



# DINNER MENU



## STARTERS

### Garlic Bread 18

Turkish bread toasted with garlic butter

### Teriyaki Chicken Bao Buns 20

Teriyaki Chicken Thigh & Coleslaw

### Pan Seared Scallops 20

Peas and Bacon confit served with cauliflower puree

### Bone Marrow 20

Topped with Parmesan cheese & herbs served with toasted garlic bread & fresh Salad

### Fried Burrata 18

Served with Romesco sauce & toasted bread

### Homemade Falafel 18

Served on top of labneh, side of homemade hummus & drizzled with Extra virgin olive oil

### Smokey platter 54

Served with beef brisket, fried tandoori chicken, pork ribs, pork sausage, curly fries & dips (mango mayo, tomato sauce & bbq sauce)

## PIZZA

### Meat-a-dor 29

Magills Pork, Fennel & jalapeno sausages, chorizo, pulled Pork, caramelized onion, mozzarella topped with BBQ Sauce

### Tandoori chicken pizza 27

served with tandoori chicken, capsicum, onion, mozzarella, topped with curry mayo

### Fresh Buffalo Mozzarella 26

Burrata Cheese, Cherry tomato, basil pesto, mozzarella topped with balsamic glaze

### Shrimp Pizza 28

Shrimps, Baby Spinach, Ricotta Cheese, Onion, Oregano, mozzarella topped with homemade aioli

### Hawaiian 26

Ham, Pineapple & Mozzarella

(GF Pizza Base ADD \$5)

## SIDES

Fried Egg	4
Green Salad	14
Seasonal Vegetables	14
Creamy Mushroom Sauce	8
Blue Cheese Sauce	8
Aioli / Tomato / Sweet Chilli / BBQ Sauce	1

## MAIN DISHES

### Beef Curry or Chicken Curry 36

Served with lebanese rice & tahine sauce topped with fried onion & toasted pine nuts

### Fish & Chips 36

Beer Battered Fresh Fish served with chips, salad & tartare sauce

### Sticky Pork Ribs 38

Cooked in our special sauce served with curly fries & salad

### Pan Seared Duck Breast 39

Served with fondant potatoes, buttered spinach, Greens & Raspberry Gastrique Sauce

### Chorizo Crumbed Chicken Breast 38

Served with Corn Puree, creamy potato Mash, seasonal green & topped with creamy mustard sauce

### Lamb Rump 40

Served with Creamy Potato Mash, Vegetable Ragout & Lamb Jus

### Scotch Fillet 250gm 45

Served with fondant potatoes or Creamy potato mash, seasonal greens, creamy Mushroom sauce or Blue cheese sauce or Garlic butter

### Magills Tomahawk Steak 400gm 60

Served with fondant potatoes or Creamy potato mash, seasonal greens, creamy Mushroom sauce or Blue cheese sauce or Garlic butter

### Chicken & bacon Fettuccine 37

Pasta cooked in creamy chicken, smoked bacon & garnish with parmesan cheese

### Teriyaki Chicken salad 30

Served with mixture of seasonal fresh leaves, vegetables, peas, cherry tomatoes & onion.

### Falafel salad 30

homemade falafel, hummus, cherry tomato, onion, cucumber, olives, mesclun & tahini sauce

### Teriyaki Chicken Burger 30

Served with salad, onion, cucumber, mayo & Fries

### Beef Brisket Burger 30

In house smoked beef burger with lettuce, pickle, onion cheese served with chips

### Pulled Pork Burger 30

Served with salad, onion, cucumber, mayo & fries

Disclaimer: Peach & Porker/The Long Acre Grill makes every attempt to identify ingredients which may cause allergic reactions. However there is always a risk of cross contamination customers concerned with food allergic need to be aware of the risk. GF options available on Request