PUB FAVOURITES

Chicken Parmigiana	25
ham, cheese & napoli with chips & garden salad	
Chicken Breast Schnitzel	24
with chips & garden salad	
Wagyu Brisket Burger	24
12 hour slow cooked Wagyu brisket in a charcoal brioche bun with Jim Beam chipotle BBQ sauce, beer battered onion rings, American cheddar dipping sauce & slaw	
Texas Pork Ribs	35
500gm pork spare ribs in sticky smokey chipotle glaze served with wedges & garden salad	

CHAR GRILLED

Choice of (GF) sauces: mushroom, gravy, pepper, port wine jus, garlic butter	
Tomahawk Steak	60
massive 1kg steak served with beer battered sidewinder wedges, bacon jam & charred corn	
200gm Grain Fed Eye Fillet	35
grilled parmesan polenta, confit parsnip & garlic puree, port wine jus & green beans	
300gm Grain Fed Porterhouse	30.5
sweet potato mash, steamed broccolini, rosemary dust & choice of sauce	
Make It A Surf & Turf (3 prawns & garlic sauce)	add 9

OCEAN & THE BAY

Fish & Chips	25
beer battered flake with chips & garden salad	
Seafood Chowder	25
mixed seafood in rich broth with crusty bread & hot pepper sauce	
Fresh Fish of the Day	Market Price
see our specials board	
Healthy Catch	32
ginger soy steamed Atlantic salmon with Asian greens & sweet potato crisps (GF)	
Garlic Prawns (8)	32
cream sauce, rice & shallot herb salad (GF)	
Salt & Pepper Calamari	28
chips, roquette, parmesan & mandarin salad with lemon aioli	

PASTA & RISOTTO


Blue Lotus Tofu Risotto	19.5
organic blue lotus tofu sautéed in cobram estate olive oil, spanish onion, confit garlic, portabello mushroom & green beans (GF) (V) (V)	
Fettuccine Carbonara	19.5
with onion, garlic, bacon, mushrooms in a white wine cream sauce add chicken 4	
Penne Bolognese	18.5
slow cooked beef in red wine, tomatoes & herbs	
Tofu Zoodles	19.5
pan tossed organic tofu, zucchini noodles, red onion, pumpkin, quinoa, garlic, fried sage, basil, chilli & glazed with verjuice & lemon zest (GF) (V) (V)	


SENIOR MEALS

Slightly smaller serves

If you desire a soup and/or dessert please order with your main meal

Eye Fillet Steak 18.5


served with potato mash, seasonal vegetables & your choice of  sauce

saucés: mushroom, gravy, pepper, port wine jus, garlic butter 

Roast of the Day 16.5

served with roasted rosemary chats, seasonal vegetables & gravy 

Lambs Fry 16.5

bacon, creamy mash, onion gravy & seasonal vegetables 

Fish & Chips 16.5

beer battered flake with chips & salad

Garlic Prawns (4) 16.5

cream sauce, rice & shallot herb salad 

Penne Bolognese 16.5

slow cooked beef in red wine, tomatoes & herbs

Ham Steak & Pineapple 16.5

with chips & salad

Add Soup: 3 Add Dessert: 4

CHILDREN'S MENU

Children's meals arrive first, unless requested otherwise

Chicken Nuggets & Chips 12

Roast of the Day 12

chips & vegetables

Fish & Chips 12

Penne Bolognese 12

SIDES

Potato wedges, sour cream & sweet chilli 9.5

Bowl of chips 7.5

Bowl of vegetables 7.5

Side salad 3.5

Side of chips 3.5

DAILY SPECIALS

Check out our daily specials board for other exciting dishes, including:

Roast of the Day, exotic curries and more...

Please note: for the benefit of diners and in accordance with government legislation, no smoking is permitted in the outdoor beer garden area at anytime.

DESSERTS & AFTER DINNER



Please choose your cake or dessert from our sweets section

Selection of Tea & Coffee available (please order at the bar).

Why not have a liqueur coffee?

IMPORTANT INFORMATION

Please note: before placing orders; you will need to specify your table number.

 = Gluten Free  = Vegetarian  = Vegan

We are unable to guarantee that dishes are completely free of residual nut oils, shellfish and traces of gluten or lactose.

Please check our daily specials on the menu boards. Specials are limited and may not be available at time of ordering. Please check availability with our friendly staff.

10% surcharge applies on public holidays.

Large tables must order on the same docket to ensure meals arrive at the same time, however, during busy times large docket may be split for ordering purposes.