

# THE

# Devils Marbles Hotel

## DINNER MENU

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### Little Stuff

#### Homemade Spring Rolls

Rice Paper packed with minced pork and veggies. Served with sweet chilli and honey mustard sauce \$15

#### Spicy Chicken Skewers with Avocado Salsa

Marinated chicken tenderloins, flame grilled and served with zesty avocado salsa \$18.50

#### Garlic Bread

Grilled under the salamander on Ciabatta

Bread \$8.50

Treat yourself... Add bacon and cheese \$9.00

### Big Stuff

#### NT Gulf Barramundi

Have it grilled or battered. No farmed rubbish here. With your choice of vegetables and mash or chips and salad \$35.50

#### Chicken Schnitzel

Fresh chicken breast pan fried until golden brown. Whack a sauce on it if you would like. With your choice of vegetables and mash or chips and salad \$27.00

#### Scotch Schnitzel

Aged scotch fillet, crumbed with a selection of spices and pan- fried until golden brown. With your choice of vegetables and mash or chips and salad \$30.50

#### Marbles Chicken Parmi

Tender chicken breast coated in a crumb mix, layered with premium ham, Napoli sauce and topped with three cheese mix. With your choice of vegetables and mash or chips and salad \$28.50

### The Signature Collection

#### Thai Green Chicken Curry

Succulent chicken thigh, green beans, baby corn, carrots and onions in a creamy coconut and green Thai chilli sauce served with rice \$28

#### Beef Curry

Speciality spicy red curry cooked with tender beef strips served with rice, homemade raita and naan bread \$29.50

#### Nasi Goreng

A wonderful combination of oyster sauce, ketjap manis, mixed vegetables with a hint of chili, finished with an egg on top. Choose chicken or prawn \$29.50

#### Lemon Pepper Calamari

Fresh calamari dusted in lemon pepper, lightly pan fried and served with a garden salad and aioli \$28.50

#### Ma's Homemade Beef Lasagne

Done just like your mum used to make it...yummo!!

Served with your choice of vegetables and mash or chips and salad \$24.00

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### The Truck Stop

*The backbone of our country; our truckies are particularly important to us. Without Trucks, Australia stops!*

#### Devilled Sausages

Thick pork and apple sausages stewed in a rich sauce topped with fruit chutney and served with homemade mash potatoes.  
\$25.00

#### Wauchope Lamb Chops

3 succulent lamb chop loins served with rich onion gravy and your choice of vegetables and mash or chips and salad \$27.00

#### Slow Cooked Beef Cheeks

Marinated in a red wine sauce, these beef cheeks are slow cooked for 4 hours making them so meltingly tender. Served with mash and vegetables \$28

### Rabbit Food

#### House Salad

Fresh cos lettuce, spiralized zucchini, grated carrots, capsicum, cucumber, cherry tomatoes, and red onions with our secret house dressing \$16.50  
Grilled prawns or chicken \$24.50

#### Vegetarian Pasta Alla Primavera

Rich, thick tomato sauce with fresh vegetables; zucchini, mushrooms, broccoli, cauliflower, carrots, and spinach tossed through linguine pasta \$25.00

### 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.*

Served with your choice of vegetables and mash or chips and salad

#### Pasture Fed Scotch Fillet 180 days (400gm)

Premium yearling fillet grain-fed for 180 days with high marbles score, tender texture and robust flavour. Flame grilled and rested before plating \$39

#### Pasture Fed Rib Eye Fillet on the Bone 180 days (400gm)

Premium yearling fillet grain-fed for 180 days with high marbles score, tender texture and robust flavour. Flame grilled and rested before plating \$40.00

#### Marbles Surf and Turf

Premium 400gm scotch filled topped with creamy garlic prawns. \$45.00

#### Sauces

Choose from your old favourites – Pepper, Diane, Mushroom, Garlic or rich gravy \$3.50