

STARTERS

GARLIC BREAD (GFO) 12
Make it cheesy +6

ASIAN CRISPY SQUID (GF) 18
With Nuoc Cham and Asian slaw (gf)

CAULIFLOWER BITES (GF,VE) 15
With Siracha Veganaise (gf, ve)

TWICE COOKED CRISPY PORK BELLY (GF) 20
With Carlisle's Beer BBQ Sauce

CRISPY BUTTERMILK CHICKEN BITES (GF) 18
With Siracha Mayo or choice of House Made Sauces below (see Wings) (gf)

CHICKEN WINGS (5 WHOLE WINGS) (GF) 18
With choice of House Made Sauces:
Carlisle's Beer BBQ sauce (gf),
Buffalo Mango Habanero (gf) or,
Mark of Caine (Very Hot) (gf)

HOUSE CHIPS WITH AIOLI (GF) 13
Load them up with:
House Made Sauces:
Traditional Gravy, Peppercorn, Mushroom or Garlic (gf) +4
18 hr braised, Adobo spiced beef, cheese, salsa (gf) +7
Ranjit's Butter Chicken (gf) +7
Sour Cream or Jalapenos (gf)+4 each
3 Cheese Mix (gf) +6

PLATTERS

CHEESE BOARD (GFO) 30
Hard, blue and a soft cheese, with Port soaked figs, olives, crispy apple served with lavosh and crackers

CARLISLE MEAT PLATTER (GF) 60
Full rack of pork spare ribs, 2 whole Buffalo chicken wings, twice cooked pork belly pieces (6), adobo beef nachos, chips, aioli and crispy slaw

gf – gluten free, gfo – gluten free option, ve – vegan,
veo – vegan option



SALADS

TRADITIONAL CAESAR SALAD (GFO) 25
Baby cos lettuce, parmesan, anchoveta dressing, croutons, bacon
Add anchovies +4

CAULIFLOWER CRUNCH SALAD (GF, VE) 28
Caraway and clove brined fried cauliflower, pumpkin hummus, gremolata, mint, coriander and pickled onion
Add Protein to any Salad (gf):
Chicken 10
Smoked Salmon 10
Twice Cooked Pork Belly 10
Tofu 7

BURGERS

CARLISLE CHICKEN BURGER (GFO) 28
Crispy chicken, aioli, slaw

LAMB RAGOUP BURGER (GFO) 28
18hr braised lamb shoulder, cos lettuce, raita
CARLISLE BEEF BURGER (GFO) 28
House made, juicy beef patty, Carlisle's Beer BBQ sauce, aioli, cos lettuce, pickles, American cheese

VEGAN BURGER (VE,GFO) 25
V2 patty, Carlisle's Beer BBQ sauce, Sriracha Veganaise, cos lettuce, tomato, pickles
Double or triple the fun! Add a patty, a serve of buttermilk chicken or a serve of ragout +6 each

All Burgers served with Chips
Add House Made Sauces to those Chips!!
Traditional Gravy, Peppercorn, Mushroom or Garlic (gf) +4 each

FROM THE GRILL

200GM RUMP (GF) 26

300GM SCOTCH FILLET (GF) 45
Cooked to your liking with house made sauce, mash and veg or chips and salad

Choice of house made sauces:
Traditional Gravy, Peppercorn, Mushroom or Garlic

FULL RACK OF PORK SPARE RIBS (GF) 35
Pork ribs coated in Carlisle's Beer BBQ Sauce, chips, salad

TEX MEX

FAMOUS TEXAN CHICKEN PARMI (GF) 35
Full rasher of smoked bacon, 3 Texan onion rings, Carlisle's Beer BBQ sauce, 3 cheese mix and chips

THE TALL TEXAN BURGER (GFO) 35
Brioche bun, beef patty, American cheese, lettuce, pickles, sliced tomato, bacon, 3 Texan onion rings, Carlisle's Beer BBQ sauce and chips

TWO SOFT TACOS WITH FRESH,CRISPY SLAW (GFO) 18

Your choice of:

Battered barramundi (gf)
Crispy cauliflower bites (ve)
Pulled pork (gf)
18 hr braised Adobo spiced beef (gf)

HOUSE NACHOS (GF,VE) 14

Vegan: Southern bean mix, guacamole (gf, ve)
Make it meaty - add 18 hr braised Adobo spiced beef, 3 cheese mix and sour cream (gf) +10

Add Extra:

3 cheese mix, sour cream, guacamole, Southern bean mix, Jalapenos +4 each

PUB CLASSICS

CRISPY BARRAMUNDI (GF) 38
Crispy skin barramundi, smashed potato, greens, olive tapenade

BANGERS AND MASH (GF) 28
Cumberland sausage, mash, jus and mushy peas

RANJIT'S BUTTER CHICKEN (GFO) 28
Served with Cumin Rice and Garlic Naan Bread

BRITISH FISH AND CHIPS (GF) 28
Battered Barramundi, salt and vinegar chips, mushy peas, tartar sauce and lemon wedge

BEEF STOUT PIE 32
18hr braised beef, mash potato, mushy peas, gravy

CARLISLE CLASSIC CHICKEN PARMI (GF) 28
Leg ham, Napoli sauce, 3 cheese mix, chips and salad

CARLISLE STEAK SANDWICH (GFO) 32
150gm premium quality steak, cos lettuce, tomato, caramelised onion, cheddar cheese, Carlisle's Beer BBQ sauce and chips

PASTA

CHILLI PRAWN PASTA (GFO) 32
Succulent prawns tossed with spaghetti, fresh garlic, chilli and cherry tomatoes

174 VODKA ROSE CHICKEN PASTA (GFO) 28
Thyme and butter sous vide chicken, 174 rose sauce, spaghetti

LAMB RAGOUP PASTA (GFO) 32
18 hour red wine braised lamb shoulder, rigatoni, parmesan, rosemary

DESSERTS

LARGE SLICE OF CHOCOLATE MUDCAKE (GF,VE) 15
MERINGUE WITH BERRY COULIS (GF) 12
AMERICAN BROWNIE AND ICE CREAM (GF) 12
PASSIONFRUIT CHEESECAKE (GF) 12

COCKTAILS

MARGARITA \$17

Sierra Tequila, Lime Juice, Cointreau

COSMOPOLITAN \$17

147 Vodka, Cointreau, Cranberry,
Fresh Lime

ESPRESSO MARTINI \$17

174 Vodka, Kahlua, Espresso

BLOOD ORANGE MARTINI \$16

Blood Orange Gin, Vermouth

PASSIONFRUIT MARTINI \$18

Pineapple Bliss Vodka, Passoa,
Prosecco, Fresh Lime

FRENCH MARTINI \$17

147 Vodka, Chambord, Pineapple Juice

CARAMEL ESPRESSO MARTINI \$18

174 Vodka, Baileys, Butterscotch, Espresso

PALOMA \$18

Tequila, Ruby Grapefruit, Fresh Lime

MOJITO \$17

Bacardi, Fresh Lime, Sugar Syrup

WHISKEY SOUR \$17

Johnny Walker, Lemon Juice, Bitters,
Sugar Syrup

NEGRONI \$17

Dot's Drop Gin, Campari, Rosso Vermouth

STRAWBERRY CAPRIOSKA \$17

174 Vodka, Fresh Lime, Strawberry
Puree

BLOODY MARY \$16

174 Vodka, Tomato Juice, Tabasco,
Worcestershire Sauce, Lemon



OUR WEEKLY SPECIALS WHERE YOUR WEEK COMES ALIVE

MONDAY

British Fish and Chips with
mushy peas and salt & vinegar chips - \$22

TUESDAY

Ranjit's Curry of the Week - \$22

WEDNESDAY

Full rack of ribs smothered in Carlisle's Beer BBQ sauce, served with
chips and salad - \$29

THURSDAY

Pimp Your Parmi!

Classic Carlisle Parrmi - leg ham, Napoli sauce and 3 cheese mix - \$22
Hellfire Parmi - Add pork belly, jalapeno and minced red chilli - \$22
The Famous Texan - topped with full rasher of bacon, 3 Texan onion rings
Carlisle's beer BBQ sauce - \$28

FRIDAY

Carlisle's Famous Rump Steak, cooked to your liking with your choice of
sauce. Served with chips and salad - \$22

SATURDAY

Slab of Six Sliders filled with your choice of Pulled Pork, Adobo Beef or
Southern Bean Mix - \$25

SUNDAY

Your choice of two Sunday Roasts - \$29

FREE POOL ALL DAY EVERY DAY IN OUR LEGENDS BAR

WINE LIST

SPARKLING

Piccolos 200ml

Brown Brothers (Vic)

\$10

Prosecco & Prosecco Rosé

\$10

Moscato & Moscato Rosé

\$10

Jacobs Creek Chardonnay Pinot Noir (SA)

\$11

BOTTLES

Risky Business Prosecco (WA)

\$28

Brown Brothers King Valley Prosecco (Vic)

\$35

Warner Glen Chardonnay Pinot Noir (WA)

\$35

West Cape Howe Chardonnay Pinot Noir (WA)

\$40

WHITES

Reg Gl

Lg Gl

Bottle

Smoking Gun SSB (US)

\$7

\$28

Frog Belly SSB (M. River)

\$8

\$28

Gabrielle Pinot Grigio (Vic)

\$8

\$32

Risky Business Rosé (WA)

\$8

\$32

Oyster Bay Chardonnay (NZ)

\$8.5

\$35

Oyster Bay Sauvignon Blanc (NZ)

\$8.5

\$35

West Cape Howe SSB (WA)

\$9

\$36

McGuigan Zero Sauvignon Blanc

\$6

\$24

REDS

Reg Gl

Lg Gl

Bottle

Smoking Gun Shiraz Cab Merlot

\$7

\$28

Mount Trio Merlot

\$8

\$32

Mount Trio Pinot Noir

\$8

\$32

Frog Belly Cabernet Sav (WA)

\$8

\$32

West Cape Howe Cab Sav (WA)

\$9

\$36

West Cape Howe Shiraz (WA)

\$9

\$36

West Cape Howe Cab Merlot (WA)

\$9

\$36

McGuigan Zero Shiraz

\$6

\$24

*Ask a member of our staff for a selection from the bottle shop.
Corkage \$20 per bottle.