

## Breads

<b>TRADITIONAL GARLIC BREAD</b> French baguette smothered in garlic butter, grilled and finished with fresh herbs	<b>\$4.95</b>
<b>CHEESY BACON GARLIC BREAD</b> French baguette smothered in garlic butter, topped with smokey bacon lardons, cheese and finished with fresh herbs	<b>\$7.95</b>

## Entrees

<b>CHICKEN WINGETTES (10)</b> Crispy fried chicken wingettes dusted in Jamaican jerk seasoning served with roasted garlic aioli and lemon	<b>\$10.95</b>
<b>CREAMY GARLIC PRAWNS</b> Six prawns flambéed with brandy and finished with a garlic cream sauce served with fragrant steamed rice	<b>\$13.95</b>
<b>UPGRADE TO A MAIN SIZE (12 PRAWNS)</b>	<b>\$27.95</b>
<b>NATURAL OYSTERS</b> Pacific plate oysters served with fresh lemon	4   <b>\$9.95</b> 8   <b>\$17.95</b>
<b>KILPATRICK OYSTERS</b> Pacific plate oysters topped with traditional Kilpatrick mix, grilled and served with fresh lemon	4   <b>\$11.95</b> 8   <b>\$21.95</b>

## 11" Pizzas

<b>MARGHERITA</b> Sliced vine tomatoes, buffalo mozzarella on a Napoli base topped with fresh herbs and a pesto aioli drizzle (V)	<b>\$18.95</b>
<b>HAWAIIAN</b> Applewood smoked ham, golden pineapple chunks and golden mozzarella cheese on a Napoli base	<b>\$20.95</b>
<b>NEW YORK PEPPERONI</b> Fiery pepperoni slices and golden mozzarella cheese on a Napoli base	<b>\$20.95</b>
<b>CHICKEN AND CAMEMBERT</b> Seasoned chicken breast, cherry tomatoes, baby spinach, creamy camembert on a Napoli base with hollandaise drizzle	<b>\$23.95</b>
<b>CLASSIC MEATLOVERS</b> Smoked ham, rasher bacon, ground beef, pulled pork, salami and mozzarella on a BBQ sauce base topped with an roasted aioli drizzle	<b>\$24.95</b>

## RT'S Classics

<b>THAI BEEF SALAD</b> 120g char-grilled rib fillet, mixed leaves, red onion, cherry tomatoes, cucumber, Thai dressing and fresh coriander and mint	<b>\$20.95</b>
<b>GOLDEN CHICKEN SCHNITZEL</b> Panko crumbed chicken schnitzel served with steakhouse chips, salad and house gravy	<b>\$21.95</b>
<b>GOURMET STEAK SANDWICH</b> 120g char-grilled rib fillet, bacon rashers, mixed lettuce, South Cape double brie, sweet chilli jam and house roasted garlic aioli on a toasted Turkish bread, served with golden steakhouse chips	<b>\$21.95</b>
<b>GNOCCI NAPOLETANA (V)</b> Gnocchi pillows sautéed with spinach and cherry tomatoes coated in our house Napoli sauce topped with shaved parmesan.	<b>\$22.95</b>
<b>- ADD SLICED CHICKEN BREAST</b>	<b>\$4.95</b>
<b>CHICKEN PARMIGIANA</b> Golden crumbed chicken schnitzel topped with house Napoli sauce, Applewood smoked ham and golden mozzarella served with steakhouse chips, salad and roasted garlic aioli	<b>\$25.95</b>
<b>MASSAMAN LAMB SHANK</b> Saltbush lamb shank cooked in a rich massaman coconut curry with root vegetables on a bed of fragrant steamed rice	<b>\$26.95</b>
<b>CHICKEN BACON AND AVOCADO</b> Grilled chicken breast topped with grilled bacon, avocado and hollandaise served on creamy mash	<b>\$27.95</b>
<b>MEATLOVER'S PARMIGIANA</b> Golden crumbed chicken schnitzel topped with smoky BBQ sauce, smoked ham, rasher bacon, ground beef, pulled pork, salami and golden mozzarella served with steakhouse chips, salad and roasted garlic aioli	<b>\$27.95</b>
<b>CHINESE 5 SPICE PORK BELLY</b> Slow braised master stock pork belly served with fragrant steamed rice, asparagus, sweet teriyaki glaze and fried lotus root	<b>\$27.95</b>
<b>BBQ GLAZED PORK RIBS</b> Full rack of Char Siu BBQ glazed pork ribs served with steakhouse chips and roasted garlic aioli	<b>\$32.95</b>

## From the Trawler

<b>CHILLI PRAWN AND BASIL FETTUCINE</b> Succulent prawns sautéed with garlic, cherry tomatoes, basil, spinach and a touch of chilli through al dente fettucine pasta, finished with shaved parmesan	<b>\$25.95</b>
Vegetarian option (V)	<b>\$20.95</b>
<b>CRISPY SKIN BARRAMUNDI</b> Crispy skin barramundi served with potato lyonnaise, buttery asparagus spears, lime marmalade and caper salsa	<b>\$28.95</b>
<b>OCEAN FEAST</b> Mornay Moreton Bay bug, battered fish, crumbed calamari, prawn cutlet and scallop served with steakhouse chips, salad, house tartare sauce and lemon wedge	<b>\$28.95</b>
<b>TASMANIAN SALMON FILLET</b> Grilled salmon fillet served with fluffy mashed potatoes, buttery asparagus spears and rich creamy leek sauce	<b>\$28.95</b>
<b>MORNAY MORETON BAY BUGS</b> Moreton Bay bugs topped with a mornay style sauce finished under the grill served with steakhouse chips, roasted garlic aioli and fresh lemon	<b>\$29.95</b>

## For the Carnivore in You

All steaks are cooked on the char-grill and are accompanied with your choice of sauce and either steakhouse chips or creamy mash.

<b>250G WAGYU MARBLE 5+ RUMP</b> This robust cut is 200 day grain-fed to achieve a premium marble throughout that just dissolves on the tongue. The most flavoursome cut, a must try!	<b>\$28.95</b>
<b>300G RIB FILLET</b> This 100 day pasture fed Diamantina delivers a full-bodied, succulent cut of meat with high fat content that just melts in the mouth.	<b>\$31.95</b>
<b>400G T-BONE</b> From the Mary Valley region, this cut offers two famous steaks rolled in to one, the eye fillet and the loin, whilst still being attached to the bone to lock in all the juices with unbelievable texture.	<b>\$32.95</b>
<b>250G EYE FILLET</b> The "Rolls Royce" cut of meat with exceptional tenderness and added flavour with a touch of marbling after 100 days pasture	<b>\$33.95</b>
<b>SURF 'N' TURF</b> A combination of our 250g marble score 5+ wagyu rump and two salt and pepper prawn skewers, creamy mashed potatoes and herb and garlic butter	<b>\$34.95</b>
<b>RIBS 'N' RUMP</b> A combination of our 250g marble score 5+ wagyu rump and 1/2 a rack of our Char Siu BBQ glazed pork ribs served with steakhouse chips and your choice of sauce	<b>\$35.95</b>

<b>TOPPERS</b>		<b>SIDES</b>	
Salt and pepper prawn skewers	<b>\$7.95</b>	Steakhouse chips	<b>\$4.95</b>
Garlic prawns	<b>\$7.95</b>	Creamy Mash	<b>\$4.95</b>
BBQ Glazed pork ribs	<b>\$7.95</b>	Sweet Potato Wedges	<b>\$4.95</b>
Mornay Moreton bay bug	<b>\$7.95</b>		
3 natural oysters	<b>\$7.95</b>		
3 Kilpatrick oysters	<b>\$7.95</b>		

<b>SAUCES</b>	
Creamy mushroom   Green peppercorn   Diane   House gravy Sweet chilli jam   Roasted garlic aioli	



Natural Oysters



BBQ Meatlovers



Chicken Parmigiana



Ribs and Rumps



Ocean Feast

# Runicorn Tavern

Lunch: Monday - Friday 11.30am - 2.00pm | Saturday - Sunday 11.30am - 2.30pm  
Dinner: Sunday - Thursday 5.30pm - 8.30pm | Friday - Saturday 5.30pm - 9.00pm



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