

runcorn tavern

COOK & CHOOK MENU

STARTERS

Creamy Butternut Pumpkin Soup (GF)	\$9
house made served with half a garlic bread and parmesan cheese	
Tumeric & Beer Battered Onion Rings (V) (DF)	\$8
freshly battered served with sweet chilli aioli	
Garlic Bread (V)	\$5
+ cheese	\$2
+ bacon	\$2
Lemon Myrtle Calamari (GF) (DF)	\$12
served with lime, house aioli and rocket	
Signature Chicken Wings	\$11
garlic parmesan butter, buffalo aioli and chives	

LUNCH

Roast of the Day (GFA)	\$12.50
slow cooked tender roast, rustic roasted vegetables, honey carrots, buttered peas, Yorkshire pudding and house gravy	
200g Rump Steak (GFA)	\$12.50
local QLD rump steak with tossed salad, steakhouse chips and gravy	
Beer Battered Barramundi	\$12.50
crispy barramundi with tossed salad, steakhouse chips, tartare sauce	
Housemade Butter Chicken Curry (GF)	\$12.50
house made authentic butter chicken curry served on a bed of rice	

KIDS MEALS

includes complimentary soft drink & ice cream

Chicken Nuggets & Chips	\$9
Mini Parmigian & Chips	\$9
Fish & Chips	\$9
Steak & Chips	\$9

PARMIGIANAS

All served with steakhouse chips & tossed salad

Chicken Schnitzel	\$18
fresh lemon and house gravy	
Original Parmigian	\$22
house Napoli, champagne ham, and cheese mix	
Queenslander	\$22
ham, pineapple, Napoli sauce and cheese mix	
Garlic Prawns	\$23
creamy garlic prawns	
Hangover	\$23
chipotle sauce, champagne ham, bacon rasher, slow roasted beef and cheese mix	

STEAKS

char grilled, cooked to your liking and served with idaho potato or steakhouse chips, tossed salad and your choice of sauce

300g Rump (GFA)	\$24.13
local QLD MSA finished on 80 Day + Grain Fed	
300g Rib Fillet (GFA)	\$33.69
GRANDCHESTER (Mort & Co) MSA MARBLED ANGUS 150-200 Day Grain Fed	

TOPPERS

Lemon Myrtle Calamari	\$7
Signature Wings (4)	\$6
Creamy Garlic Prawns (4)	\$8
Battered Onion Rings (4)	\$5



CLASSICS

Steak Sandwich	\$18
rib fillet steak, bacon, lettuce, tomato, beetroot, American cheese, caramelised onions, BBQ sauce on Turkish bread with steakhouse chips and house aioli	
Honey Roast Pumpkin Salad (V) (GF)	\$16
honey roasted pumpkin, mixed lettuce, Spanish onion, parmesan pine nuts and a balsamic glaze	
+ chicken	\$4
+ calamari	\$4
Crispy Skin Salmon (GF)	\$26
with rustic roast vegetables, caramelised lemon and hollandaise	
Creamy Garlic Prawns (GF)	\$25
king prawns, house garlic cream sauce on a bed of rice	
Beef Cheek & Guinness Pie	\$21
slow cooked beef cheek in a rich Guinness sauce topped with puff pastry served with creamy mash and seasonal vegetables	
Chicken Breast Supreme	\$25
served with mashed potato, creamy wild mushroom sauce, bacon and avocado	

SIDES

Steakhouse Chips	\$5
Creamy Mash	\$5
Steamed Vegetables	\$5
House Salad	\$3
Bacon & Sour Cream Loaded Idaho Potato	\$3

SAUCES

House Gravy (GF)
Diane (GF)
Creamy Mushroom (GF)
Pepper (GF)
Creamy Garlic (GF)
Hollandaise (GF)

GFA - GLUTEN FREE AVAILABLE
GF - GLUTEN FREE
V - VEGETERIAN
DF - DAIRY FREE