

THE MINERS REST KALGOORLIE

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SMALLS/SHARES

GARLIC AND HERB CIABATTA BREAD (VO) • \$10

ADD CHEESE \$2

CHEESY PIZZA (VO) • \$15

tomato based pizza with mixed
cheese topping

BOWL OF CHIPS (VO) • \$9

beer battered potato chips served with gravy

WEDGES (VO) • \$10

potato wedges served with sweet chilli and
sour cream

ONION RINGS (VO) • \$12

battered onion rings served with siracha
mayo

SWEET POTATO SPEARS (VO) • \$12

sweet potato spears served with aioli

HALLOUMI FRIES (VO) • \$14

crumbed halloumi fries served with tomato
relish and aioli

PRAWN GYOZAS • \$14

deep fried prawn gyozas served with chilli-
soy lemon dipping sauce

LEMON PEPPER CALAMARI • \$16

strips of calamari coated in salt and pepper
seasoning served on a mixed leaf salad
with beetroot, aioli and lemon wedge

KOREAN FRIED CHICKEN • \$16

chicken pieces coated in chilli paste and
honey with pickled onion and cucumber salad,
roasted sesame and siracha mayo

CRUNCHY WINGS • \$16

spicy chicken wings served with siracha
mayo and blue cheese dipping sauce

SIZZLING GARLIC PRAWNS • \$18

classic creamy garlic prawns served with
jasmine rice on a sizzling plate

TACOS (3) (VO) • \$19

your choice of fajita seasoned chicken, grilled
snapper or mexican style baked cauliflower
served with slaw, tomato, coriander salsa and
chipotle aioli

(VO) Vegetarian Option Available

(VGO) Vegan Option Available

(GFO) Gluten Free Option Available

MAINS

CRISPY PORK BELLY • \$34

twice cooked pork belly served with bok choy, rice
and sticky soy sauce

BBQ PORK RIBS • \$36

crusted rack of pork ribs coated in a bourbon whiskey
BBQ sauce served with crunchy sweet potato spears,
char-grilled buttered corn and coleslaw

NASI GORENG (VO) (GFO) • \$23

stir-fried rice with onion, garlic, chilli, carrot, peas,
bean shoots and sweet soy sauce topped with fried
egg **ADD SATAY CHICKEN SKEWERS • \$4**

CHILLI SEAFOOD LINGUINE • \$32

prawns, scallops, squid, chilli, garlic, spinach,
cherry tomato and linguine tossed in evo with garlic
bread

CHICKEN LINGUINE CARBONARA • \$28

grilled chicken, bacon, onion, mushroom and linguine
tossed in a creamy carbonara sauce with garlic bread

SALMON FILLET • \$38

broiled salmon fillet topped with citrus lemon and
capers served with avocado and crunchy sweet potato
spears

GARLIC PRAWNS • \$30

classic creamy garlic prawns served with jasmine
rice on a sizzling plate

PUB FAVOURITES

SERVED WITH CHIPS AND SALAD

CHICKEN SCHNITZEL • \$26

crumbed chicken breast fillet served with your
choice of sauce

MUSHROOM, PEPPER, GRAVY, DIANNE OR CREAMY GARLIC

CHICKEN PARMIGIANA • \$28

crumbed chicken breast fillet topped with napoli
sauce and cheese **ADD HAM \$2**

FISH AND CHIPS • \$30

beer battered snapper served with lemon wedge
and tartare sauce

Allergies: Please be aware that all care is taken when catering for special dietary requirements. It must be noted that we are not a gluten free venue and while we do offer gluten free options, there is a possibility of cross contamination in the kitchen.

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FROM THE GRILL

PORTERHOUSE 250G \$36

SCOTCH FILLET 300G \$38

T-BONE 400G \$40

cooked to your liking served with chips and salad and your choice of sauce

*MUSHROOM, PEPPER, GRAVY, DIANE OR CREAMY GARLIC
ADDITIONAL SAUCE \$1 EACH*

ADD

EGG \$3

LEMON PEPPER CALAMARI \$6

CREAMY GARLIC PRAWNS \$7

SALADS/BOWLS

CAESAR SALAD (GFO) • \$19

baby cos lettuce, streaky bacon, free range poached egg, croutons, shaved parmesan and caesar dressing

VIETNAMESE SALAD (GFO, VO, VGO) • \$20

cabbage, cucumber, shredded carrot, capsicum, chopped peanuts, fresh mint and Vietnamese dressing

VEGETARIAN POKE BOWL (VGO) • \$20

avocado, rice, beetroot and ginger sauerkraut, sliced radish, cucumber, corn, sesame seeds and sweet soy sauce

ADD

LEMON PEPPER CALAMARI \$6

GRILLED CHICKEN \$8

SEARED TUNA \$9

LEMON PEPPER CALAMARI • \$26

strips of calamari coated in salt and pepper seasoning served on a mixed leaf salad with beetroot and aioli

SIDES

GARDEN SALAD \$6

BEER BATTERED CHIPS \$6

ONION RINGS \$6

WEDGES \$7

MASH \$7

SWEET POTATO SPEARS \$7

SEASONAL STEAMED GREENS \$8

CHARGRILLED CORN \$9

PIZZA AND BURGERS

MARGHERITA PIZZA (VO) • \$24

napoli sauce, mozzarella cheese, ripened tomatoes and basil

VEGETARIAN PIZZA (VO) • \$25

napoli sauce, slow roasted cherry tomatoes, mushrooms, artichokes, spanish onion, black olives, chilli, mozzarella cheese and basil

BBQ CHICKEN PIZZA • \$26

chicken, onion, mushroom, mozzarella cheese and bbq sauce

GARLIC PRAWN PIZZA • \$27

garlic sauce, prawns, sliced tomato, capers, cracked black pepper, mozzarella cheese and baby spinach

KOREAN CHICKEN BURGER • \$23

chicken pieces coated in chilli paste and honey in a milk bun with pickled onion and cucumber salad, roasted sesame and siracha mayo served with chips and onion rings

WAGYU CHEESEBURGER • \$24

wagyu beef patty, pickles, american cheese, relish and aioli in a milk bun served with chips and onion rings

STEAK SANDWICH • \$24

steak fillet, american cheese, lettuce, tomato, aioli, fruit chutney and tomato relish on Turkish bread served with chips and onion rings

ADD

BEETROOT \$1

GRILLED PINEAPPLE \$2 BACON \$3

EGG \$3 AVOCADO \$4

DESSERTS

\$9.50 each

served with whipped cream and strawberries

CHOCOLATE MUDCAKE

CLASSIC PAVLOVA

STICKY DATE PUDDING

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