

seniors menu

PUMPKIN & SPINACH SALAD (v) (vgr- vegan cheese \$2.0 extra) (gf) (dfr) Honey & rosemary glazed pumpkin tossed w/ baby spinach, onion, feta, candy walnuts, house dressing & balsamic glaze	\$12.9
ROAST OF THE DAY (gf) See specials board for today's roast. Served w/ roasted chats, seasonal vegetables & gravy	\$13.9
CORNED BEEF (gf) Served w/ chive mash, seasonal vegetables & garlic cream sauce	\$13.9
CHICKEN SCHNITZEL Crumbed chicken breast served w/ chips, house salad & gravy	\$12.9
BEER BATTERED FLAKE (gfr/dfr - grilled w/ veg) Fresh local flake served w/ chips, house salad & tartare sauce	\$12.9
CRUMBED CALAMARI Served w/ chips, house salad & tartare sauce	\$13.9
PENNE CARBONARA Bacon, mushroom, onion & garlic in a white wine cream sauce	\$12.9
LAMB SHANK (gf) Braised in rosemary & red wine jus, served w/ chive mash & seasonal vegetables	\$17.0
BANGERS & MASH (gf) Thick beef sausages served w/ chive mash, seasonal vegetables & onion gravy	\$13.9
TROPICANA PIZZA Tomato base w/ shredded ham, pineapple & mozzarella	\$15.0
CHICKEN PARMA Crumbed chicken breast topped w/ napoli sauce, ham & mozzarella, served w/ chips & house salad	\$13.9
PORTERHOUSE (gfr) Cooked to your liking, served w/ house salad, chips & your choice of sauce	\$17.0
SEAFOOD BASKET Crumbed & deep-fried prawn, scallop, fish, crab & calamari, served w/ chips, house salad & tartare sauce	\$15.9

senior dessert

ALL \$3.5

STICKY DATE PUDDING w/ butterscotch sauce & cream
ICE CREAM w/ topping (chocolate, strawberry or caramel)

- (v) vegetarian (vg) vegan
- (vgr) vegan upon request
- (gf) gluten free
- (gfr) gluten free upon request
- (df) dairy free
- (dfr) dairy free upon request

tuesday night KIDS

1 FREE KID'S MEAL

W/ EVERY MAIN MENU
MEAL ORDERED

{ KIDS' DESSERT NOT INCLUDED }

wednesday night STEAK NIGHT

200G PORTERHOUSE

W/ CHIPS & SALAD - \$18

300G PORTERHOUSE

W/ CHIPS & SALAD - \$26

VEGETABLES - \$3.5 EXTRA

STEAK TOPPERS

CREAMY GARLIC PRAWNS (GF) \$6
BEER BATTERED ONION RINGS (V) \$4
BACON (GF) \$3.0 FRIED EGGS (GF) \$3
CRUMBED CALAMARI RINGS \$5

thursday night PARMA NIGHT

TRADITIONAL PARMA

W/ CHIPS & SALAD - \$15

CHEESY SCHNITZEL

W/ CHIPS, SALAD & GRAVY - \$15

TROPICAL PARMA

W/ CHIPS & SALAD - \$18

VEGETABLES - \$3.5 EXTRA

Also see specials board for tonight's
additional selection

**NB: PROMOTIONAL MEALS NOT
AVAILABLE ON PUBLIC HOLIDAYS**



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rafferty's food

Stay tuned with what's on... www.raffertystavern.com.au 55611 888  

MONDAY - SUNDAY ~ LUNCH 11:30AM - 2:30PM DINNER 5:30PM - 9:00PM

starters

SOUP OF THE DAY (see specials board)	\$8.0
GARLIC COBB LOAF (v) (add cheese \$3 extra)	\$9.5
GARLIC PIZZA (v)	\$12.0
MARGHERITA PIZZA (v) (vgr – vegan cheese \$4 extra) Tomato base w/ roasted cherry tomatoes, fresh basil & mozzarella	\$13.5
CHAR SIU BAO Chinese bbq pork bun (2)	\$13.9
KOREAN BEEF Tender Jaclinton beef wok tossed in korean bbq sauce, served w/ rice	\$15.0
SPANISH POTATO BRAVAS Crispy fried potato w/ charred spanish chorizo & kewpie sriracha mayo, topped w/ corn & mango salsa	\$14.5
VEGETARIAN SPRING ROLLS w/ sweet chilli dipping sauce	\$13.5
FETTUCINE CARBONARA Bacon, mushrooms, onion & garlic in a white wine cream sauce, topped w/ parmesan	\$22.0
	w/ chicken \$25.5
PRAWN & CHORIZO FETTUCINE Prawns, chorizo, chilli, garlic, onion & spinach tossed w/ fettucine in a tomato concasse` sauce	\$25.5
RICOTTA GNOCCHI (gf) House-made ricotta gnocchi tossed in a basil pesto cream sauce w/ chicken, pumpkin, pine nuts, mushrooms & spinach, finished w/ a smothering of parmesan	\$24.5
CANTONESE BEEF Tender Jaclinton beef wok tossed in a rich cantonese bbq sauce, served on an egg & pea fried rice w/ asian greens	\$25.5
STIR-FRY Asian style vegetables tossed w/ sweet chilli & soy sauce, served w/ rice or hokkien noodles	\$24.5
	w/ chicken & cashews \$24.5
NASI GORENG (df) Pork belly, prawns & stir-fried asian veg tossed w/ basmati rice & a chilli & sweet soy sauce, topped w/ a fried egg & fried shallots	\$25.5

plant based

KOREAN BEEF (entrée) (vg) Plant-based beef wok tossed in korean bbq sauce, served w/ rice	\$17.0
CANTONESE BEEF (vg) Plant-based beef wok tossed in a rich cantonese bbq sauce, served on a pea fried rice w/ asian greens	\$27.5
STIR-FRY (vg) Plant-based chicken wok tossed in a sweet chilli & soy sauce w/ asian style vegetables & cashews, served w/ rice	\$26.5
PIZZA (vg) Tomato base w/ fresh basil, capsicum, onion, plant-based chicken & vegan mozzarella	\$22.9
CHICKEN BURGER (v) (vgr) Vegan chicken pattie on a toasted bun w/ lettuce, tomato, cheese & aioli, served w/ a side of chips	\$22.5
CHEESEBURGER (v) (vgr) Plant-based beef pattie on a toasted bun w/ onions, cheddar cheese, american mustard, tomato sauce & aioli, served w/ a side of chips & a dill pickle	\$19.0
PARMA (v) Vegetable schnitzel topped w/ napoli spinach & mozzarella, served w/ chips & salad	\$24.5

(v) vegetarian (vg) vegan (vgr) vegan upon request (gf) gluten free (gfr) gluten free upon request (df) dairy free (dfr) dairy free upon request

salads

GRILLED STONE FRUIT SALAD (v) (gf) Selection of seasonal stone fruit w/ roquette, blue cheese, figs & almonds in a honey & lemon vinaigrette	\$23.5
PUMPKIN & SPINACH SALAD (v) (vgr- vegan cheese \$2.0 extra) (gf) (dfr) Honey & rosemary glazed pumpkin tossed w/ baby spinach, onion, feta, candy walnuts, house dressing & balsamic glaze	\$21.0
SQUID SALAD (gf) (df) Fresh squid tossed w roquette, radish, cherry tomato, citrus segments & pickled shallots w/ a chilli & lime vinaigrette	\$26.5
CAESAR SALAD Cos lettuce, crispy bacon, garlic croutons & parmesan tossed in a traditional caesar dressing, topped w/ a poached egg	\$20.0
	w/ grilled chicken \$23.5

raffs classics

CHICKEN PARMA Crumbed chicken breast topped w/ napoli sauce, ham & mozzarella, served w/ chips & house salad	\$24.5
TROPICAL CHICKEN PARMA Crumbed chicken breast topped w/ napoli sauce, bacon, pineapple & mozzarella, served w/ chips & house salad	\$26.5
CHICKEN SCHNITZEL Crumbed chicken breast served w/ chips, house salad & gravy	\$22.0
CHICKEN KIEV Crumbed chicken breast filled w/ garlic butter, served w/ chips, house salad & hollandaise sauce	\$26.5
BEER BATTERED FLAKE Fresh local flake served w/ chips, house salad & tartare sauce	\$23.0
SEAFOOD PLATTER Fresh local flake, whole king prawns, citrus squid & house-smoked salmon, served w/ chips, house salad & tartare	\$33.5
ROAST OF THE DAY (gf) See specials board for today's roast. Served w/ roasted chats, seasonal vegetables & gravy	\$20.5
LAMB SHANK (gf) Braised in rosemary & red wine jus, served w/ chive mash & seasonal vegetables	1 shank \$21.5 / 2 shanks \$30.0
BANGERS & MASH (gf) Thick beef sausages served w/ chive mash, seasonal vegetables & onion gravy	\$21.5

SOUTHERN CHICKEN BURGER Buttermilk fried chicken in a toasted bun w/ chipotle mayo, maple bacon, lettuce, tomato & cheese, served w/ a side of chips	\$22.5
AMERICAN CHEESEBURGER House-made beef pattie on a toasted bun w/ onions, cheddar cheese, american mustard, tomato sauce & aioli, served w/ a side of chips & a dill pickle	\$17.0
RAFF'S STEAK SANGA Porterhouse steak on a toasted roll w/ onion rings, bacon, egg, cheese, lettuce, tomato, aioli & tomato relish, served w/ a side of chips Add an extra beef pattie or southern chicken tenderloin to your burger for \$5	\$27.0

pizzas

	Gluten free bases available \$4 extra
CHEESE (v) Tomato base w/ feta, parmesan, mozzarella & brie	\$19.9
TROPICANA Tomato base w/ smoked ham, pineapple & mozzarella	\$19.9
EL PASO Tomato base w/ salami, fresh chilli, capsicum, onion & mozzarella	\$19.9
PORK BELLY Bbq hoisin base w/ pork belly, bacon, onion, fresh chilli & mozzarella, topped w/ fried shallots	\$23.9
CHICKEN Tomato base w/ seasoned chicken, onion, bacon & mozzarella	\$22.9
PRAWN Tomato base w/ prawns, chorizo, crispy bacon & mozzarella, topped w/ spring onion	\$25.9

raffs smokehouse

TENDER PRIME CUTS OF BEEF, PORK, LAMB, CHICKEN & SEAFOOD FRESH FROM THE SMOKER

Selection of meats change weekly **{SEE SPECIALS BOARD}**

AVAILABLE Thursday, Friday & Saturday nights only until sold out so book early & get in quick.

from the paddock

CAJUN CHICKEN BREAST (gf) Cajun marinated chicken breast cooked sous vide & finished on the char-grill, served w/ smoky cream corn, crispy potato bites & a crumbed brie & jalapeno popper, finished w/ citrus aioli	\$30.5
OPEN LAMB SOUVLAKI (gf) Dukkah crusted lamb fillets on a greek salad w/ charred flat bread & garlic yoghurt	\$29.0
HAWAIIAN PORK BELLY (gf) Slow braised otway pork belly served on a charred mango, pineapple & roquette salad w/ citrus dressing	\$32.9
MIXED GRILL Porterhouse steak w/ Jaclinton beef sausage, house-cured maple bacon, grilled chicken tender, beer battered onion rings, fried egg, chips & smoky bbq sauce	\$37.5
DUCK BREAST Orange glazed duck breast w/ a warm roasted beets, crisp leafy greens, danish feta, prosciutto & walnut salad w/ pomegranate molasses dressing	\$34.5
400G RIB EYE (gfr) Char-grilled to your liking, served w/ house salad, chips & your choice of sauce	\$39.5
300G PORTERHOUSE (gfr) Char-grilled to your liking, served w/ house salad, chips & your choice of sauce	\$34.5

steak toppers

GARLIC PRAWNS (4) (gf)	\$6.0
BEER BATTERED ONION RINGS	\$4.0

sauces

Gravy (gf) / Creamy Garlic (gf) / Diane (gf)
Garlic Butter (gf) / Mushroom (gf) / Peppercorn (gf)

sides

HOUSE BATTERED ONION RINGS (v)	\$8.0
SWEET POTATO CHIPS (v) w/ aioli	\$8.0
HOUSE SALAD (v) (gf) w/ dressing	\$6.0
BOWL OF CHIPS (v) w/ aioli	\$8.0
SEASONAL VEGETABLES (v) (gf)	\$6.0
CAJUN WEDGES (v) w/ sour cream & sweet chilli	\$8.0

NB: Please allow up to 40 minutes cooking time for a well done steak
NB: Promotional meals not available on public holidays
NB: \$2 surcharge applies to all meals on public holidays

desserts

RAFFS STICKY DATE PUDDING w/ butterscotch sauce & cream	\$9.0
DESSERT OF THE WEEK Refer to the specials board	\$9.0

ice cream shop

KIDS ICE CREAM CUP or CONE	\$3.0
ADULT ICE CREAM CUP or CONE	\$6.0

kids menu

{up to 8 years old} \$9.0

CHICKEN NUGGETS w/ chips
BATTERED FISH (gfr/dfr) w/ chips
CHICKEN SCHNITZEL w/ chips
HAWAIIAN PIZZA (gfr – extra \$4) w/ chips
GRILLED CHICKEN (gf) (df) w/ rice & veg
ROAST (gf) (dfr– no gravy) w/ veg
BEEF SAUSAGE (gf) w/ mash & gravy
FETTUCINE BOLOGNAISE (dfr)

junior menu

{9-14 Year Olds} ALL \$11.0

CALAMARI RINGS w/ chips
CHICKEN PARMA w/ chips
100G STEAK (gfr) w/ chips
BBQ CHICKEN PIZZA (gfr – extra \$4) w/ chips
JUNIOR BEEF BURGER chips
JUNIOR VEG BURGER (vg) w/ chips
ROAST (gf) (dfr– no gravy) w/ veg
FETTUCINE CARBONARA

lunch menu

{Available Monday-Friday. Not available on Public Holidays}

AMERICAN CHEESEBURGER House-made beef pattie on a toasted bun w/ onions, pickles, cheddar cheese, american mustard, tomato sauce & aioli, served w/ a side of chips	\$15.9
PUMPKIN & SPINACH SALAD (v) (vgr- vegan cheese \$2.0 extra) (gf) (dfr) Honey & rosemary glazed pumpkin tossed w/ baby spinach, onion, feta, candy walnuts, house dressing & balsamic glaze	\$13.9
ROAST OF THE DAY (gf) See specials board for today's roast. Served w/ roasted chats, seasonal vegetables & gravy	\$14.9
LAMB SHANK (gf) Braised in rosemary & red wine jus, served w/ chive mash & seasonal vegetables	\$17.0
TROPICANA PIZZA Tomato base w/ shredded ham, pineapple & mozzarella	\$15.0
CHICKEN PARMA Crumbed chicken breast topped w/ napoli sauce, ham & mozzarella, served w/ chips & house salad	\$16.5
CHICKEN SCHNITZEL Crumbed chicken breast served w/ chips, house salad & gravy	\$15.0
BEER BATTERED FLAKE Fresh local flake served w/ chips, house salad & tartare sauce	\$13.9
FETTUCINE CARBONARA Bacon, mushrooms, onion & garlic in a white wine cream sauce	\$13.9
	w/ chicken \$16.9
REUBEN SANDWICH Grilled pasta dura roll filled w/ corned beef, swiss cheese, sauerkraut & russian dressing served w/ a side of chips	\$15.9
CUBANO Grilled pasta dura roll filled w/ mexican pork, honey mustard, pickles & gouda cheese in a served w/ a side of chips	\$15.9
BURRITO Mexican rice, black beans & tabbouleh w/ a side of sour cream	\$14.9

rafferty's