

GRAZING, STARTERS & SNACKS

GARLIC BREAD With house garlic butter	-9	
CHEESY GARLIC BREAD	-11	
BRUSCHETTA Roma tomatoes, balsamic and basil	-12	
GARLIC & HERB PIZZETTA Mini garlic & herb pizza with mozzarella	-12	
MARINATED SMOKY BBQ LAMB RIBS With crunchy slaw	-15	GF
SPICY KOREAN CHICKEN WINGS 1/2KG OR 1KG With chipotle mayo	-14/22	GF
GARLIC TIGER PRAWNS With baby capers & grilled sourdough	-18	
SALT & PEPPER SQUID With chipotle mayo & slaw	-15	GF
POTATO WEDGES With sour cream & sweet chilli	-12	
SOUP OF THE DAY With warm crusty bread	-12	
BOWL OF SWEET POTATO FRIES	-12	GF
BOWL OF POTATO FRIES	-9	GF



SALADS

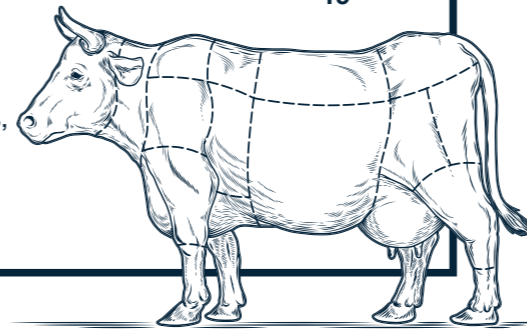
ARCHI CAESAR SALAD Served in a pita bread bowl	-18	
LEMON CHICKEN & AVOCADO SALAD With cos lettuce & croutons	-22	
DRESSED MIXED LEAF GARDEN SALAD	-10	GF
ADD...		
CHICKEN BREAST	-5	GF
SALT & PEPPER SQUID	-6	
AVOCADO	-4	GF
FETTA	-3	GF

RICE, FLOUR + SALT

LINGUINE WITH BLUE SWIMMER CRAB Chilli tomato passata with chilli & shaved parmesan	-29	
SPAGHETTI BOLOGNAISE With shaved parmesan	-22	
PAELLA OF MARINATED SEAFOOD & CHICKEN With side salad & shaved parmesan	-29	

FIELD, FEATHERS & FINS

BRAISED BEEF & GUINNESS PIE With mash & minted mushy peas	-25	
6 HOUR BRAISED PORK KNUCKLE Served with rosemary chat potato, apple chutney and balsamic	-29	GF
TENDER BEEF BOURGUIGNON Bacon, mushrooms with mash & roasted root vegetables	-27	GF
SLOW BRAISED LAMB SHANK With Moroccan spiced cous-cous & spiced yoghurt	-29	GF
350G GRAINFED PORK SAUSAGES With mash & Cooper's Ale onion gravy	-22	GF
350G GRAINFED SCOTCH FILLET With choice of sauces & sides	-33	GF
CHARGRILLED RUMP STEAK With choice of sauces & sides	-28	GF
CHICKEN SCHNITZEL With choice of sauces & sides	-20	
CHICKEN SCHNITZEL PARMIGIANA Schnitzel topped with smoked ham, napolitana sauce & mozzarella	-24	
CRISPY SALMON FILLET With tomato, basil salsa, balsamic glaze & smashed chat potato	-29	GF
PAN ROASTED BARRAMUNDI Served with chargrilled cos, Italian mayonnaise and crushed chat potato	-29	GF
BEER BATTERED FISH & CHIPS With house salad, tartare & lemon	-19	
VEGGIE LOVERS Capsicum pot of Moroccan cous-cous, rocket salad & pomegranate yoghurt	-25	
ADD A SAUCE Gravy, pepper, mushroom, diane	-2	



BURGERS

ARCHIE BEEF BURGER House made beef patty, American cheese, bacon, pickles, lettuce, burger sauce, milk bun & fries	-20	
CHICKEN BURGER Southern fried chicken, bacon, cheese, roquette, jalapenos, chipotle mayo, milk bun & fries	-20	
VEGGIE BURGER House made veggie patty, avocado, baby spinach, relish, cheese & caramelised onions, milk bun & fries	-20	
GLUTEN FREE BUNS AVAILABLE	-3	GF

PIZZAS; MADE ON FRESH BASES

MARGARITA Tomato, mozzarella, bocconcini & fresh basil	-15	
HAWAIIAN Tomato, shaved ham, pineapple, & mozzarella	-18	
PEPPERONI Tomato, pepperoni, mozzarella & parmesan	-18	
CHEESE TRIO Garlic oil, mozzarella, bocconcini, & parmesan	-20	
SUPREME Tomato, mushroom, pineapple, olives, capsicum, onion, pepperoni, ham & mozzarella	-23	
CARNIVORE Ground Beef, pepperoni, bacon, onion & mozzarella	-26	
PRAWN Garlic oil, tomato, prawns, mozzarella, spinach & fresh basil	-28	
CHICKEN & AVOCADO Chicken, bacon & mozzarella on a BBQ base topped with avocado	-27	
ARCHI VEGETARIAN Sundried tomato pesto, ricotta, shaved pear, basil, roquette, parmesan, cherry tomatoes & balsamic glaze	-26	

GLUTEN FREE BASE -4 GF

KIDS

(For children 12 years and under)



MEALS CAN BE SERVED W/ CHIPS, VEGETABLES OR SALAD

CHICKEN NUGGETS	-10	
BATTERED FISH	-10	
GRILLED CHICKEN	-10	GF
SPAGHETTI BOLOGNAISE	-10	
CHEESE BURGER	-10	GFA
KIDS ACTIVITY PACK	-2	

DESSERTS

**CHECK OUT
CHEFS SPECIALS
FOR HOUSE MADE
DESSERTS**

SPARKLING.

CRAIGMOOR CUVÉE BRUT 200ML PICCOLO Mudgee, NSW	-8.5	 
CRAIGMOOR CUVÉE ROSE 200ML PICCOLO Mudgee, NSW	-8.5	
CRAIGMOOR CUVÉE BRUT Mudgee, NSW	-25	
ROLLING SPARKLING CHARDONNAY Central Ranges, NSW	-30	
LA GIOIOSA PROSECCO DOCG Veneto, Italy	-38	



WHITE.

FIORE MOSCATO Mudgee, NSW	-7	-30
GIESEN ESTATE RIESLING Marlborough, NZ	-7.5	-32
ARA SINGLE ESTATE PINOT GRIS Marlborough, NZ	-32	
COPIA PINOT GRIGIO Pemberton, WA	-7.5	-30
WILD OATS SAUVIGNON BLANC SEMILLON Western Australia	-8	-30
CIRCA 1858 SAUVIGNON BLANC Western Australia	-7	-25
PIKORUA SAUVIGNON BLANC Marlborough, NZ	-8.5	-32
ROBERT OATLEY 'SIGNATURE' SAUVIGNON BLANC Magaret River, WA	-32	
CIRCA 1858 CHARDONNAY Central Ranges, NSW	-7	-25
OAKRIDGE 'OVER THE SHOULDER' CHARDONNAY Yarra Valley, VIC	-35	

RED.


BEACH HUT PINK MOSCATO South East Australia	-7	-25
LUNA ROSA ROSE Central Ranges, NSW	-7	-25
THE LANE ROSE Adelaide Hills, SA	-35	
ROBERT OATLEY 'SIGNATURE' PINOT NOIR Yarra Valley, VIC	-8.5	-33
BEACH HUT MERLOT South East Australia	-7	-25
WILD OATS CABERNET MERLOT Mudgee, NSW	-8	-30
RYMILL 'THE YEARLING' CABERNET SAUVIGNON Coonawarra, SA	-7.5	-28
FINISTERRE CABERNET SAUVIGNON Margaret River, WA	-60	
ROBERT OATLEY SIGNATURE GRENACHE SHIRAZ MOURVEDRE McLaren Vale, SA	-7	-25
CIRCA 1858 SHIRAZ Central Ranges, NSW	-7	-25
CLIMBING SHIRAZ Orange, NSW	-8.5	-33
FOUR IN HAND SHIRAZ Barossa, SA	-38	


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BEERS.

on tap beer

- Victoria Bitter
- Tooheys New
- Carlton Draught
- Carlton Dry
- Great Northern
- Cascade Light
- Coopers Pale Ale
- Coopers Mid

Lazy Yak
+ ask about our beer of the month
Canadian Club & Dry

on tap cider

- Hillbilly Apple Cider

international bottled beer

- Becks
- Stella Artois
- Heineken
- Corona

local bottled beer

- XXXX Gold
- Tooheys Extra Dry
- Hahn Super Dry
- James Squire One Fifty Lashes
- Tooheys Old
- Carlton Dry
- Pure Blonde
- Crown Lager
- Coopers Pale Ale
- Coopers Sparkling Ale
- Coopers Mid