

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



SALADS

- TRADITIONAL CAESAR SALAD (GFO) 25

Baby cos lettuce, parmesan, anchoveta dressing, croutons, bacon
Add anchovies +4
- CAULIFLOWER CRUNCH SALAD (GF, VE) 28

Carraway 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 RAGOUT 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 pattie, 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 quailty 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 RAGOUT 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

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

COCKTAILS

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| MARGARITA Sierra Tequila, Lime Juice, Cointreau | \$17 |
| COSMOPOLITAN 147 Vodka, Cointreau, Cranberry, Fresh Lime | \$17 |
| ESPRESSO MARTINI 174 Vodka, Kahlua, Espresso | \$17 |
| BLOOD ORANGE MARTINI Blood Orange Gin, Vermouth | \$16 |
| PASSIONFRUIT MARTINI Pineapple Bliss Vodka, Passoa, Prosecco, Fresh Lime | \$18 |
| FRENCH MARTINI 147 Voka, Chambord, Pineapple Juice | \$17 |
| CARAMEL ESPRESSO MARTINI 174 Vodka, Baileys, Butterscotch, Espresso | \$18 |
| PALOMA Tequila, Ruby Grapefruit, Fresh Lime | \$18 |
| MOJITO Bacardi, Fresh Lime, Sugar Syrup | \$17 |
| WHISKEY SOUR Johnny Walker, Lemon Juice, Bitters, Sugar Syrup | \$17 |
| NEGRONI Dot's Drop Gin, Campari, Rosso Vermouth | \$17 |
| STRAWBERRY CAPRIOSKA 174 Vodka, Fresh Lime, Strawberry Puree | \$17 |
| BLOODY MARY 174 Vodka, Tomato Juice, Tabasco, Worcestershire Sauce, Lemon | \$16 |



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 Parm!

Classic Carlisle Parrmi - leg ham, Napoli sauce and 3 cheese mix - \$22
Hellfire Parm - 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

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|---|----------------|
| SPARKLING | Piccolos 200ml |
| Brown Brothers (Vic) | \$10 |
| Prosecco & Prosecco Rosé | \$10 |
| Moscato & Moscato Rosé | \$10 |
| Jacobs Creek Chardonnay Pinot Noir (SA) | \$11 |

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|---|---------|
| | 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 |

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| WHITES | Reg Gl | Lg Gl | Bottle |
| Smoking Gun SSB (US) | \$7 | \$11.5 | \$28 |
| Frog Belly SSB (M. River) | \$8 | \$13 | \$28 |
| Gabrielle Pinot Grigio (Vic) | \$8 | \$13 | \$32 |
| Risky Business Rosé (WA) | \$8 | \$13 | \$32 |
| Oyster Bay Chardonnay (NZ) | \$8.5 | \$14 | \$35 |
| Oyster Bay Sauvignon Blanc (NZ) | \$8.5 | \$14 | \$35 |
| West Cape Howe SSB (WA) | \$9 | \$15 | \$36 |
| McGuigan Zero Sauvignon Blanc | \$6 | \$10 | \$24 |

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|--------------------------------|--------|--------|--------|
| REDS | Reg Gl | Lg Gl | Bottle |
| Smoking Gun Shiraz Cab Merlot | \$7 | \$11.5 | \$28 |
| Mount Trio Merlot | \$8 | \$13 | \$32 |
| Mount Trio Pinot Noir | \$8 | \$13 | \$32 |
| Frog Belly Cabernet Sav (WA) | \$8 | \$13 | \$32 |
| West Cape Howe Cab Sav (WA) | \$9 | \$15 | \$36 |
| West Cape Howe Shiraz (WA) | \$9 | \$15 | \$36 |
| West Cape Howe Cab Merlot (WA) | \$9 | \$15 | \$36 |
| McGuigan Zero Shiraz | \$6 | \$10 | \$24 |

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