

# Devils Marbles Hotel

## Tucker Time

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BLOODY GROUSE PUB GRUB

### From The Paddock

*Our beef is sourced from the pasture rich Mount Compass region of South Australia and aged in a temperature controlled environment for a minimum of 21 days.*

#### GF PASTURE-FED SCOTCH FILLET 180 DAY(400GM)

Premium Yearling Fillet Grain-Fed for 180 days with high marble score, tender texture & robust flavour. Flame grilled and rested before plating. \$37.50

#### GF PASTURE FED RIB EYE FILLET ON THE BONE 180 DAYS (400GM)

Premium Yearling Fillet served on the bone; Grain Fed for 180 days with high marble score, tender texture & robust flavour. Flame grilled and rested before plating. 39.50

#### GF MARINATED GREEK LAMB

This recipe handed down to us is quite simply the best lamb you will ever taste. Char grilled and served atop a fresh Greek Salad. 34.00

#### MARBLES SURF & TURF

Premium 400gm Scotch Fillet topped with creamy garlic prawns 39.00

#### SAUCES

Choose from your old favourites - Pepper, Diane, Mushroom or Rich Gravy 2.00

### The Truck Stop

*The backbone of our country; our truckies are very important to us. Without Trucks Australia Stops!*

#### BANGERS & MASH

Fat Sausages served on homemade mash with vegies & rich onion gravy slurped over the top. \$22.00

#### LAMB CHOPS, EGGS & CHIPS

Succulent Lamb Chops, a couple of eggs, rich onion gravy and chips. \$26.00

#### MA'S HOMEMADE BEEF LASAGNE

Done just like your Mum used to make it...yummo...!! 22.00

#### NASI GORENG

A wonderful combination of sambal oelek, ketjap manis, oyster sauce, mixed vegetables with a hint of chilli, finished with an egg on top. Choose chicken or prawn 29.00

### Rabbit Food

#### GF v GREEK SALAD

Fresh lettuce, Feta Cheese, Kalamata Olives, Cherry Tomatoes, sliced cucumber and a balsamic dressing. \$16.00  
Grilled Prawns or Chicken \$24.50

#### v BERNIE'S VEGETARIAN LASAGNE

Mouth watering layers of zucchini, eggplant, pasta and potato with home made napoli and cheese. \$19.00

