



RHYS' RESTAURANT

EST. 1991

OPEN MONDAY TO SATURDAY 5:30PM-8:00PM
CLOSED PUBLIC HOLIDAYS

DIAL '7' FOR ROOM SERVICE
\$3 DELIVERY FEE APPLIES





STARTERS

GARLIC BREAD (V) 6

CHEESY GARLIC BREAD (V) 7

BRUSCHETTA (V, N) 8
DICED TOMATO, GARLIC, RED ONION AND PESTO
WITH A LIGHT DRIZZLE OF BALSAMIC GLAZE.

SPRING ROLLS (V) 10
THREE VEGETARIAN SPRING ROLLS SERVED
WITH SWEET CHILLI SAUCE.

ARANCINI BALLS (V) 13
TWO BALLS OF GARLIC PARMESAN RISOTTO
FILLED WITH MOZZARELLA CHEESE, COATED
IN HERB CRUMB AND FRIED UNTIL GOLDEN.
SERVED WITH ROASTED CAPSICUM AND
TOMATO DIP.

BUTTERMILK CHICKEN BITES 13
MARINATED IN BUTTERMILK AND COATED IN
OUR SPECIAL SEASONED CRUST WITH HONEY
MUSTARD DIPPING SAUCE.

BEER BATTERED CHIPS 9
SEASONED WITH OUR SIGNATURE SALT BLEND
WITH YOUR CHOICE OF SAUCE.

KIDS

MINI CHICKEN PARMY 10

CHICKEN NUGGETS 10

CHEESEBURGER 10

ALL KIDS MEALS ARE SERVED WITH CHIPS

V- VEGETARIAN
GF- GLUTEN FREE
GFO- GLUTEN FREE OPTION
N- CONTAINS NUTS

WHILE THE UTMOST CARE IS TAKEN TO ENSURE
THAT YOUR DIETARY REQUIREMENTS ARE MET, OUR
KITCHEN EQUIPMENT PROCESSES A VARIETY OF FOOD.
THEREFORE, TRACE ELEMENTS OF ALLERGENS MAY
STILL BE PRESENT IN MENU ITEMS.



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MAINS

TRADITIONAL BEEF LASAGNE 24

HOMEMADE LASAGNE FILLED WITH LAYERS OF PASTA, SLOW-COOKED BOLOGNESE AND CHEESY BECHAMEL SAUCE, SERVED WITH CHIPS AND SALAD.

RHYS' CHICKEN (GF) 28

OVEN ROASTED CHICKEN BREAST WITH A CREAMY WHITE WINE SAUCE, TOPPED WITH CRISP PROSCIUTTO SERVED WITH ROASTED GARLIC POTATOES AND VEGETABLES.

CLASSIC CHICKEN PARMIGIANA 26

GOLDEN BUTTERMILK CHICKEN TOPPED WITH TOMATO SALSA, BACON AND MOZZARELLA SERVED WITH CHIPS AND SALAD.

SCHNITZEL, CHIPS, SALAD, GRAVY – 23

AVO & SWEET CHILLI PARMIGIANA 26

GOLDEN BUTTERMILK CHICKEN TOPPED WITH SWEET CHILLI SAUCE, FRESH AVOCADO AND MOZZARELLA, WITH CHIPS AND SALAD.

TEXAS SPARE RIBS 32

BBQ MARINATED SLOW COOKED AMERICAN STYLE PORK RIBS SERVED WITH MASHED POTATO AND COLESLAW.

CREAMY BASIL PESTO PASTA (V, N) 20

FETTUCCINI TOSSED IN A LIGHT CREAMY PESTO SAUCE TOPPED WITH SHAVED PARMESAN.

+ BACON – 4

+ CHICKEN – 6

CHICKEN CAESAR SALAD (GFO) 18

MIXED LEAVES, CHICKEN BITES, CRISPY BACON, PARMESAN CHEESE, POACHED EGG, GARLIC CROUTONS, WITH CREAMY CAESAR DRESSING.

+ AVOCADO – 4

CHICKEN AND MUSHROOM PASTA 25

CHICKEN, FRESH MUSHROOMS, SUN-DRIED TOMATOES AND SHALLOTS TOSSED WITH FETTUCCINI IN A LIGHT GARLIC CREAM SAUCE.

LAMB RAGÙ PASTA 26

SLOW COOKED LAMB SHOULDER IN A RICH RED WINE TOMATO SAUCE TOSSED WITH FETTUCCINI AND TOPPED WITH SHAVED PARMESAN CHEESE.

MACADAMIA CRUSTED 26

BARRAMUNDI (GFO, N)

WILD CAUGHT OVEN BAKED BARRAMUNDI, TOPPED WITH A LEMON BUTTER AND MACADAMIA CRUMB, WITH CHIPS, SALAD AND TARTARE SAUCE.

GRILL

FILET MIGNON (GF) 35

220G EYE FILLET WRAPPED IN PROSCIUTTO.

EYE FILLET – 220G (GF) 34

GRAIN FED SIRLOIN – 350G (GF) 36

STEAK TOPPERS 8

— 3 GARLIC PRAWNS (GF)

— PORK RIB TOPPER

SERVED WITH YOUR CHOICE OF SAUCE AND TWO SIDES

SAUCE OPTIONS (GF)

RED WINE GRAVY

MUSHROOM GRAVY

CRACKED PEPPER GRAVY

CREAMY GARLIC

HOLLANDAISE

HOT MUSTARD

EXTRA SAUCE + 2

SIDES OPTIONS

BEER BATTERED CHIPS

ROASTED POTATOES

GARDEN SALAD

COLESLAW

STEAMED VEGETABLES

MASHED POTATO

EXTRA SIDE + 5

BURGERS

SERVED WITH BEER BATTERED CHIPS

ORIGINAL BEEF 18

BEEF | CHEDDAR | LETTUCE | TOMATO | ONION MAYO | TOMATO RELISH

+ BACON – 3

COWBOY 18

BEEF | BACON | BATTERED ONION RINGS | CHEDDAR | LETTUCE | MAYO | BBQ SAUCE

CLASSIC CHICKEN 18

SOUTHERN FRIED CHICKEN | LETTUCE | TOMATO | ONION | CHEDDAR | MAYO

SOUTHERN FRIED CHICKEN 18

SOUTHERN FRIED CHICKEN | COLESLAW | CHEDDAR | HONEY MUSTARD SAUCE

CHICKEN BACON AVO 20

SOUTHERN FRIED CHICKEN | BACON | AVOCADO | LETTUCE | CHEDDAR | MAYO

STEAK BURGER 22

RIB FILLET | LETTUCE | BEETROOT | ONION | TOMATO | CHEDDAR | AIOLI | BBQ SAUCE

+ BACON – 3

BEVERAGES

BEERS 6.5
CASCADE LIGHT
XXXX GOLD
TOOHEYS EXTRA DRY

PREMIUM BEERS & CIDER 7.5
CORONA
GREAT NORTHERN ORIGINAL
GREAT NORTHERN SUPER CRISP
JAMES SQUIRE 150 LASHES
PURE BLONDE
APPLE CIDER / GINGER BEER

HOUSE SPIRITS 7.5
BUNDABERG RUM
JOHNNY WALKER SCOTCH
JIM BEAM BOURBON
SMIRNOFF VODKA
JACK DANIELS
WILD TURKEY

HOUSE WINE
SHIRAZ
CABERNET
SAUVIGNON BLANC

GLASS 7.5
BOTTLE 25

BYO CORKAGE PER PERSON 3

ASK TO VIEW OUR EXTENSIVE WINE LIST FOR WINES AVAILABLE BY THE BOTTLE

SOFT DRINKS 3.5
COCA-COLA
COKE ZERO SUGAR
LEMONADE

LEMON, LIME & BITTERS 4.5

JUICE 4.5
ORANGE, APPLE OR PINEAPPLE

SHAKES

PREMIUM THICKSHAKES 9
CARAMEL BISCOFF
COOKIES & CREAM
MILO CRUNCH
PEANUT BUTTER CHOC BROWNIE
ESPRESSO SHOT

MILKSHAKE 7
THICKSHAKE 8
VANILLA, STRAWBERRY, CHOCOLATE OR CARAMEL

DESSERTS

APPLE PIE 10
SERVED WARM WITH VANILLA ICE CREAM.

BELGIAN WAFFLE 10
FRESHLY BAKED WAFFLE WITH FRESH STRAWBERRIES, VANILLA ICE CREAM & CHOCOLATE FUDGE SAUCE.

CHOC BROWNIE SUNDAE (N) 10
VANILLA ICE CREAM WITH CHUNKS OF WARM BROWNIE TOPPED WITH CHOCOLATE FUDGE AND ROASTED MACADAMIA.

STICKY DATE PUDDING 10
CLASSIC STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE SERVED WITH VANILLA ICE CREAM.

CHOCOLATE LAVA CAKE 10
RICH CHOCOLATE CAKE WITH MOLTEN CHOCOLATE CENTRE SERVED WITH VANILLA ICE CREAM.

ICE CREAM & TOPPING (GF) 7
STRAWBERRY, CHOCOLATE OR CARAMEL