

# THE CRICKETERS BAR

## SNACKS

<b>SPICED NUTS</b>	12	<b>CRUMBED PRAWN BAO (2)</b>	16
		pickles and toasted sesame dressing	
<b>GARLIC BREAD</b>	16	<b>WINDSOR GRAZING PLATTER</b>	32
baked milk loaf, toasted garlic, cheese and herbs		selection of cured meats, vegetables, pickles, olives	
<b>CHORIZO EMPANADA (3)</b>	14	<b>CHIPS</b>	13
creamed corn and parmesan		served with aioli	
<b>BBQ TANDOOR CHICKEN LOLLIPOPS (3)</b>	14	<b>SEASONED WEDGES</b>	15
Harjeet's mint sauce		sour cream and sweet chilli	

## MORE SUBSTANTIAL

<b>CHICKEN CAESAR SALAD</b>	28	<b>PARMIGIANA</b>	32
crisp bacon, lettuce, soft egg, anchovies, Parmesan		crumbed chicken breast, tomato sugo, ham from the bone, mozzarella, chips and green salad	
<b>FRIED SALT &amp; PEPPER CALAMARI</b>	28	<b>CAULIFLOWER &amp; CHEESE PIE</b>	26
Greek style salad and feta fries		green beans, salad leaves and curry bechamel	
<b>CLASSIC FISH &amp; CHIPS</b>	32	<b>LAMB KORMA</b>	28
beer battered hake, chips, mushy peas, house tartare, salad		cumin rice and pappadums	
<b>CHICKEN CLUB SANDWICH</b>	32		
bacon, crisp lettuce, tomato, free range age, avocado, aioli, chips			

### LUNCH SPECIAL

\$25

Rotating daily special  
with Stomping Ground draught (pot) /  
Alexander Hills wine (glass)



Monday to Friday 12pm-4pm

### DINNER SPECIAL

Tuesdays - Steak night  
200g grain-fed Scotch fillet steak with  
herb butter, chips, leaf salad & red  
wine sauce \$29

Wednesdays - Curry night  
Rotating curry & condiments \$26

Tuesday & Wednesday 6pm-9pm

### SCOTCH FILLET

\$32

Scotch Fillet minute steak,  
roast potato, green beans, herb  
butter



+ add garlic prawn surf & turf  
\$12

## TO FINISH

<b>HAZELNUT MOUSSE</b>	18	<b>BRÛLÉE</b>	18
honeycomb, dark chocolate and salted praline		passionfruit brûlée, almond shortbread	
<b>DARK CHOCOLATE FONDANT</b>	20	<b>CHEESE SELECTION</b>	34
preserved cherries in kirsch and sour cream ice-cream (baked to order)		Three cheeses from our region, carrot marmalade, fresh honeycomb, muscatels and crackers	
<b>SEASONAL TRIFLE</b>	20		
strawberry trifle, sherry-soaked vanilla sponge, white chocolate and chamomile custard			