

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. \$38.00

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

SMOKY BBQ BEEF RIBS

Tender baby beef ribs smoked with a Tennessee Smokehouse rub. Very moorish...!! \$33.00

MARBLES SURF & TURF

Premium 400gm Scotch Fillet topped with creamy garlic prawns \$43.00

SAUCES

Choose from your old favourites - Pepper, Diane, Mushroom, Garlic or Rich Gravy \$3.00

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. \$23.00

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...!! \$23.00

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, red onion, 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. \$20.00