

EST. 1914
PUBLISHERS
Hotel

~ Salads ~

Roasted Beetroot Salad <i>with rocket, red onions, walnuts, and goat cheese</i>	16
Asian Grilled Beef Salad <i>with mango, kohlrabi, edamame, mint, chilli, lime and coriander</i>	18
Grilled Salad <i>of capsicums, eggplant, mushrooms, leeks and asparagus served with romesco sauce</i>	18
Chorizo and Potato Salad <i>with red onion, herbs and house-made aioli</i>	16

~ Entrees ~

Lightly Battered Zucchini Flowers <i>stuffed with ricotta, spinach and served romesco sauce</i>	16
Twice cooked Pork Belly <i>with apple and fennel slaw and caramelised onions</i>	16
Caramelized Scallops and Black Sausage <i>with crispy jamon serrano on spicy roasted pumpkin puree</i>	18
Tuna Ceviche <i>citrus cured tuna with shallots, radish, coriander, and chilli</i>	14

~ To Share ~

Grilled Seafood Platter <i>with polenta chips and romesco sauce</i>	30
Publishers Board <i>the chef's choice of cured meats served with marinated olives and cornichons</i>	25
Cheese Board <i>selection of cheeses with quince paste, dried fruits, nuts, bread crisps and lavosh</i>	25

EST. 1914
PUBLISHERS
Hotel

~ Mains ~

Seared Scallops and Prawns <i>with salsa verde and crispy polenta</i>	25
Slow Cooked Goat Ragu <i>with fresh pappardelle pasta, and topped with freshly grated aged sheep's milk cheese</i>	24
Rabbit Lasagne <i>with fresh garden salad</i>	22
House-made Corned Beef <i>pickled cabbage, and potatoes served in a buttery broth</i>	22
Mushroom and Truffle Risotto <i>cooked in red wine and finished off with freshly grated sheep's milk cheese</i>	22
Sous Vide Rosemary Chicken <i>with potato mash and green beans</i>	23
Steak <i>with red wine jus, turnip puree, and green beans</i>	
<i>New York Strip 400 grams</i>	35
<i>Flat Iron Steak 300 grams</i>	25
Fish of the Day <i>ask your server what the Catch of the Day is</i>	POA
Sides	10
<i>Herb and Spice Hand Cut Chips</i>	
<i>Mash Potato</i>	
<i>Green Beans</i>	
<i>Garden Salad</i>	

Chef Jose Miguel's Selection to Share \$40pp (minimum 6 persons)