

TO START OR SHARE

GARLIC OR PLAIN CIABATTA BREAD V	\$4.90
HOUSE MADE STONE BREAD baked w confit garlic, caramelised onion, goats cheese, fresh wild roquette & drizzled w olive oil V	\$9.90
SOUP OF THE DAY (see specials board)	\$9.90
TRIO OF DIPS served w warm ciabatta V (see specials board)	\$11.90
SAGANAKI traditional kefalograviera cheese dusted w flour & grilled, served w an olive & fig tapenade, wild roquette, crusty ciabatta & charred lemon V	\$12.50
SEAFOOD KEBAB a skewer of tiger prawns, Atlantic salmon & mixed vegetables char grilled, served w jasmine rice & drizzled w basil pistou GF	\$13.50
SALT & PEPPER CALAMARI Moroccan style, tossed through our famous paw paw salsa w wild roquette & lemon	\$11.50
ARRANCINI BALLS w chorizo, roasted capsicum & Persian fetta, w a traditional charred Babaganoush & spinach aioli	\$9.90
BAKED SCALLOPS 5 half shell scallops baked w café d'pari, cherry tomatoes, wild rocket & parmesan GF	\$15.50
BAKED FIELD MUSHROOMS stuffed w baby spinach, pumpkin, caramelised onion, eggplant, & crumbled fetta, served w crispy ciabatta & wild rocket V GF	\$10.90
HOUSE MADE BARRAMUNDI SPRING ROLLS Barramundi fillet & julienne vegetables won ton wrapped, served w Asian dipping sauce	\$9.90
YAKITORI CHICKEN Japanese inspired grilled chicken skewers w a slaw salad, pickled ginger & wasabi mayo	\$9.90

SIDES

CHIPS w aioli & tomato relish	\$6.50
SEASONAL STEAMED VEGETABLES	\$6.50
CRISP COS LETTUCE SALAD	\$6.50
WEDGES w sour cream & tomato relish	\$7.90

SENIORS

ALL \$14.50

BARRAMUNDI battered or grilled w chips & garden salad
 ROAST OF THE DAY w roast veg, gravy & traditional trimmings (see specials board)
 PENNE PASTA w Italian Meatballs
 CRUMBED LAMB CUTLETS served w mash, peas & honey rosemary jus

JUNIORS (UNDER 13) 2 COURSE

ALL \$9.90

INCLUDES RAINBOW ICE CREAM FOR DESSERT

FISH & CHIPS battered or grilled
 PENNE PASTA w napoli
 CRUMBED LAMB CUTLET w mash & vegetables
 CRUMBED CHICKEN TENDERLOINS w chips

DESSERTS

ALL \$9.90

FLOURLESS CHOCOLATE & COCONUT CAKE w white chocolate sauce & vanilla ice cream GF

STICKY DATE PUDDING w butterscotch sauce & vanilla ice cream

MAIN FARE

VEGETABLE RISOTTO Field mushroom, roasted red onion, shaved zucchini & fetta, tossed in a rich mushroom stock, garnished w snow pea tendrils & shaved fried sweet potato V GF	\$19.90
ROASTED LAMB RACK, filled w spinach, pancetta & macadamia nut stuffing, w buttered beans, whipped potato & a honey rosemary jus GF	\$29.90
SEAFOOD LINGUINE w scallops, prawns, mussels, fish, calamari tossed w cherry tomatoes, fresh basil, garlic, a touch of chilli, topped w a Moreton bay bug	\$25.90
BEER BATTERED OR GRILLED BARRAMUNDI served w garden salad, chips, house made tartare sauce & lemon GF	\$23.90
SALT & PEPPER CALAMARI Moroccan style, served w crisp baby cos salad, chips, house made tartare sauce & lemon	\$22.90
PEKISH OPEN STEAK SANDWICH, 200g char grilled Scotch fillet w smoked bacon, swiss cheese, roquette, tomato, sweet onion jam & wedges	\$23.90
PORTERHOUSE, 300g aged porterhouse steak, cooked to your liking served w chips, salad & choice of sauce	\$27.90
BEEF & REEF, 300g scotch fillet, cooked to your liking, served w mash & seasonal veg, topped w scallops, calamari, prawns, Moreton bay bug & creamy garlic sauce	\$31.90

500G RIB EYE cooked to your liking, served w truffled mash potato, broccolini, stuffed mushroom & Pepperjack Shiraz jus \$33.90

1KG GRAIN FED

AGED RUMP cooked to your liking, served w chips, salad & choice of sauce \$42.90
 (clear plate to earn a place on the trophy board)

STEAK SAUCES: MUSHROOM, PEPPERCORN, RED WINE JUS, GARLIC BUTTER & GRAVY

BAKED GNOCCHI tossed in eggplant & baby spinach ragout, w ricotta cheese, finished w a snow pea tendrils & fried leek V \$21.00

CHICKEN PARMIGIANA OR SCHNITZEL crumbed chicken breast w napoli, smoked ham, & cheese, served w chips & garden salad \$21.90

AMERICAN STYLE PORK RIBS, slow roasted served w a jacket baked potato & crispy baby cos salad GF \$26.50

KIEV CUT CHICKEN BREAST stuffed w a wild mushroom ragout, grilled & served on a baby pea & spinach risotto, drizzled w basil pistou & balsamic reduction GF \$26.50

GOURMET SALAD of baby cos, spinach & wild roquette, tossed w broccolini, asparagus, sundried tomato, fetta, olives, pinenuts & shaved parmesan, w a fig, olive & sun dried tomato vinegar V GF \$18.50

ADD calamari \$5 grilled chicken \$5 prawns \$6

ROAST OF THE DAY Home style roast w roasted vegetables & traditional condiments (see specials board) \$21.00

PAVLOVA TOWER w a blueberry compote, double cream & fresh strawberries GF

CAKE OF THE DAY (see specials board)



GF GLUTEN FREE AVAILABLE

V VEGETARIAN

PEKISH LUNCH

AVAIL 12 - 2.30PM TUESDAY - FRIDAY (CLOSED MON)

\$9.90 - \$14.90

WRAPS SERVED FRESH OR TOASTED ALL \$9.90

CAESAR SALAD grilled chicken tenderloins, cos lettuce, parmesan, crispy bacon, egg & Caesar dressing

CHICKEN SCHNITZEL Crumbed chicken breast w bacon, cos lettuce, tomato, cheese & aioli

VEGETARIAN char grilled roasted pumpkin, spinach & caramelised onion, & sun dried tomato w mixed lettuce, fetta & aioli V

BLAT bacon, cos lettuce, avocado, tomato & aioli

STEAK WRAP char grilled Scotch fillet w smoked bacon, swiss cheese, rocket & tomato, finished w a sweet onion jam

ADD CHIPS TO ANY WRAP \$3.90

PASTAS (LUNCH SIZE)

SPANISH LINGUINE w chorizo, caramelised onion, roasted capsicum & charred zucchini, topped w fried leek \$12.90

SALMON PENNE w cured salmon, caramelised onion, capers, cherry tomatoes, baked w a trio of cheeses in a creamy white wine sauce \$13.90

ITALIAN MEATBALLS w penne & Napoli \$12.90

FAVOURITES (LUNCH SIZE)

GOURMET SALAD of baby cos, spinach & wild rocket, w broccolini, asparagus, sun dried tomato, fetta, olives, pinenuts & shaved parmesan, w a fig, olive & sun dried tomato vinegarette V GF \$11.90

ADD calamari \$5 grilled chicken \$5 prawns \$6

CHICKEN PARMA OR SCHNITZEL
Crumbed chicken breast topped w napoli, smoked ham & cheese served w chips & salad \$12.90

ROAST OF THE DAY Home style roast w roasted vegetables & traditional condiments (see specials board) \$14.50

BEER BATTERED OR GRILLED BARRAMUNDI, served w garden salad, chips, house made tartare sauce & lemon GF \$13.90

SALT & PEPPER CALAMARI served w chips, crispy baby cos salad & a lemon wedge \$13.90

V VEGETARIAN GF GLUTEN FREE AVAILABLE
(MAIN MENU ALSO AVAILABLE FOR LUNCH)

ASK US ABOUT FUNCTIONS @ PEKISH

CELEBRATIONS | PRIVATE ROOM HIRE AVAILABLE | BIRTHDAYS
CORPORATE FUNCTIONS & EVENTS
FUNCTIONS TAILORED TO SUIT YOUR NEEDS

PEKISH IS NOW ON FACEBOOK - LIKE US, FOLLOW WHATS HAPPENING @ PEKISH

SEAGULLS NEST 1 MASON ST NEWPORT 3015 BOOKINGS PH: 93991513 E: contactpekish@gmail.com

OPEN TUES - SUNDAY LUNCH 12 - 2.30PM DINNER 5.30 - 9.00 PM

WEDNESDAY

STEAK SPECIALS LUNCH & DINNER

PORTERHOUSE \$13

SCOTCH FILLET \$15.90

EYE FILLET \$19.90

ALL COOKED TO YOUR LIKING SERVED
W CHIPS, SALAD & CHOICE OF SAUCE

STEAK SAUCES : GRAVY, PEPPERCORN
MUSHROOM, RED WINE JUS
OR GARLIC BUTTER

ALL STEAKS SERVED WITH CHIPS & SALAD
SIDE OF VEG AVAIL \$4.90

THURSDAY

13 PARMA FLAVOURS \$14.90 LUNCH & DINNER

CHICKEN SCHNITZEL w a Lemon Wedge

CHICKEN PARMA w Smoked Ham, Napoli & Cheese

TRADITIONAL VEAL SCHNITZEL w a lemon wedge

VEAL PARMA w Smoked Ham, Napoli & Cheese

GREEK* w Napoli, Diced Tomatoes, Cucumber, Spanish
Onion, Olives, Fetta & Tzatziki

ITALIAN w Traditional Meatballs slow cooked
in a chunky Tomato Salsa w Mozzarella

HAWAIIAN* w Napoli, Smoked Ham, Pineapple
& Cheese

BANGERS & MASH w Cheese, Grilled Beef
Sausage, Creamy Mash & Gravy

AUSSIE* w Napoli, Bacon, Cheese & a Fried Egg

SPANISH w Chorizo, Spanish Onion, Mild Tomato
Concasse & Cheese

SPICY SALAMI w Napoli, Salami, Capsicum, Olives,
Sun Dried Tomato & Cheese

MUSHROOM LOVERS* w Grilled Field Mushrooms &
Caramelised Onion tossed in a Light Cream
Sauce, finished w Roquette & Parmesan

MEXICAN* w Slow Cooked Mexican Beef, Salsa,
w Jalapeño Chillies (Mild),
Guacomole, Sour Cream & Corn Chips

GLUTEN FREE Pan Fried Chicken Breast fillet, served w
Traditional topping or select from
any topping w *

ALMOST VEGETARIAN* Topped w Napoli, Honey
Pumpkin, Roasted Capsicum, Grilled Zucchini,
Caramelised Onion & Crumbled Fetta

OR THE DECADENT PARMA* w Prawns, Baked
Avocado & Garlic Cream Sauce \$19.90

OR A DOUBLE DECKER PARMA, 2 Traditional
Chicken Parma Stack \$28.90

ALL PARMAS SERVED W CHIPS.

FREE GARDEN SALAD OPTIONAL. VEG SIDE AVAIL \$4.90

*DENOTES GLUTEN FREE TOPPINGS