

## STARTERS & SHARES

**Garlic Bread** (gfo) 9  
Toasted sourdough smothered in garlic butter  
*Add cheese, bacon, jalapeños +3 ea*

**Chicken Wings** (gfo) 18  
Juicy winglets with your choice of BBQ, mango habanero or  
Mark of Caine (hot)

**Buttermilk Chicken Bites** (gfo) 18  
Crispy chicken pieces served with sriracha mayonnaise  
or choice of wing sauces above

**Crispy Cauli Popcorn** (gfo, ve) 16  
Cauliflower florets, fried and finished with slaw and sriracha veganise.  
Veggie lovers rejoice!

**Twice Cooked Pork Belly** (gfo) 20  
Delicious pork belly glazed in our house beer BBQ  
sauce. Sticky, rich, and ridiculously moreish

**Carlisle Nachos** (gfo) 12  
Crunchy tortilla chips with southern bean mix, pico de gallo, guacamole and jalapeños  
**Make 'em Meaty** - Adobo beef, guacamole, pico de gallo, cheese,  
sour cream and jalapeños +10

**Garlic Prawns** (gfo) 18  
5 prawns in creamy garlic sauce served with cumin rice  
**Make it a main!** 32

**Two Soft Tacos** 18  
Warm, soft tortillas filled with crisp slaw, ginger lime dressing and your choice of:  
Crispy fish / adobo beef / cauli bites (ve)

**Wedges** (gfo) 14  
Chunky potato wedges with sweet chilli sauce and sour cream  
*Add cheese, bacon, jalapeños +3 ea*

**Carlisle Fries with Aioli** (gfo) 10  
Load them up with house made sauces +4 ea  
*Add cheese, bacon, jalapeños +3 ea*

**Adobo Beef Loaded Fries** (gfo) 18  
18 hour braised beef, melted cheese, and crispy fries

**Famous Butter Chicken Loaded Fries** (gfo) 18  
Creamy, tangy butter chicken curry over crispy fries

## SIDES, SAUCES AND EXTRAS FOR ANY DISH

**House Made Sauces** (gf) 4  
Traditional Gravy, Peppercorn, Mushroom, Garlic, Red Wine Jus,  
Beer BBQ, Mango Habanero, Mark of Caine (HOT)

**Sides** (gf) 4  
Bacon, cheese, beetroot, egg, anchovies, sour cream, jalapeños,  
mash potato, vegetables, sauerkraut, cumin rice, naan (non-gf)

.gf - gluten free, gfo - gluten free option, ve - vegan, v - vegetarian



## SANDWICHES

*All served with chips*

**Carlisle Steak Sandwich** (gfo) 29  
Grilled steak layered with Swiss cheese, beetroot, Coopers Stout caramelised  
onions, bacon, roquette and Carlisle BBQ sauce on toasted ciabatta

**Carlisle Beef Burger** (gfo) 25  
Juicy beef patty with American cheese, crisp iceberg lettuce, tomato,  
Coopers Stout caramelised onions, pickles plus aioli and Carlisle BBQ sauce

**Crunchy Fish Panini** (gfo) 25  
Golden-battered fish in a toasted panini with crisp iceberg lettuce, house tartare and  
sweet pickled red onion

**Carlisle Chicken Burger** (gfo) 28  
Crispy fried chicken layered with slaw and sriracha mayonnaise on a french bun

**Mushroom Stack Burger** (v, gfo) 25  
Grilled mushroom stacked with peperonata, onion, roquette and blue cheese aioli

## PUB CLASSICS

**Chicken Parmigiana** (gfo) 28  
Golden crumbed chicken schnitzel topped with leg ham, rich Napoli sauce and  
melted cheese served with chips and salad

**Schnitzels** (gfo)  
**Pork** 26 / **Chicken** 24  
Crumbed and golden, served with mash, slaw, lemon and house gravy

**Classic Fish & Chips** (gfo) 26  
Golden battered fish served with salad, chips, tartare sauce and lemon

**Crispy Pork Hock** (gfo) 42  
Juicy pork hock, slow-cooked then crisped until golden, served with creamy potato  
salad, tangy sauerkraut and classic mustards

**Garlic Prawns** (gfo) 32  
Ten prawns in creamy garlic sauce served with cumin rice  
*Starter option 18*

**Carlisle Famous Butter Chicken** (gfo) 28  
Served with cumin rice and garlic naan bread

## PLATTERS

**Carlisle Platter** (gfo) 65  
A generous share platter loaded with ribs, wings, chicken bites, pork belly bites,  
chips, slaw and house sauces

**Dip Share Platter of the Day** (gfo) 34  
Rotating selection of house-made dips with warm bread and accompaniments

**Cheese Board** 30  
Blue, soft and hard cheeses with port-soaked figs, olives, crispy apple.  
Served with lavosh and crackers

## FROM THE GRILL

**Rump Steak** 250g (gfo) 27  
A classic pub rump steak, cooked to your liking

**Scotch Fillet** 300g (gfo) 42  
Premium scotch fillet with rich marbling for maximum flavour

**Surf & Turf Scotch Fillet** (gfo) 54  
Premium scotch fillet topped with 4 garlic prawns  
*Add extra prawns +3 ea*

**Pork Ribs – Full Rack** (gfo) 40  
Slow-cooked pork ribs glazed in house BBQ sauce, with chips and slaw

*All steaks served with chips & salad or mash & vegetables and choice of sauce*

## SALADS

**Caesar Salad** (gfo) 18  
Crisp cos lettuce, bacon, crunchy croutons, parmesan and creamy Caesar dressing

**Thai Salad** 18  
Fresh herbs, crispy noodles, pickled carrot & daikon, cashews tossed in  
a vibrant Thai ginger lime dressing

**Roast Pumpkin, Fetta & Pine Nut Salad** (gfo) 19  
Roasted pumpkin with Fetta, pine nuts, roquette and a balsamic dressing

*Add: Chicken or beef 8 / Prawns 12 / Crispy Cauli 5*

## PASTA

**Chilli Prawn Pasta** (gfo) 32  
Succulent prawns tossed with spaghetti, EVOO, fresh garlic, chilli  
and cherry tomatoes

**174 Vodka Rose Chicken Pasta** (gfo) 28  
Thyme chicken tossed with spaghetti in creamy 174 Vodka Rose sauce

## DESSERTS

**Chocolate Brownie** (gfo) 13  
Warm, gooey chocolate brownie served with vanilla ice cream

**Affogato** 8.50  
Hot espresso, vanilla ice cream  
Add your choice of liqueur 11.50

**Cheesecake** 12  
Served with vanilla ice cream

**Ice Cream**  
1 scoop 6, 2 scoops 10, 3 scoops 12  
See our friendly staff for today's flavours

*Upgrade to any flavoured ice cream for any dessert +3*

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reservations@thecarlislehotel.com events@thecarlislehotel.com.au

[\(08\) 93611544](tel:(08)93611544)

## COCKTAILS

### 174 Espresso Martini 20

174 Vodka, coffee liqueur, fresh espresso  
*Rich, smooth and perfectly balanced*

### Passionfruit Martini 21

Pineapple Bliss Vodka, passionfruit, prosecco  
*A vibrant twist on the Pornstar Martini*

### Distiller's Mule 18

174 Vodka, fresh lime, ginger beer  
*Bright, bold and refreshing*

### Caipiroska 18

174 Vodka, fresh lime & sugar muddled with ice  
*Fresh, lively and perfectly chilled*

### The 1940 Sour 20

Blood Orange Gin, fresh lime juice, sugar syrup, egg white  
*Our Carlisle special*

### Raspberry Fizz 19

174 Vodka, Chambord, lemon, soda  
*Light, citrusy and easy drinking*

### Classic Margarita 21

Tequila, orange liqueur, fresh lime  
*Clean, sharp and beautifully balanced*

### Summer Sunrise 20

Dot's Drop Gin, triple sec, orange & pineapple juice, fresh lime juice, raspberry.  
*Crisp and fruity*

### Jack Sparrow 20

Spiced rum, Malibu, pineapple juice, fresh lime  
*Bright and tropical*

### Sea Spice Negroni 21

Sea Spice Gin, Campari, sweet vermouth  
*A bold, elevated Negroni*

### Carlisle Martini 20

Dot's Drop Gin or 174 Vodka, dry vermouth  
*Cold, clean and timeless*

### 174 Amaretto Sour 21

Amaretto, 174 Vodka, lemon, sugar syrup, egg white  
*Smooth with a silky finish*

### Pink Gin & Elderflower Spritz 18

Make Me Blush Gin, elderflower liqueur, prosecco, soda  
*Floral and refreshing*

### Aperol Spritz 15

Aperol, prosecco, soda  
*The Italian classic*



## WINES

### SPARKLING

		150ml glass	250ml glass	bottle
Pizzini KV Prosecco	(King Valley, Vic)	10	N/A	45
Howard Park Jeté Cuvée	(Margaret River, WA)	12	N/A	50
Chandon Brut	(Yarra Valley, Vic)	N/A	N/A	75
Moët & Chandon	(Champagne, FR)	N/A	N/A	130

### ROSÉ

Risky Business Rosé	(Margaret River, WA)	10	14	35
La Tonnelle Rosé	(Pays d'Oc, FR)	11	15	49

### WHITE

Deakin Estate Moscato	(Murray Darling, Vic)	10	14	35
Leeuwin Art Reising	(Margaret River, WA)	11	15	50
Redshed Estate Sauv Blanc	(Margaret River, WA)	10	14	42
Smoking Gun SSB	(Margaret River, WA)	8	13	32
Frog Belly SBS	(Margaret River, WA)	10	14	45
Flame Tree Pinot Grigio	(Margaret River, WA)	11	15	45
Howard Park Flint Chardonnay	(Margaret River, WA)	11	15	50

### RED

Redshed Estate Cab Merlot	(Margaret River, WA)	10	14	42
Tomfoolery Grenache	(Barossa Valley, SA)	N/A	N/A	59
Kalleske Moppa Shiraz	(Barossa Valley, SA)	N/A	N/A	65
Smoking Gun Cab, Shiraz, Merl	(Margaret River, WA)	8	13	32
Frog Belly Cabernet	(Margaret River, WA)	10	14	45
Kilikanoon Shiraz	(Clare Valley, SA)	11	16	52
West Cape Howe Tempranillo	(Mount Barker, WA)	N/A	N/A	50
Moss Wood Amys Cabernet	(Margaret River, WA)	N/A	N/A	75
Mt Trio Pinot Noir	(Margaret River, WA)	10	14	39
Redshed Malbec	(Margaret River, WA)	N/A	N/A	59
Pizzini Sangiovese	(King Valley, Vic)	10	14	42

## WEEKLY SPECIALS

### MONDAY

Fish and Chips – Traditional crispy fish and chips 22

### TUESDAY

Ranjit's Curry of the Week 22

### WEDNESDAY

Full rack of ribs smothered in Carlisle's Beer BBQ sauce, served with chips and salad 29

### THURSDAY

Pimp Your Parm! 22

Classic Carlisle Parm - leg ham, Napoli sauce and 3 cheese mix  
Hellfire Parm - with pork belly, jalapeno and minced red chilli +6  
The Famous Texan - topped with full rasher of bacon, 3 Texan onion rings, Carlisle's beer BBQ sauce + 6

### FRIDAY

Steak cooked to your liking with your choice of our house sauces.  
Served with chips and salad.  
Carlisle's Famous Rump Steak 22  
Juicy Scotch Fillet 35

### SATURDAY

Full rack of ribs smothered in Carlisle's Beer BBQ sauce, served with chips and salad 29

### SUNDAY

Your choice of two delicious Sunday Roasts 29

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Don't see your favourite? Just ask — our team will happily make it for you!