THEARGOSY

STARTERS

Oysters • \$4.99 each Natural - with fresh lemon (GFO/A)

Kilpatrick - topped with crispy bacon and house made spicy sauce (GFO/A)

Garlic bread - a perfect starter • \$12.99 (GFO)

Fully loaded bread - garlic bread topped with cheese & bacon, drizzled with sweet chilli sauce • \$16.99 (GFO)

Garlic pizza - topped with garlic butter & mozzarella • **\$17.99** (V/GFO)

Fully loaded pizza - garlic pizza with crispy bacon & cheese, drizzled with sweet chilli sauce • \$19.99 (GFO)

Soup of the day - with char-grilled sourdough bread & garlic butter • \$15.99 (GFO)

Spring rolls - filled with slow cooked lamb shoulder & vegetables, deep fried till golden brown, served on a bed of rocket with a sweet chilli soy dipping sauce • \$18.99

Loaded fries - Tennessee smokehouse cheesy chicken fries with sweet, spicy mayo & sour cream • \$19.99

Cherry tomato bruschetta - confit blasted cherry tomatoes with fresh basil leaves, mozzarella cheese ball drizzled with olive oil & bacon, BBQ sauce, cheese, Italian glaze complemented with char-grilled sourdough • \$18.99 (V/GFO)

ENTREE

Nachos - traditional nachos with tomato salsa, mozzarella cheese, jalapeños, on round original corn chips served with sour cream & guacamole • \$22.99 (V)

Chicken taco - crispy fried chicken tenders, with soft tacos, red cabbage, carrot, onion, drizzled with a sweet & spicy mayo with a side of sweet potato chips • \$25.99

Squid salad - lightly fried squid hood served on a fresh rocket Asian salad with garlic aioli & fresh lemon • \$25.99 (A)

Thai beef salad - beef strips marinated with sweet soy, coriander, chilli, ginger, garlic, tossed through a fresh salad topped with fried shallots, cashew & chilli praline • \$25.99

Prawn papadum bowl - papadum fried bowl, filled with a cherry tomato salad topped with lime pepper coated fried prawns with a mango chutney, drizzled with smoked paprika aioli garnished with fresh chilli & cucumber • \$26.99 (I)

Arancini balls - roasted pumpkin, spinach, mushroom & walnut crumbed, cooked till golden brown served on a bed of rocket with a smoked paprika aioli • \$25.99 (V)

Prawn sliders (3) - butter poached prawns, in char-grilled slider buns, fresh rocket & Spanish onion salad, with a kewpie mayo • \$27.99 (I)

ALL OUR MAINS ARE SERVED WITH YOUR CHOICE OF CHIPS & SALAD OR VEGETABLES

PARMIS

Chicken schnitzel - cooked until golden brown, served with your choice of sauce • Sm **\$27.99** • Lg **\$31.99**

Beef schnitzel - 300g scotch fillet schnitzel, cooked until golden brown, served with your choice of sauce • \$35.99

Traditional parmi - Napoli sauce, ham & cheese • Sm **\$28.99** • Lg **\$32.99**

Aussie parmi - bacon, BBQ sauce, sunny side up fried egg & melted cheese • \$33.99

BBQ parmi - BBQ sauce, Spanish onion, pineapple, bacon & cheese • \$32.99

Fire breather parmi - spicy Napoli sauce, salami, pepperoni, chorizo sausage, jalapeños & melted cheese • \$32.99

The piggy parmi - pork schnitzel, BBQ sauce, bacon, ham, salami, pepperoni, chorizo sausage & melted cheese • \$33.99

Breadless steak sandwich parmi chicken schnitzel, 150g scotch fillet, fried egg sunny side up • \$36.99

)LD FAVOURITES

Chicken roulade - rolled chicken breast filled with camembert cheese, fire roasted peppers, basil pesto & spinach, wrapped in prosciutto served with beetroot puree, mash potato, green beans, carrot batons, baby bok choy topped with sun-dried tomato cream sauce • \$35.99 (GFO)

Maple pork steak - 200g pork striploin marinated in maple syrup, served on a bed of mash potato, beetroot puree, green beans, carrot batons, char-grilled mini corn cobs, topped with crispy fried silverbeet leaves • \$35.99 (GFO)

Argosy's famous slow cooked lamb shank of the day - eight hour slow cooked lamb shank, served with mash potato, beans, carrots & roasted pumpkin • \$35.99

Carbonara - crispy bacon strips, onion, mushroom & garlic cooked in a creamy sauce folded through fettuccine • \$29.99 (GFO)

Seafood pasta - prawns, scallops, squid, shrimp, spring onion, Spanish onion in a zesty lemon cream sauce folded through fettuccine • \$34.99 (M/GFO)

Creamy tomato pasta - cherry tomatoes, capsicum, onion, & fresh basil leaves in a creamy tomato sauce folded through fettuccine • **\$29.99 (GFO)**





MORE MAINS

ALL OUR MAINS ARE SERVED WITH YOUR CHOICE OF CHIPS & SALAD OR VEGETABLES, UNLESS STATED IN DESCRIPTION

Chicken katsu - crispy fried chicken breast covered with a house made curry sauce, served on a bed of rice & carrots, baby bok choy, green beans pan seared with chilli flakes • 32.99

Argosy favourite filo - chicken breast & bacon cooked in a garlic cream sauce, wrapped in filo pastry cooked until golden and flaky crust, topped with black poppy seeds, served on sweet potato puree, carrots, green beans, baby bok choy • 33.99

Our take on bangers & mash - homemade sausage meatloaf, with mash potato, peas & caramelised onion gravy • \$30.99

SEAFOOD

Garlic prawns - pan sautéed prawns in a garlic cream sauce served on a bed of rice • Sm **\$29.99** • Lg **\$35.99** (I/GFO)

Tasmanian fresh beer battered gummy cooked till golden brown served with lemon & tartare • Sm **\$27.99** • Lg **\$33.99** (A)

Tasmanian fresh scallops - crumbed, cooked until golden brown, served with lemon & tartare • Sm **\$29.99** • Lg **\$36.99** (A)

Scallop & bacon skewers - served on a bed of rice, drizzled with chilli plum sauce • \$36.99 (A/GFO)

Ocean platter - poached prawns, shrimp cocktail sauce, king prawns, smoked salmon, pineapple, served with chips • \$30.99 natural oyster, kilpatrick oyster, crispy beer battered gummy, lime pepper squid, crumbed Bacon steak burger - bacon marinated in scallops, crumbed squid, scallop & bacon skewer, prawn skewer, prawn slider, lemon & tartare sauce • \$55.99 (M)

Crispy skin salmon - Tasmanian crispy skin salmon, served with a beetroot puree, carrot batons, green beans, char-grilled mini corn cobs, smashed garlic chat potatoes with lemon & chive hollandaise sauce • \$35.99 (A/GFO)

Bowl of chips • \$9.99

Bowl of vegetables • \$12.99

Seasoned wedges • \$12.99

Battered onion rings • \$12.99

Salad plate • \$9.99

Bowl of sweet potato chips • \$12.99

FROM THE GRILL

Scotch fillet 300g • \$49.99 (GFO)

Rump 300g • \$39.99 (GFO)

Mix grill plate - 150g scotch steak, mushroom, tomato, bacon, chicken tenders, meatloaf sausage, lamb cutlet, eggs sunny side up with your choice of sauce • \$59.99

Argosy satay steak - 3 satay chicken skewers 200g scotch fillet cooked to your liking served with sweet potato chips & satay sauce • \$48.99

Surf & turf done right - crumbed squid rings, crumbed scallops, pan seared prawns, one natural oyster, 200g scotch fillet cooked to your liking with a sun-dried tomato cream sauce & chips • \$50.99 (M)

Puttanesca steak - fettuccine, salami, capsicum, onion, olives & ham in a creamy tomato sauce, 200g scotch fillet cooked to your liking served with sweet potato chips • \$48.99

Burnt ends scotch - smoked slow cooked pork belly burnt ends complimented with 200g scotch fillet cooked to your liking with BBQ sauce & chips • \$48.99

Steak sandwich - 150g scotch fillet, lettuce, cheese, tomato, bacon, caramelised onion & a sunny side up egg served with chips • \$30.99

Chicken burger with the lot - topped with crispy bacon, sunny side up fried egg, caramelised onion, lettuce, tomato, beetroot,

maple syrup, slaw, rocket, caramelised onion, in a char-grilled burger bun, served with chips \$29.99

Chicken breast mignon - chicken breast wrapped in bacon char-grilled served with smashed chats, carrots & green beans with your choice of sauce • \$34.99 (GFO)

Pan gravy Creamy mushroom Garlic cream Satay

Pepper gravy, Diane, Chilli plum

Ocean top combo • \$12.99 (M)

Cowboy butter • \$7.99

Jug of sauce • **\$4.99**

DON'T FORGET TO CHECK OUT ALL OUR CHEF'S SPECIAL S, CHANGING DAILY ON THE BLACK BOARD

PLEASE ASK OUR STAFF IF THEY CAN ASSIST YOU WITH YOUR CHOICES OR ANY SPECIAL REQUIREMENTS

Our menu may contain traces of nuts and gluten, we can not guarantee our menu items are 100% free, please advise our friendly staff of any allergies. Please note there is a 15% surcharge on public holidays.

V - Vegetarian GFO - Gluten Free Option Available - Please Ask

All Seafood dishes will note A Australian, I Imported or M Mixed - a combination of local & imported seafood

