

ENTREES & SHARE PLATES

Garlic Bread 8	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)	
Lemon Pepper Calamari 16.5	
with lemon aioli & salad garnish	
Bruschetta 12.5	
toasted ciabatta, tomatoes, red onion, balsamic glaze & parmesan (V)	
Saganaki 17.5	
with pita, marinated olives & lemon (V)	
Grazing Plate for Two 26.5	
cured meats, seafood, marinated local vegetables, olives, crackers, grissini sticks, dip & crusty bread	

PUB FAVOURITES

Chicken Parmigiana 26	
ham, cheese & napoli with chips & salad garnish	
Chicken Breast Schnitzel 25	
with chips & salad garnish	
Wagyu Brisket Burger 26.5	
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 chips & salad garnish	

THE RYE HOTEL

CHAR GRILLED

Choice of (GF) sauces: mushroom, gravy, pepper, port wine jus, garlic butter served with chips & garden salad

200gm Grain Fed Eye Fillet	36
300gm Grain Fed Porterhouse	32.5
Make It A Surf & Turf (3 prawns & garlic sauce)	add 9

SALADS

Vietnamese Beef Salad 23.5	
soy & sesame marinated eye fillet, Asian herb, cucumber, peanut & vermicelli noodle salad tossed in lime, chilli & lemongrass dressing	
Buddah Bowl 21.5	
chickpea sprouts, marinated 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 smoked chicken 4
add smoked salmon 6.5

OCEAN & THE BAY

Fish & Chips 26	
beer battered flake with chips & salad garnish	
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)	
Lemon Pepper Calamari 28	
chips & salad garnish	

PASTA & RISOTTO


Blue Lotus Tofu Risotto 21.5	
organic blue lotus tofu sautéed in cobram estate olive oil, spanish onion, confit garlic, portabello mushroom & green beans (GF) (V) (V)	
Fettuccine Carbonara 21.5	
with onion, garlic, bacon, mushrooms in a white wine cream sauce	
	add smoked chicken 4
Penne Bolognese 19	
slow cooked beef in red wine, tomatoes & herbs	
Tofu Zoodles 21.5	
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 19

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

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

Roast of the Day 17

served with roasted rosemary chats, seasonal vegetables & gravy 

Fish & Chips 17

beer battered flake with chips & salad garnish

Garlic Prawns (4) 17

cream sauce, rice & shallot herb salad 

Penne Bolognese 17

slow cooked beef in red wine, tomatoes & herbs

Ham Steak & Pineapple 17

with chips & garden 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 dockets may be split for ordering purposes.