



ROULETTES
tavern

RESTAURANT
Mencia

Starters

Continental Loaf (V)	
warm ciabatta roll w/ olive oil & balsamic vinegar	6
Garlic Bread (V)	
toasted ciabatta roll w/ housemade garlic butter	7
Bruschetta	
Tomato (V) roma tomatoes, bocconcini & basil	10
Prosciutto with rocket & grana padano	11
Combo one slice of each	11
Soup of the Day	
made fresh daily, see staff for details	8
Housemade Samosas (V)	
served with mango chutney	9
Risotto Balls (V)	
roasted pumpkin & spinach	10
Oysters (GFO)	
natural or kilpatrick	3.5 each

Salads

- Salmon Poke Bowl (GF)**
atlantic salmon, pickled cucumber, red cabbage, avocado,
soy beans, sushi rice with sesame oil dressing
Ready for you to mix... 27
- Korean Tofu Bowl (V)**
soy marinated tofu, kimchi, pickled vegetables,
cucumber, avocado
Ready for you to mix... 18
- Peppered Sirloin (GF)**
with white bean puree, and tomato &
asparagus salsa 24
- Deconstructed Chicken Yiros**
marinated chicken breast, lettuce, tabouli,
tzatziki, guacamole & pita 20

Mains

Char Siu Stirfry (VO) choice of pork or tofu marinated in a chinese bbq sauce, with asian vegetables & hokkien noodles	24
Dukkah Crusted Salmon (GFO) pan-fried with corn mash & buttered green beans	28
Seafood Cioppino (GFO) seafood medley pan-fried in a fennel, capsicum, leek & napoletana sauce served with grilled ciabatta	34
Chicken Philly (GFO) baked breast filled with philadelphia cheese, pesto & sundried tomato, wrapped in prosciutto on sweet potato mash with garlic cream sauce	26
Lamb Shank slow braised with fennel, mashed potato & mint pesto	32
Ricotta Frittata (VO) ricotta & parmesan frittata with smoked vegetables, sweet potato fries and basil pesto	20

Pies & Pasta

Beef & Guinness Pie served with chips	22
Chicken, Leek & Mushroom Pie served with chips	22
Penne Boscaiola (VO) sauteed bacon, mushroom, onion & peas in a creamy garlic sauce	21
Seafood Linguine seafood medley pan-fried with garlic, olive oil, lemon juice, white wine & parsley	28
Lasagne traditional meat lasagne	20
Mushroom Risotto (VF) assortment of mushrooms, garlic, white wine, olive oil, topped with shaved macadamia	22

From the grill

300g Rump Steak (GFO) chargrilled with chips	30
400g Porterhouse (GFO) chargrilled with chips	37
250g Fillet Mignon (GFO) char-grilled prime eye fillet wrapped in bacon with mash	35

Sauces & Gravy

Mushroom, Pepper, Diane, or Traditional	3
Seafood	7

Sides

Steamed Greens (GFO)	5
Roast Vegetable Medley (V, GFO)	5
Garden Salad (V)	5
Fries (V)	7
Wedges (V)	10
Sweet Potato Fries (V)	9

Pub Grub

Salt & Pepper Squid

with our famous candied beetroot glaze,
chilli oil & chips 24

Fish & Chips

grilled, crumbed or battered garfish with
chips & tartare sauce 22

Butter Chicken

with jasmine rice & pappadums 24

Beef Burger

lettuce, tomato, bacon, beetroot, egg,
tomato relish & fries 22

Club Sandwich

triple layer with grilled chicken, bacon, lettuce
tomato, aioli & fries 18

Haloumi Burger (VO)

brioche bun, chargrilled haloumi & vegetables, rocket,
chutney and fries 20

Fishermans Basket

battered garfish, crumbed prawns, salt & pepper
squid & chips 27

Schnitzel

choice of chicken or beef with chips 22

Sauces & Toppings

Mushroom, Pepper, Diane or Traditional	3
Parmigiana or Hawaiian	4
Seafood	7

VO = Vegetarian Optional, GFO = Gluten Free Optional

Small Serves & Kids Meals

Salt & Pepper Squid

with our famous candied beetroot glaze, chilli oil & chips

15

Schnitzel

choice of chicken or beef with chips

14

Fish & Chips

grilled, crumbed or battered garfish with chips & tartare sauce

15

Lasagne

traditional meat lasagne

14

Nuggets & Chips

crumbed chicken wedges with chips & tomato sauce

10

Pizza

ham & cheese

10

Desserts

Chocolate Brownie		
with candied ginger, coconut & vanilla ice cream		10
Baked Lemon & Lime Tart		
with limoncello syrup		12
Roulettes Mess (GFO)		
meringue, rhubarb, white chocolate & whipped cream		12
SA Cheese Plate		
with a selection of dried & fresh fruits, crackers		15
White Chocolate Mousse		
with raspberry compote		10
Affogato		
ice-cream, shot of frangelico & espresso coffee		15
Mango Sorbet (DF)		
2 scoops with a mint garnish		9
Ice Cream Sundae		
vanilla ice-cream with choice of chocolate,	1 scoop	3
caramel or strawberry topping	2 scoop	5
	3 scoop	7
Tea		
selection of black, green and herbal teas	4	
Coffee		
cappuccino, latte, short black, macchiato, flat white or long black	4	
Hot Chocolate		
served with a marshmallow	4	

GFO = Gluten Free Optional, DF = Dairy Free