



LUNCH MENU

AVAILABLE 12NOON - 4PM

CHEESEBURGER & FRIES

\$23

Angus beef patty with cheese, onion, lettuce, tomato, gherkin, homemade aioli & our homemade tomato sauce (GFO*/DFO*)

CHICKEN BURGER & FRIES

\$23

Panko crumbed chicken strips with lettuce, tomato, onion & homemade aioli (DF*)

FISH OF THE DAY AND CHIPS

\$26

Beer battered orange roughy served with fries, zesty slaw and house-made tartare sauce (DFO*)

PANTHERS SEAFOOD BASKET

\$23

Prawn twisters, fish bites, squid rings, mini spring rolls, fries & sauces

CHICKEN FILO WITH GARDEN SALAD & FRIES

\$23

Golden filo filled with chicken, bacon, mushroom, cream cheese and spinach.

PANTHERS BLT & FRIES

\$23

Bacon, lettuce, tomato & aioli served with fries (GFO*/DF*)

CRISPY CHICKEN SALAD

\$23

Crispy panko crumbed chicken on garden salad with homemade aioli (DF*)

CREAMY MUSHROOMS

\$23

Rich, creamy garlic mushrooms served on warm toasted ciabatta (GFO*)

ADD BACON \$6



BURGERS



PANTHERS MOUNTAIN BURGER

\$29

Beef patty, cheddar cheese, onion rings, lettuce, tomato, onion jam & aioli served with fries and aioli

PANTHERS CAESAR BURGER

\$29

Crumbed chicken, parmesan cheese, crispy bacon, lettuce & caesar dressing served with fries and aioli

PANTHERS VEGETARIAN BURGER

\$29

Homemade vege patty, tomato, feta, red onion, homemade aioli and housemade tomato sauce served with fries & aioli

***GF BUN +\$3**



BAR SNACKS



CHUNKY FRIES WITH AIOLI & TOMATO SAUCE

\$12

CHUNKY FRIES LOADED WITH CHEESE, BACON & SAUCES

\$19

WEDGES WITH SOUR CREAM & SWEET CHILLI SAUCE

\$15

WEDGES LOADED WITH CHEESE & BACON SERVED WITH SOUR CREAM & SWEET CHILLI SAUCE

\$22

GF* and DF* items - while we take care in our kitchen to ensure items are free from gluten and dairy, we cannot 100% guarantee this because there are allergens present in the kitchen. Please notify us of any allergies.



ALL DAY MENU

AVAILABLE ALL DAY

ENTRÉES

CRUNCHY GARLIC BREAD \$14

5 pieces of crunchy ciabatta garlic bread

LOADED GARLIC BREAD \$19

5 pieces of crunchy ciabatta garlic bread with cheese, bacon & aioli

PRAWN COCKTAIL (GF*/DF*) \$17

Made in house with our special Mary Rose sauce
MAKE IT A MAIN \$29

CHICKEN BURGER SLIDERS \$24

3 in house crumbed chicken sliders with lettuce and aioli

ADD SIDE OF FRIES \$6

BUFFALO CAULIFLOWER (DF*) \$14

Seasoned cauliflower, deep fried and drizzled with buffalo sauce

GARLIC CHILLI PRAWNS (GF*) \$18

Pan-fried prawns tossed with fresh garlic and chilli flakes

ADD TWO PIECES OF GARLIC BREAD \$6

CHICKEN GOUJONS (DF*) \$17

Seasoned & crumbed chicken tenderloins drizzled with sweet chilli

NZ GREEN LIPPED MUSSELS (GF*)

In a creamy red pepper sauce

ENTRÉE SIZE \$22

MAKE IT A MAIN \$32

(larger portion with 2 garlic bread)

PANTHERS PARTY PLATTER \$65

Fish bites, prawn twistlers, spring rolls, onion rings, fries & sauces for 4 people

MAINS

CHEF'S PASTA \$29

Freshly cooked – ask our staff what today's pasta is. **Vegetarian available on request.

CHEF'S SALAD (GFO*/DFO*) \$29

Healthy & delicious, ask staff what the Chef has whipped up. **Vegetarian available on request.

CHEF'S CURRY (GFO*/DF*) \$29

Rich, aromatic curry served with fluffy basmati rice and crisp papadum. Ask our team what flavour's on today.

CHEF'S NACHOS (GF*) \$29

Ask our staff which nachos we are whipping up today!

BBQ PORK RIBS (GF*/DF*) \$36

Tender slow cooked pork ribs with our homemade BBQ sauce. Served with chunky fries and zesty slaw.

PAN-FRIED SALMON FILLET (GF*/DF*) \$44

Served with fresh salsa and creamy avocado sauce, served with 2 sides of your choice (see below).

FISH OF THE DAY (DFO*) 1 PCE \$30

Beer battered orange roughly served with 2 sides of your choice (see below) and house made tartare sauce. 2 PCE \$36

CHICKEN PARMIGIANA \$38

Panko crumbed chicken fillet smothered in Italian tomato sauce, parmesan & cheddar cheese, served with 2 sides of your choice (see below).

250G RIBEYE STEAK (GF*/DFO*) \$46

Delicious ribeye cooked to your liking and served with 2 sides of your choice (see below) and a sauce from the following.

SAUCE OPTIONS (GF*)

CREAMY MUSHROOM & THYME
HERBED GARLIC BUTTER

RED WINE ONION GRAVY
PEPPERCORN SAUCE

ADD EXTRAS

CHIPS (GF*/DF*)	\$6	RICE (GF*/DF*)	\$5
MASH (GF*)	\$5.50	ZESTY SLAW (GF*/DF*)	\$6
CRUNCHY POTATOES (GF*/DF*)	\$7	SEASONAL GREENS (GF*/DFO*)	\$6
WEDGES (DFO*)	\$8	BACON (2 PIECE)	\$6
2 PIECES GARLIC BREAD	\$6	ONION RINGS (DF*)	\$5.50
GARDEN SALAD (GF*/DF*)	\$7	2 EGGS (GF*/DF*)	\$6
		STEAK SAUCE/GRAVY	\$4

SIDES CHOICES – CHOOSE 2

MASH (GF*)	GARDEN SALAD (GF*/DF*)
FRIES (GF*/DF*)	ZESTY SLAW (GF*/DF*)
CRUNCHY POTATOES (GF*/DF*)	SEASONAL GREENS (GF*)
RICE (GF*/DF*)	ONION RINGS (DF*)
	2 EGGS (GF*/DF*)

GF* and DF* items – while we take care in our kitchen to ensure items are free from gluten and dairy, we cannot 100% guarantee this because there are allergens present in the kitchen. Please notify us of any allergies.