



THE  
BRUNSWICK HOTEL

COACHING INN • SINCE 1836

## Entrée

Beer Bread	9.5	Buffalo Chicken Wings	15
<i>w/ truffle butter, garlic butter &amp; Dukka</i>		<i>w/ blue cheese sauce</i>	
Zahtar Spiced Halloumi Bites	15	Vegetable Bhaji	16
<i>w/ lemon &amp; harissa yoghurt</i>		<i>w/ mango salsa</i>	
Tasmanian Pan-fried Scallops	18.5	Scottsdale Crispy Skin Pork Belly	18.5
<i>w/ cajun cream sauce, crispy prosciutto &amp; orange dill salsa</i>		<i>w/ fennel slaw, caramelized chilli &amp; five spice salt</i>	

## Burgers

*All burgers served w/ thick cut chips*

Double King Island Beef	21	Chimmi Churri Chicken	20
<i>w/ onion jam, pickles, American cheese, mustard &amp; tomato sauce</i>		<i>w/ chorizo, pineapple, spinach, roast capsicums, brie &amp; chimmi churri mayo</i>	
Greek Lamb Rump	20	Chilli Beef Sloppy Joe	19
<i>w/ tzatziki, cucumber, tomato, fetta &amp; mesclun</i>		<i>w/ fried onion, American Cheese &amp; Blue Cheese Sauce</i>	
5 Bean Chilli Sloppy Joe (v)	18.5	Pulled Scottsdale Pork Bao Buns	18
<i>w/ dry slaw, swiss cheese &amp; coriander sauce</i>		<i>w/ swiss cheese, slaw, coriander &amp; Korean BBQ</i>	

## Parmi

*All parmis have tasty & mozzarella cheese and are served with thick cut chips & salad*

## Schnitzel Base Selection 25

*Nichols Free Range Chicken, Bruny Island Wallaby, or Tasmanian Swiss Brown Mushroom*

Traditional	27.5	Burnie	27.5
<i>bacon w/ napolli sauce</i>		<i>capsicum, jalapenos &amp; roasted chilli w/ chilli sauce &amp; blue cheese</i>	
Honolulu	27.5	Tassie	28.5
<i>ham &amp; pineapple w/ napolli sauce &amp; brie</i>		<i>bacon, caramelized onion &amp; fried egg w/ chipotle bbq sauce</i>	
Bass Strait	29.5	Amigos	28.5
<i>creamy Cajun scallops, orange salsa &amp; prosciutto</i>		<i>guacamole, sour cream, corn chips w/ napolli sauce</i>	
Convict	29.5	Jack-o-lantern (v)	28.5
<i>ham, chorizo &amp; bacon w/ chipotle bbq sauce</i>		<i>roast pumpkin, semi dried tomatoes &amp; spinach w/ napolli sauce &amp; goats cheese</i>	

**Mt Wellington** (add an extra Schnitzel) 9

**One Bill Per Table**

*Gluten free menu available on request*



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## Mains

Doo Town Venison Sausages 28.5 <i>w/ colcannon mash, jus &amp; black cherry relish</i>	Sheffield Lamb Rump 29.5 <i>in preserved lemon, rosemary &amp; garlic w/ greek salad, lemon potato &amp; garlic yogurt</i>
Scottsdale Char Siu Pork Ribs 29.5 <i>w/ Asian slaw &amp; Sweet Potato Scallops</i>	Butternut Pumpkin Steak 28 <i>w/ falafel, snow pea tendril salad, tomato capsicum coulis &amp; truffle oil</i>
Chargrilled Pumpkin Salad 19 <i>w/ chorizo, semi dried tomato, feta, walnuts, red onion, coriander &amp; a lemon cumin dressing</i>	English Style Fish & Chips 23.5 <i>w/ mushy peas, lemon &amp; dill aioli, malt vinegar &amp; lemon</i>
Add Chimmi Churri Chicken 4.5	Market Fish <i>see 'chef's additions'</i> POA

## Share Platters

### Entrée Share Platter

Buffalo Wings  
Vegetable Bhaji  
Halloumi Bites  
Battered Prawns  
Duck Spring Rolls  
Jalapeno Poppers

**For 2** 22

**For 4** 40

### Main Share Platter

Bruny Island Wallaby Schnitzel  
Nichols Chimmi Churri Chicken  
Scottsdale Crispy Skin Pork Belly  
Doo Town Venison Sausages  
Sheffield Lamb Rump  
King Island Beef Burger Patty

*served w/ Chips, Slaw*

**For 2** 80

*Both platters are served with a selection of condiments*

## Grill

*All steaks served w/ thick cut chips or stuffed potato, slaw & red wine jus*

### King Island Angus Reserve

Scotch Fillet	Large	43	Sirloin	Large	39
	Small	34		Small	32

### Mount Roland Premium

Eye Fillet	Large	45	Rib Eye	500gm	48
	Small	34	<i>on the Bone</i>		

### Steak Toppers 6.5

Beer Battered Onion  
Garlic Prawns  
Cajun Scallops

### Steak Butter 2

Roasted Garlic  
Black Truffle  
Diamans Chilli

### Sauces 3.50

Gravy, Mushroom, Pepper & Creamy Blue Cheese

### Sides Plates 9

Roasted Mediterranean Vegetables    Coleslaw  
Creamy Potato Mash    Thick Cut Chips *w/ aioli*  
Greek Salad    Pan Fried Mushrooms *w/ truffle butter*

**One Bill Per Table**

*Gluten free menu available on request*