



# *The Pepper-Mill*

## **BAR & RESTAURANT**

**Monday to Thursday**  
6.00pm - 9.30pm

*Closed from Friday to Sunday and Public Holidays*

### **Central Motel & Apartments**

11 Antill Street  
Queanbeyan NSW 2620  
Tel: (02) 6298 8988



## Appetisers

### Breads

<b>Bread Roll with Butter</b>	2.00
<b>Turkish Bread with Olive Oil &amp; Balsamic Vinegar</b>	3.00
<b>Garlic Turkish Bread</b>	5.00
<b>Turkish Bread with Cheese &amp; Olives</b>	6.00

### Bruschetta [V]

*grilled turkish bread rubbed with garlic  
topped with tomato, red onion, basil pesto, balsamic vinegar and olive oil*  
8.00

### Soup of the Day

*chef's house-made hearty soup  
served with a bread roll*  
10.00

### Oysters

#### Natural [DF/GF]

*served with a lemon wedge*  
½ doz 15.00    1 doz 26.00

#### Hollandaise

*served with glazed hollandaise sauce*  
½ doz 17.00    1 doz 28.00

#### Kilpatrick [DF/GF]

*served with bacon and worcestershire sauce*  
½ doz 17.00    1 doz 28.00

## Entrees

### Vegetable Fritters [V]

seasoned fritters of mixed vegetables, served with a yoghurt and dill sauce  
15.00

### Caesar Salad [GF\*/V\*]

crisp cos lettuce, bacon, shaved parmesan, croutons and poached egg  
with a delicious caesar dressing  
16.00

### Salt & Pepper Squid

squid in a sea salt and pepper coating, deep fried  
served on a bed of mesclun lettuce with sweet chilli sauce  
17.00

### Chorizo Tagliatelle [DF/V\*]

served in a roasted tomato sauce with chorizo, mushrooms, baby spinach and shallots,  
sprinkled with parmesan  
E 17.00 M 24.00

### Naan Sweet Potato Stack [GF\*/V]

roasted sweet potato, tossed with feta, eggplant, sun-dried tomatoes and baby spinach  
stacked atop a warm naan bread  
E 17.00 M 24.00

### Thai Beef Salad [DF/GF/N]

grilled beef with a honey and peanut thai dressing  
atop a fresh salad  
18.00

### Chicken Tagliatelle [V\*]

chicken, bacon and shallots, tossed in a creamy garlic sauce  
E 18.00 M 25.00

### Garlic Prawns

pan-fried green prawns mixed through a creamy white wine and garlic sauce  
served on a bed of rice  
E 18.00 M 28.00

### Chicken Caesar Salad [GF\*]

a whole grilled chicken breast on a bed of crisp cos lettuce, bacon, shaved parmesan  
croutons and poached egg, with a delicious caesar dressing  
26.00

## Main Meals

### Chicken and Leek Pot Pie

*with a puff pastry top*  
26.00

### Butter Chicken

*breast of chicken, finished with a traditional indian rich and creamy tomato and butter sauce*  
*served with rice*  
28.00

### Massaman Curry [N]

*a mild thai beef curry with potatoes and cashew nuts*  
*served with rice*  
28.00

### Barramundi [DF\*/GF\*]

*sautéed and topped with a lemon butter sauce*  
*served with chat potatoes and baby bok choy*  
29.00

### Chilli-Plum Pork Cutlet [DF]

*pan fried pork cutlet, topped with a house-made chilli-plum jus*  
29.00

### Lamb Shank

*melt in your mouth lamb shank(s), cooked in a rosemary wine sauce*  
1 shank 29.00    2 shanks 36.00

### Salmon Hollandaise [DF\*/GF\*]

*fillet of atlantic salmon, grilled and topped with a lemon hollandaise sauce*  
*served with chat potatoes and baby bok choy*  
30.00

### Beef & Reef

*eye fillet steak, topped with pan-fried green prawns tossed in a creamy garlic sauce*  
36.00

*\* all main meals are served on a potato puree with a vegetable garnish, unless otherwise stated \**

### Main Meal Accompaniments

<i>beer battered chips</i> [V]	3.50
<i>garden salad</i> [DF/GF/V]	3.50
<i>mixed vegetables</i> [GF/V]	3.50

Main Meals (cont.)**From the Char-Grill** [DF/GF]

Chicken Breast 25.00

Rump Steak (approx. 300g) 28.00T-bone (approx. 400g) 29.00Fillet Mignon (approx. 250g) 30.00**Sauces***pepper* 3.00*diane* 3.00*mushroom & red wine* 3.00*bianco (creamy mustard)* 4.00*garlic prawn* 7.00

## Sides

Greek Salad [DF\*/GF/V] 7.00

Three Bean Salad [DF/GF/V] 7.00

Bowl of Beer Battered Chips [V] 7.00

Bowl of Mixed Vegetables (serves two) [GF/V] 7.00

## Children's Special

**Steak***served with chips, corn and carrots*or**Chicken Schnitzel***served with chips, corn and carrots*or**Battered Fish***served with chips, corn and carrots*or**Pasta** [V\*]*tagliatelle pasta tossed in a tomato sauce with bacon and vegetables**along with***one scoop of ice cream with your choice of topping***and***one glass of juice or soft drink**

15.00

## Desserts

### Ice Cream

*three scoops of creamy vanilla ice cream  
served with your choice of chocolate, strawberry or caramel topping*  
8.00

### Choc Honeycomb Affogato

*one scoop of vanilla ice cream immersed in a shot of espresso coffee  
finished with chocolate honeycomb pieces*  
8.50

### Flavoured Cheesecake

*chef's selection of decadent flavoured cheesecake  
served with whipped cream*  
12.00

### Hot Chocolate Pudding

*a hot chocolate indulgence  
served with your choice of whipped cream or vanilla ice cream*  
12.00

### Sticky Date Pudding

*served hot with your choice of whipped cream or vanilla ice cream*  
12.00

### Apple Strudel

*chef's special recipe - served hot, with your choice of vanilla ice cream or whipped cream*  
13.00

### Berry Meringue Smash

*a mess of meringue, mixed fresh berries, whipped cream and topped with a passionfruit drizzle*  
13.00

### Fresh Fruit Salad <sup>[DF\*/GF\*]</sup>

*fresh and seasonal  
topped with your choice of whipped cream or vanilla ice cream*  
13.00

### Three Cheese & Fruit Plate <sup>[N]</sup>

*chef's selection of three cheeses, served with crackers, nuts, dried fruit and quince paste*  
for one 15.00    for two 20.00



# *Beverages*



## Beverages

<b>Juices</b>	4.00
<i>orange • apple • pineapple • tomato</i>	
<b>Spring Water</b> (bottled)	3.00
<b>Soft Drinks</b>	3.00
<i>coke • diet coke • coke zero • fanta • lift • sprite</i>	
<b>Mineral Water</b>	3.50
<b>Soda Water</b>	3.50
<b>Tonic Water</b>	3.50
<b>Bitter Lemon</b>	3.50
<b>Lemon, Lime &amp; Bitters</b>	4.00
<b>Tea</b>	4.00
<i>english breakfast • earl grey • chamomile • peppermint • green tea • lemon</i>	
<b>Coffee</b>	cup 4.00 mug 5.00
<i>flat white • short black • long black • cappuccino • latte • mocha</i>	
<b>Mug of Hot Chocolate</b>	4.50
<i>warm chocolate goodness with marshmallows</i>	
<b>Iced Coffee / Iced Chocolate</b>	6.50
<i>topped with whipped cream</i>	
<b>Choc Honeycomb Affogato</b>	8.50
<i>a scoop of vanilla ice cream immersed in a shot of espresso coffee, finished with chocolate honeycomb pieces</i>	
<b>Coffee Liqueur</b>	9.50
<i>a shot of your favourite liqueur blended with espresso coffee and steamed milk</i>	

### Flavoured Syrup

*add a shot of vanilla, hazelnut or caramel syrup  
to your favourite beverage*

0.50



## Beers & Ciders

<b>Light</b>	5.50
cascade premium light • hahn premium light • boags premium light	
<b>Local</b>	6.00
tooheys new • tooheys old • tooheys extra dry • victoria bitter melbourne bitter • carlton draught • xxx gold	
<b>Low-Carb</b>	6.50
carlton dry • pure blonde • hahn super dry • xxx summer bright	
<b>Premium</b>	6.50
crown lager • hahn premium • boags premium • cascade premium	
<b>Imported</b>	7.50
heineken • corona	
<b>Cider</b>	7.00
strongbow	

## Spirits

vodka • gin • brandy • tequila • ouzo	7.00
cognac	9.00
<b>Rum</b>	
bacardi • bundaberg • malibu	7.00
bundaberg op	8.00
<b>Scotch</b>	
johnnie walker red	7.00
johnnie walker black • chivas regal	8.00
<b>Bourbon</b>	
jim beam • southern comfort	7.00
jack daniels • wild turkey	8.00

## Liqueurs

amaretto • baileys • cointreau • drambuie • frangelico • grand marnier kahlua • midori • sambucca • schnapps • tia maria	7.00
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## White Wine

<p><b>Shaw Semillon Sauvignon Blanc</b>  <i>(Murrumbateman ACT)</i>  <i>a local canberra region wine with a tropical fruit bouquet and a soft, balance palate of citrus and passionfruit</i></p>	6.00	25.00
<p><b>Hāhā Malborough Sauvignon Blanc</b>  <i>(Marlborough, NZ)</i>  <i>hāhā - a maori word meaning savoury and luscious. punchy passionfruit, gooseberry and lime zest - lively with a crisp finish</i></p>	7.00	28.00
<p><b>Langmeil Live Wire Riesling</b>  <i>(Barossa Valley, SA)</i>  <i>from south australia's eden valley, with a natural balance of residual sugar and acidity - crisp and vivacious</i></p>	7.50	30.00
<p><b>Redbank Sunday Morning Pinot Gris</b>  <i>(King and Ovens Valleys, VIC)</i>  <i>floral and cut pear fragrance with apple and lemon flavours from victoria's king valley</i></p>	8.00	32.00
<p><b>Bleasdale Adelaide Hills Chardonnay</b>  <i>(Adelaide Hills, VIC)</i>  <i>a modern classic adelaide hills chardonnay with aromas of classic stone fruit and citrus</i></p>	8.00	32.00
<p><b>Hay Shed Hills Sauvignon Blanc Semillon</b>  <i>(Margaret River, WA)</i>  <i>quite a pristine bouquet, blending a touch of the tropical, nettle and a little citrus; the palate is fresh and focused with plenty of flavour and good line to conclude</i></p>	9.00	35.00

## Sparkling Wine

<p><b>Redbank Emily</b>  <i>(King and Ovens Valleys, VIC)</i>  <i>sparkling blend of chardonnay &amp; pinot noir, with fresh citrus aromas, nuttiness and a long creamy palate</i></p>	6.00	25.00
<p><b>Wirra Wirra Mrs Wigley Moscato</b>  <i>(McLaren Vale, SA)</i>  <i>named after the beloved cat of vineyard founder bob wigley - juicy and bright flavours of musk and lychee are complemented by balanced natural sweetness, acid and fine spritz</i></p>	9.00	25.00 (500ml)

## Red Wine

<b>Shaw Vineyard Shiraz</b> <i>(Murrumbateman, NSW/ACT)</i> <i>from murrumbateman, 30km to the north of canberra, with spices, berry and a hint of eucalyptus</i>	6.00	25.00
<b>Bleasdale Mulberry Tree Cabernet Sauvignon</b> <i>(Langhorne Creek, SA)</i> <i>elegant aromas of mixed berries, dark chocolate and violets with a smooth palate of blackcurrant and spicy oak flavours</i>	7.00	28.00
<b>Langmeil 'The Long Mile' Shiraz</b> <i>(Barossa Valley, SA)</i> <i>a lifted aroma of juicy red fruits with perfumed hints of turkish delight, sage and white pepper. bright sweetness flows across the full palate with medium body</i>	7.50	31.00
<b>Running With Bulls Tempranillo</b> <i>(Barossa Valley, SA)</i> <i>a vibrant crimson with a lively spicy nose with hints of red cherry, red currants and brooding tempranillo bass notes - the finish is lingering and memorable</i>	8.00	32.00
<b>Tarrawarra Estate Pinot Noir</b> <i>(Yarra Valley, VIC)</i> <i>lifted raspberry aromas, with a hint of earthiness and subtle oak, combining flavours of bright fruit with fine tannins</i>	8.50	34.00
<b>Vasse Felix Cabernet Sauvignon Merlot</b> <i>(Margaret River, WA)</i> <i>medium to full bodied, the palate possesses mouth-filling flavours of ripe mulberry and blackcurrant with some underlying cedar, light tobacco leaf and spice - excellent depth with a very fine grained, yet supportive tannin structure</i>	9.00	36.00

## Rosé Wine

<b>Pitchfork Pink</b> <i>(Margaret River, WA)</i> <i>the palate has fruity flavours of ripe cherries and plum juice, followed by some raspberry confectionary - medium dry finish with aftertaste of plum juice, raspberry and confectionary</i>	7.00	28.00
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