

SHARED STARTERS

woodfired garlic bread (v)	4
freshly shucked oyster, dill pickle mignonette (gf)	4
sweetcorn fritters, green garlic aioli, roasted yeast (v)	6
marinated mt zero olives, lemon, rosemary, garlic (vg)	8
southern fried chicken wings, curry leaf mayo, pickled beans	12
serrano ham, rock melon, native pepper, nasturtium (gf, df)	16
burrata, heirloom tomato, oregano, arbequina olive oil (v, gf)	16
kingfish carpaccio, preserved lemon, cultured cream, watercress (gf)	19
salt and pepper squid, aioli, basil, lemon	20

MAINS

crab spaghetti 'en papiote', tomato, chilli, garlic, parsley (df)	26
wood fired market fish, potato, burnt spring onion, bronze fennel, lemon (gf, df)	28
coal roasted wagyu rump cap, smoked beef fat vinaigrette, broadleaf rocket, fries (gfo, df)	30
slow roasted lamb shoulder, sweet potato molasses, peanut, sweet potato leaves (gf)	32

SIDES

fries, old bay, aioli (v)	8
baby gem salad, maple vinaigrette, sunflower seeds (vg)	7
roasted pumpkin, yoghurt, café de paris butter, fried curry leaves (v)	8
grilled summer greens, nduja x.o, toasted almond (gf, df)	8

CLASSICS – served with fries and coleslaw

chicken schnitzel	21
chicken parmigiana	25
beer battered fish (df)	24
250g grass fed sirloin (gf, df)	26

SAUCES

café de paris butter (gf), black pepper gravy (gf), chimichurri (vg)	3
harissa (vg), mustards (vg)	2

BURGERS – served with fries

wagyu pastrami roll, sauerkraut, provolone, black pepper gravy	19
fried chicken burger, shaved cabbage, mustard and star anise sauce, jalapeno	20
the prince cheeseburger, tomato, lettuce, pickles, mustard, ketchup, onion	20

SALADS

fried cauliflower, smoked yoghurt, pomegranate, mint, pinenuts (gf, v)	15
marinated zucchini, broccoli, black barley, almond cream, rocket, dill (gfo, vg)	17
<i>add poached chicken breast or lamb shoulder + 5 / add avocado + 3</i>	

DESSERT

vanilla pannacotta, blood orange granita (v, gf)	12
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CHEESE 10 EA – served with accompaniments

dellendale raclette, semi-hard monte rosso, washed rind barry Charlton, buffalo brie monte rosso, washed rind selection of three	24
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KITCHEN OPENING HOURS
Mon – Thurs 12–3pm | 5–9pm
Fri – Sun 12–10pm

THE PRINCE CONSORT

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WOODFIRED PIZZA

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gluten free base 3

RED

MARGHERITA (v) <i>tomato, basil, mozzarella, pecorino</i>	19
MUSHROOM (v) <i>shaved button mushrooms, tomato, watercress, mozzarella, pecorino</i>	22
PEPPERONI <i>hot pepperoni, tomato, mozzarella, oregano, calabrian chili</i>	22
HAWAIIAN <i>double smoked ham, tomato, mozzarella, caramelized pineapple, oregano</i>	22

WHITE

ZUCCHINI (v) <i>stems and flowers, lemon, stracciatella, fennel pollen</i>	22
QUATTRO FORMAGGI (v) <i>mozzarella, gorgonzola, stracciatella, grana padano, spring onion, celery</i>	23
SWEET CHEEKS <i>cured pork cheek, ricotta, leatherwood honey, pecorino, black pepper</i>	24

WHO'S THE NAUGHTIEST IN THE NAUGHTY CORNER?!

Follow @theprincebris and upload a photo of you and your mates having a laugh in our Naughty Corner to WIN a **\$100 voucher!*** Winner announced on the last Friday of every month!

*T&Cs apply

