

TAPAS / SHARING

garlic & chive loaf (v)	9
chicken skin loaf	9
pita, hommus (df) (v) (gfo)	9
pita, beetroot & horseradish (df) (v) (gfo)	9
basil & garlic mushrooms , sourdough (df) (v)	8
orange & bay leaf SA olives , bread (df) (v)	8
house pickled vegetables (gf) (df) (vegan)	8
chips , aioli	9
wedges , sour cream, sweet chilli	10

house cold-smoked salmon , potato & egg salad, kipfler skins (gfo)	13
roasted brussels sprouts , parmesan, panko, mint (v)	10
Jack Daniels chicken wings , cos, lemon (gf)	15
hot pressed pita	10 ea
double smoked ham & manchego cheese	
chorizo & marinated capsicum	
mushroom , porcini butter, mozzarella (v)	

pierogi (Polish dumplings 10 per serve)	
with crispy bacon, sour cream, dill	
beef, pork, & sauerkraut	12
potato & cheese (v)	12
Polish ploughmans platter	32
smallgoods, smalec (bacon 'butter'), radish, sauerkraut, gherkins, ćwikło, rye bread	

FEED ME MENU

Can't decide?
Just say 'Feed Me' and
we'll do all the hard work for you!
Chef's selection for \$55pp
(min 2 people)

DESSERTS

tasting platter of all 3 desserts	30
dark chocolate mousse hazelnut & chocolate cream, raspberries (gf)	12
apple & pear crumble double cream, dehydrated pear	12
espresso panna cotta almond & orange zest biscotti (gfo)	12

MAINS

pumpkin coconut curry* (df) (gfo) (vegan) eggplant, chickpeas, potato, coriander, cashews, house-made naan	24
shark bay blue swimmer crab spaghetti (dfo) garlic, chilli, fennel seed, cherry tomato, parsley, lemon	28
mushroom risotto (gf) (v) swiss brown, white button, porcini, local exotics, basil, parmesan	26
bbq grilled octopus (gf) (df) nduja, kipflers, orange, spring onion, fennel (gf)	32
angus msa ribeye 300gm (gf) (df) cauliflower, broccoli, wholegrain mustard, thyme, red wine jus	36
lamb rack (gf) celeriac, broad bean, tomato, celery, marjoram, roasted chicken jus	36

fish & chips* NZ blue grenadier, battered or grilled, aioli (gfo)	22
salt & lemon pepper squid* chips, salad, aioli (gfo)	22
chicken breast schnitzel* chips, salad, choice of sauce	22
beef schnitzel* chips, salad, choice of sauce	22

sauces

plain gravy, mushroom, pepper, chimichurri, triple smoked bacon, parmigiana (add 3)

swiss mushroom burger (v) haloumi, beetroot relish, rocket, citrus aioli, chips	22
pork belly burger paté, cucumber, crackling, pickled carrot, chilli, coriander, mint	22
beef burger bacon, cheddar, gherkins, tomato, cos, pickle mayo, chips extra patty 4 / cheese 2 / egg 2	22

SIDES 10

roasted potatoes vinegar salt, spring onion, dill (df) (gf) (vegan)
broccolini tea soaked currants, roasted hazelnuts (df) (gf) (vegan)
green salad house vinaigrette (gf) (df) (vegan)

KIDS 10

meatball pasta sugo, cheese
chicken schnitzel chips
cheeseburger beef patty, cheese, ketchup

***Lunch Special \$15**
comes with a soft drink
available
Monday to Friday
11.30am to 2.30pm

BURGER & BEER DEAL
All burgers include a pint of
James Squire 150 Lashes Pale,
Hahn Super Dry or
soft drink

PIZZA MENU

available Thursday to Sunday only

PIZZA DEAL

\$20 each or two pizzas for \$30
gluten free base \$5 extra

margarita

bocconcini, sugo, basil

NY pepperoni

sugo, pepperoni, cheese

The Cathedral

salami, pepperoni, ham, pineapple, olives,
capsicum, chilli, anchovy

veggie

eggplant, artichoke, capsicum, olives,
spinach béchamel, basil

roast chicken

broccoli, cherry tomato, thyme, lemon zest, dill

mushroom

porcini white sauce, swiss brown, white button,
local exotic mushrooms, tallegio cheese, basil



**EAT
LOCAL**

www.eatlocalsa.com.au

At the Cathedral Hotel we have a strong focus on supporting and providing local, sustainable produce and actively minimising our carbon footprint by eliminating plastics and non-biodegradable products. Our meats and other ingredients, as well as being fresh and local, have been carefully sourced from environmentally conscious suppliers renowned for ethical farming and harvesting