

# O CARROLLS FREEHOUSE

## Craft beer Specialists

### Sharing Plates/ Entrees

**O'Carroll's Steak Fries \$7.00**  
Add: Crispy bacon and melted cheese \$2.00

**Prawns Skewers**  
Garlic marinated prawn skewers with sweet chili dipping sauce. **\$13.50**

**Tomato Bruschetta**  
Toasted sourdough topped with goats cheese puree, slow roasted tomatoes, basil and extra virgin olive oil **\$11.00**

**Potato wedges**  
Crispy bacon, cheddar cheese, sour cream and ginger sweet chilli **\$11.50**

**Soup of the Day**  
Served with garlic bread **\$10.00**

**Chicken Drumettes**  
Marinated crispy chicken, served with ranch sauce **\$12.50**

**Polenta Chips**  
Twice cooked crispy polenta chips with a seeded mustard dressing **\$12.50**

**Beer Battered Onion Rings**  
Mustard aioli **\$9.00**

**Estofado**  
Spanish stew made with Chorizo, Olives in a rich tomato sauce served with crusty Ciabatta bread **\$14.00**

**Tea Smoked Salmon** (*ideal meal for one or shared*)  
Crusty sour dough, tea smoked salmon, tapenade, lemon cream cheese, lemon relish **\$16.00**

**Smoked Duck** (*ideal meal for one or shared*)  
Crusty sour dough, smoked duck, white bean puree, port wine cheddar, pickled cranberries **\$16.50**

**Manuka Smoked Lamb Fillet** (*ideal meal for one or shared*)  
Crusty sour dough, Manuka smoked lamb, goat cheese puree, baba ganoush marinated olives **\$16.00**

**All items on the menu are made in house**  
**Head Chef – Craig wedd**

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### Mains

#### **BLT**

Sour dough filled with lettuce, our own in house bacon, tomato, seeded mustard dressing,  
(Add char grilled chicken \$4 or avocado \$2) **\$10.50**

#### **Pork Sandwich**

Slow cooked pork with an apple slaw in a country sourdough lightly toasted **\$10.00**

#### **Ruben Sandwich**

Home cooked corned beef with sauerkraut, Swiss cheese, gherkin, english mustard in a lightly  
toasted country sourdough **\$10.00**

#### **Tea Smoked Salmon** (*ideal meal for one or shared*)

Crusty sour dough, tea smoked salmon, tapenade, lemon cream cheese, lemon relish **\$16.00**

#### **Smoked Duck** (*ideal meal for one or shared*)

Crusty sour dough, smoked duck, white bean puree, port wine cheddar, pickled cranberries **\$16.50**

#### **Manuka Smoked Lamb Fillet** (*ideal meal for one or shared*)

Crusty sour dough, Manuka smoked lamb, goat cheese puree, baba ganoush marinated olives **\$16.00**

#### **Bacon and Eggs**

Our own in house Bacon cooked just how you like it and two poached free range eggs served  
with toasted sour dough **\$15.50**

#### **A Pie and a Pint**

Pie of the day freshly baked served with a pint of your choice **\$15.50**

#### **Chicken Salad**

Chicken tenderloins tossed in spices, rocket leaves, roasted red peppers, semi dried tomatoes,  
feta cheese and cucumber mint yoghurt. **\$17.50**

#### **Smoked Lamb Salad**

Manuka smoked lamb back strap, Lentils, grilled capsicum, courgette ribbons and feta with  
dressed rocket. **\$17.50** (vegetarian option available **\$14.50**)

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### **New Zealand Farmed Venison Burger**

Melted cheddar, tomato, lettuce beetroot onion relish & baba ghanoush on a toasted bun served with fries. **\$18.50**

### **Fish and Chips**

Fried in a light crispy beer batter with fresh salad, lemon and homemade tartar sauce **\$19.50**

### **Chicken Parmigiana**

Lightly crumbed corn-fed chicken breast topped with smoked bacon, Napolitano sauce and Mozzarella cheese, served with a feta, olive and semi-dried tomato salad. **\$19.50**

### **Sirloin Steak**

250g Prime sirloin steak served with beer battered fries and fresh salad topped with your choice of herb butter or cracked pepper sauce. **\$23.50**

### **Ribs**

Double cooked half kilo of ginger chilli pork ribs, with an apple slaw. **\$19.00**

### **Sausages and Mash**

Handmade sausages served with a creamy aged cheddar mash, and a red wine gravy **\$21.50**

### **Salmon Linguini**

Salmon and rocket mixed in a garlic cream pasta **\$17.50**

### **Sides**

Fries **\$4.00**

Fresh salad **\$3.00**

Cheddar mash **\$3.50**

Garlic Bread **\$4.50**

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## Homemade Desserts

All \$10.00

### **Chocolate Fondant**

Soft chocolate sponge with a warm gooey chocolate centre and vanilla bean ice cream

### **Tiramisu Stack**

Sponge fingers, espresso syrup with Italian cream cheese

### **Berry and Amaretto Sundae**

Macerated blackcurrants in Amaretto with vanilla bean ice cream topped with whipped cream

## Midnight Snacks 10-Close

### **Potato wedges**

Crispy bacon, cheddar cheese and sour cream **\$11.50**

### **Steak Fries**

Serves with Aioli **\$9.00**

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