

Starters

- Fresh baked loaf** (serves 2) warm crusty loaf served with a duo of compound butter **V** \$10
- Garlic bread** (Gluten free option available **G.F** +\$3) **V** \$10
- Bowl of sweet potato Chips** served with sour cream and sweet chilli sauce **G.F, V** \$16
- Bowl of Chips** served with aioli **V** \$12
- House Dips** A selection of fresh, house made dips (3) served with toasted Turkish bread. \$18
- Extra bread \$6
- Ribs & Wings** Carmel's signature salt & pepper wings & our American Pork ribs slow cooked in a BBQ sauce served with sweet chilli hollandaise sauce. \$19
- Onion Rings** dipped in our special home-made batter, served with sweet chilli hollandaise sauce \$12
- Salt & Pepper chilli squid** salt & pepper squid tossed with chilli, spring onion, garlic & ginger \$17
- Carmel's Tapas Selection** (serves 2) salt & pepper squid, chargrilled chicken tenders, camembert cheese, smoked salmon with aioli & grilled chorizo served with sweet chilli. \$27
- Additional person \$13 extra (p/p)



Bruschetta

Add avocado \$4 **Gluten free** option available \$3

- Tomato Bruschetta** Toasted bread topped with basil pesto, fresh tomato mixed with garlic, fresh basil, oregano & olive oil finished with parmesan & balsamic glaze. **V** \$16
- Smoked Salmon Bruschetta** Toasted bread topped with basil pesto, smoked salmon & seeded mustard aioli garnished with capers & Spanish onion. \$19

Please note any changes to the menu may incur a charge

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Salads Add Chips \$5

Falafel salad - Home-made Falafel served on a bed of gourmet lettuce, pickled cucumber, roasted capsicum, tomato & Spanish onion with a side of traditional tahini sauce. **Vegan** \$22

Prawn & avocado salad - Prawns pan seared in fresh ginger and sweet chilli then deglazed with fresh lemon, served on a gourmet salad with avocado, cucumber, tomato, Spanish onion, feta, & orange segments. \$29

Carmel's salmon salad - Oven baked fresh Atlantic salmon (cooked medium), served on a bed of gourmet salad, orange segments, red onion, cucumber & tomato topped with citrus and lime dressing. **G.F** \$33

Crispy chicken & avocado salad - Succulent golden chicken served on a gourmet salad of avocado, cucumber, tomato & Spanish onion topped with a mango & sweet chilli dressing. **G.F** option available \$28

Salt & Pepper squid salad - Tender Australian squid coated in chefs own seasoning with a gourmet salad of cucumber, tomato, Spanish onion, with feta & tartare sauce. \$29

Lamb Salad

Chargrilled Lamb Rump sliced over a gourmet salad of cucumber, tomato, Spanish onion, with feta & Tzatziki. **G.F**

\$33



Schnitzel

Sage & onion crumbed Chicken Breast or Porterhouse schnitzel

Tender Chicken OR Porterhouse schnitzel cooked to perfection, served with chips & gourmet salad or seasonal vegetables & mashed potatoes. \$26

Chicken or Porterhouse parmigiana

Sage and onion crumbed Chicken OR Porterhouse topped with napolitana sauce, ham & melted cheese served with chips & gourmet salad or seasonal vegetables & mashed potatoes. \$29

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Carmel's burger selection

All our burgers are \$26 & are served with chips, onion rings and sweet chilli hollandaise sauce.

The ultimate Carmel's burger

Succulent gourmet Angel Bay Wagyu patty with cheese, bacon, egg, lettuce, tomato & house made onion relish, aioli and BBQ sauce.

Chicken and avocado burger

Golden & lightly spiced chicken tenders with fresh avocado, cheese, lettuce, tomato & seeded mustard aioli. Add bacon \$3

Pulled pork burger

Slow smoked (over red gum) spiced pulled pork, cheese, bacon, lettuce & apple-slaw.

Vegetarian burger *V*

House made patty, cheese, home-made onion relish, cucumber, lettuce, tomato & aioli.

GF Burger bun available for \$3



Seafood

Atlantic Salmon - Crispy Skin Atlantic Salmon cooked to your liking, served with your choice of salad & chips

or Vegetables & mashed potato, topped with hollandaise sauce and garnished with balsamic glaze *GF* \$38

Fish & Chips - Baby barramundi fillet (your choice of beer battered, freshly crumbed or grilled) gourmet

salad, chips & tartare *GF option available* \$29

Seafood Duo - Baby Barramundi fillet (your choice of beer battered, freshly crumbed or grilled), salt & pepper

squid, gourmet salad, chips & tartare \$30

Garlic prawns - Cooked in a creamy garlic sauce served on a bed of Turmeric infused steamed rice & broccolini *GF* \$29

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Carmel's Sensational Steak

Served with your choice of chips & gourmet salad OR vegetables & mashed potato.

MSA Rib Eye 600g \$68

Mayura Station Full blood MSA Grade 9+ Wagyu Rump 400g \$61

200g \$36

MSA minimum 100 day grain fed Scotch Fillet 350g \$51



Mixed Grill 200g Wagyu Rump cooked to your liking served with crispy bacon, fried egg, char-grilled beef sausage & slow roasted tomato **\$49**

We cook our steak:

Blue: Well rested, room temperature centre- 40° to 45°

Rare: Seared & red, warm centre- 45° to 50°

Medium Rare: Light red & warm centre- 55° to 60°

Medium: Warm pink centre- 60° to 65°

Medium well: Slight pink, rested, no blood- 65° to 70°

Well done: Brown centre, cooked through- 70°

PLEASE NOTE: A great Steak is worth the wait, Thank you for your patience!

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Add-ons

Red wine jus G.F	\$4
Green peppercorn G.F	\$4
Creamy mushroom gravy G.F	\$4
Creamy garlic G.F	\$5
Gravy G.F	\$4
Dianne G.F	\$4
Carmel's caramelised onion relish G.F	\$4
Sweet chilli hollandaise dipping sauce	\$4
Garlic Prawn sauce G.F	\$10

Sides

Seasonal mixed vegetables G.F	\$12
Garden salad G.F	\$14
Side salad G.F	\$6
Side chips G.F	\$5
Onion Rings (6)	\$8
Double cooked crispy roast potatoes (Topped with chef's weekly dressing)	\$12

Pasta

Served with parmesan & garlic buttered brioche bun. Your Choice of Penne, Fettuccini or **Gluten Free** Penne available for \$4 extra.

Carbonara - Bacon, spring onion & cracked pepper cooked in a white wine cream sauce. \$23

Con Pollo - Chicken, onion, sundried tomato, & baby spinach cooked in a rosé sauce. \$25

Bolognese - Traditional Bolognese sauce with prime mince cooked slowly in tomato sauce. \$23

Vegetarian V - Medley of selected vegetables cooked with garlic, fresh basil and finished in a Napolitana sauce. \$25

Chilli Spanish Chorizo & bacon - Spicy chorizo, onion, bacon, olives, fresh chilli & baby spinach with a rosé sauce. Choose from Mild/Medium/Hot. \$27

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Favourites

Kansas style slow smoked Pulled Pork - slowly smoked over red gum flame, served with an apple & mixed nut slaw, crispy golden potato topped with spring onion, melted cheese & a buttered brioche roll. \$33

Ribs & Wings Duo - Carmel's signature salt & pepper wings & our slow cooked American Pork ribs served with sweet chilli hollandaise sauce. \$30

Add Chips \$5

Marinated Lamb Rump **G.F** - Cooked medium & served with mashed potato, sautéed seasonal vegetables, red wine Jus, basil pesto, slow cooked tomato & balsamic reduction. \$39

American pork ribs - A rack of succulent pork ribs cooked to perfection in our signature barbeque sauce served with apple & mixed nut slaw & chips. \$40

Carmel's Chicken - Chicken Breast stuffed with spinach, sundried tomato & Mozzarella cheese, served with potato mash, sautéed seasonal vegetables & red wine Jus. \$35



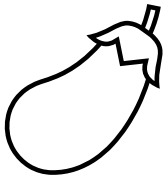
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Vegan Menu



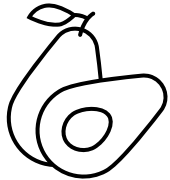
Starters

Bowl of sweet potato Chips – tomato sauce **G.F, V** \$16

Tomato Bruschetta – Gluten Free Toasted bread topped with pesto, fresh

tomato mixed with garlic, fresh basil, oregano & olive oil finished with

Balsamic glaze. **V** \$17



Mains

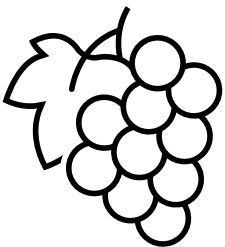
Schnitzel burger - Golden & lightly spiced plant-based schnitzel with lettuce, tomato & Napolitana Sauce. Served with chips, home-made onion rings and tomato sauce. \$27



Schnitzel - Golden & lightly spiced plant-based schnitzel served with gourmet salad & chips. \$27



Falafel salad - Home-made Falafel served on a bed of gourmet lettuce, pickled cucumber, roasted capsicum, tomato & Spanish onion with a side of traditional tahini sauce. \$22



Vegetarian Pasta Medley of selected vegetables cooked with garlic, fresh basil and finished in a Napolitana sauce. \$25

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Carmel's Kid's Menu

All \$12



Chicken breast nuggets

Home-made chicken nuggets with golden chips, salad & tomato sauce



Fish & chips

Battered Flathead fillets with chips, salad & tomato sauce

GF option- Grilled Barramundi fillet.



Carmel's mini cheeseburgers

2 cheeseburgers with lettuce, tomato, chips & tomato sauce



Penne Bolognese

Prime mince & Italian Herbs cooked slowly in tomato sauce. (GF option \$3)



Salt & pepper squid

Salt & pepper squid with chips, salad & tomato sauce



Chicken Schnitzel

With salad, chips & tomato sauce



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