HOWARD SPRINGS

STARTERS

SIAKIEKS Garlic bread (v) Bowl of Chips Cheesy garlic bread (v) Cheesy garlic and bacon bread House made soup and garlic bread (see specials board) Mushroom arancini balls, cherry tomatoes, garlic aioli and shaved parmesan (v)		8.0 8.5 9.5 10. 12.
Crumbed camembert and cranberry jelly (v) Duck spring rolls and rosella dipping sauce (3p) Crumbed Scallops with house made tartare sauce and lemon wedges		15. 15. 19.
Creamy Garlic Prawns * with jasmine rice Creamy Chilli Prawns * with jasmine rice		19. 19.
Oysters freshly shucked Natural Kilpatrick	½ Doz 19.95 22.95	1 [32 36
SALADS Thai Beef Salad (gfo) Chargrilled prime beef served on a Thai inspired salad finished a soya dressing and fresh lime	d with	24
King Prawn & Avocado Salad		24
Ice burg lettuce, cherry tomatoes, spanish onions, snow pea s drizzled with lemon dressing served with seafood sauce and I Classic Caesar Salad Cos lettuce, bacon, croutons, shaved parmesan, hard boiled e drizzled with caesar dressing	emon wedges	20
Salad Toppers Add char grilled marinated chicken Add salt and pepper calamari * (8p) Add salt and pepper prawns * (6p)		8.9 11.9 13.
PIZZA		24
Hawaiian: Ham, pineapple and cheese BBQ Chicken: Chicken, bbq sauce, capsicum, onion Meat Lovers: Ham, salami, bacon, onion, topped with bbq sa Supreme: Ham, bacon, salami, capsicum, mushroom, onion, Vegetarian: Cherry tomatoes, capsicum, onion, mushroom, o	olives, anchovies	
HOWDY FAVOURITES Classic Beef Rich Lasagne Vegetable Lasagne (v) Layers of chargrilled capsicum, zucchini, pumpkin, spinach, eg		22 23 ana
sauce, bechamel sauce and cheese Roast of the day (see specials board)		22
with rich gravy sauce, roast potatoes and vegetables Curry of the day (see specials board)		21.
with jasmine rice and a popadom Pasta of the day (see specials board) Slow Cooked Pork Ribs full rack of pork ribs with a creamy house made slaw and chi	20	21. 34
Slow Cooked Beef Ribs with a creamy house made slaw and chips	r~	32
Slow Cooked Praised Lamb Chank		2/

DINNER MENU

8.00	Brisket Burger Texan pulled beef, toasted focaccia, melted cheese, coleslaw,		19.95
8.50 0.50 2.00 5.95 5.95	mustard pickles, tomato chilli relish and chips Chargrilled Chicken Breast (gfo) Topped with bacon, cheese, avocado and hollandaise Topped with creamy garlic sauce, flash fried salt and pepper prawn Chicken or Beef Schnitzel Add parmi or hawaiian topper Chicken Kiev Crumbed chicken breast fillet, filled with garlic butter, on a bea		27.95 31.95 37.95 25.95 4.00 29.95
5.95 9.95	creamy garlic sauce Local Barramundi	1 01	34.95
9.95 9.95	Grilled, beer battered or crumbed with chips, tartare sauce and Panko Crumbed Calamari * chips, tartare sauce and lemon wedges	lemon wedges	24.95
Doz 8 2.00 86.00	Creamy Garlic Prawns * with jasmine rice	entrée 19.95 entrée 19.95 I salmon, salt a	31.95 31.95 36.95 nd
4.95	Special Fried Rice Combination of rice, vegetables and egg		16.95
4.95	Add ons Add char grilled marinated chicken Add salt and pepper prawns * (6p)		8.95 13.95
			10100
0.95			10.00
20.95 8.95 1.95 3.95	CHARGRILLED STEAK BLACK ANGUS • All serv Yearling Rump 250g Yearling Rump 500g Porterhouse 300g T-Bone 400g Scotch fillet 300g	ved with Chips and	
8.95 1.95	CHARGRILLED STEAK BLACK ANGUS • All servi Yearling Rump 250g Yearling Rump 500g Porterhouse 300g T-Bone 400g		<i>d Salad</i> • 29.95 39.95 34.95 39.95
8.95 1.95 3.95	CHARGRILLED STEAK BLACK ANGUS • All serv Yearling Rump 250g Yearling Rump 500g Porterhouse 300g T-Bone 400g Scotch fillet 300g Sauces Rich Gravy (GFO) or Diane or Creamy Garlic or Mushroom or F	'epper or	d Salad • 29.95 39.95 34.95 39.95 44.95

24.95 **DESSERT** (see our specials board)

(v) vegetarian (gf) gluten free (gfo) gluten free option (*) may contain imported seafood.

Food allergy notice. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify when ordering.

AVAILABLE SUNDAY - TUESDAY 6PM - 8:30PM | WEDNESDAY - SATURDAY 6PM - 9PM

Slow Cooked Braised Lamb Shank

In a rich rosemary, vegetable, lamb stock casserole and mash