

THE PRECINCT HOTEL

COCKTAILS



japanese slipper 22
midori, orange liqueur,
lemon



mojito 22
bacardi rum, lime, mint,
sugar syrup, soda



espresso martini 22
arktika vanilla vodka,
kahlua, cold drip coffee



pornstar martini 22
arktika vanilla vodka,
passionfruit, lemon juice,
prosecco



negroni 24
bombay gin, campari, sweet
vermouth



margarita/spicy 22
cazadores tequila (jalapeno
infused for spicy), orange
liqueur, lime

SMALLER & SHARE

chips 12.5
herb salt, tomato sauce vg gf*

szechuan spiced chips 13
relish mayo v gf*

toasted garlic & herb bread 13
vg | add cheese v 15

prawn and ginger dumplings 19
chilli, spring onion & ponzu sauce

chicken karaage 19
kewpie mayo, coriander gf*

fish tacos 19
red cabbage, charred pineapple
salsa, lime mayo, coriander

lemon pepper calamari 19
spring onion, finger lime mayo gf*,
gfo

nachos 22.5
cheese, salsa, guacamole, sour
cream, jalapenos v gf

crispy cauliflower bites 19
manchurian sauce, crispy curry leaf,
vegan mayo vg gf*

PARMA & BURGERS

precinct beef burger 28
bacon, tomato, cheese, lettuce,
burger sauce & chips

southern fried chicken burger 27
cheddar, spicy slaw, relish mayo &
chips

chicken parma or schnitzel 30
smoked ham, chips, salad

add pepper sauce or gravy 2.5

STEAK

250gms grain-fed sirloin 39

300gms grain-fed scotch fillet 46

sautéed vegetables & mashed
potatoes, pepper sauce or gravy gf

KIDS MENU

available - ask our staff for more info

SIDES

garden salad vg gf 10

sautéed vegetables vg gf 13

mashed potatoes v gf 13

MAINS

grilled barramundi 32
potato pavé, baked broccolini,
béarnaise sauce gf

thai beef & rice noodle salad 32
vietnamese mint, cucumber, cherry
tomatoes, sesame, nam-jim sauce
gf

rolled pork belly 30
apple & walnut stuffing, celeriac
slaw, chilli-caramel sauce gf

singapore noodles 29
prawns, pork, bok choy, carrots,
satay paste, coriander vgo gfo

poké bowl
cucumber, avocado, radish, slaw,
edamame, brown rice, green
goddess dressing

chicken karaage gf* 30
tofu vg gf 26
barramundi gf 33

DESSERTS

apple & rhubarb tart 17
traditional crumble, vanilla bean ice
cream v

berry & mascarpone pavlova 15
kiwi, raspberry coulis v gf

\$8 HAPPY HOUR

WED - FRI | 4PM - 7PM

basic spirits, select tap beer,
house wine

v - vegetarian | vg - vegan | gf - gluten free |

gf* - contains traces of gluten from fryer gfo - gluten free option available | vgo - vegan option available
Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

card payments incur a 1.90% surcharge 15% surcharge applies on public holidays