

GRAZING, STARTERS & SNACKS

GARLIC BREAD V With house garlic butter	-9
CHEESY GARLIC BREAD V	-11
BRUSCHETTA V Roma tomatoes, balsamic and basil	-12
BOWL OF SWEET POTATO FRIES GFA, V	-12
BOWL OF POTATO FRIES GFA, V	-9
POTATO WEDGES V With sour cream & sweet chilli	-12
FALAFEL BALLS V Pickles, sriracha mayo, herbs	-13
PUMPKIN TORTELLINI V With pine nuts, coconut and kaffir	-12
GARLIC TIGER PRAWNS With baby capers & grilled sourdough	-18
CURED SALMON GF blood orange, beetroot, lime, petit coriander	-18
SALT & PEPPER SQUID GFA With sriracha mayo, fennel slaw	-15
SPICY KOREAN CHICKEN WINGS 1/2 KG OR 1KG GFA With chipotle mayo	-14/22
MARINATED SMOKY BBQ LAMB RIBS With crunchy slaw	-15



SALADS

ARCHI CAESAR SALAD GFA Served in a pita bread bowl	-18
COUS COUS SALAD V With baby spinach, cherry tomatoes, spanish onion, radish, spring onion, fennel	-21
KURRAJONG VILLAGE SALAD V With cracked wheat, rocket, roma tomatoes, capsicum, cucumber, capers, halkidiki, labneh	-21

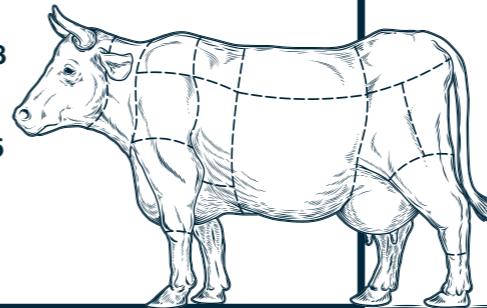
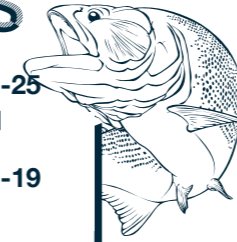
ADD...	
CHICKEN BREAST GF	-5
SALT & PEPPER SQUID GFA	-6
AVOCADO	-4
FETA	-3

RICE, FLOUR + SALT

SEAFOOD LINGUINI White wine cream sauce, calamari, mussels, prawns, parmesan	-29
SPAGHETTI BOLOGNAISE With shaved parmesan	-22
PAELLA OF MARINATED SEAFOOD & CHICKEN With side salad & shaved parmesan	-29

FIELD, FEATHERS & FINS

VEGGIE LOVERS V Capsicum pot, cracked wheat, mint yoghurt, fennel and rocket salad	-25
BEER BATTERED FISH & CHIPS With house salad, tartare & lemon	-19
PAN SEARED BARRAMUNDI GFA Cous cous, labneh, finger lime, watercress	-29
CRISPY SALMON FILLET GFA Cherry tomato, caper and herb salad, crushed chats & balsamic	-29
SPENCER GULF MUSSELS Harissa sauce, hoagie roll	-20
CHARGRILLED OCTOPUS GFA Heirloom tomato salsa, lemon crisps, halkidiki	-24
CHICKEN SCHNITZEL With choice of sauces & sides	-20
CHICKEN SCHNITZEL PARMIGIANA Schnitzel topped with smoked ham, napolitana sauce & mozzarella	-24
6 HOUR BRAISED PORK KNUCKLE GFA Served with rosemary crushed chat potatoes, fennel and apple slaw, balsamic	-29
GLAZED BBQ PORK SHORT RIBS With rosemary, sweet corn and fries	-36
350G GRAINFED SCOTCH FILLET GFA With choice of sauces & sides	-33
450G CHARGRILLED RUMP STEAK GFA With choice of sauces & sides	-28
450G CHARGRILLED TBONE GFA Chermoula, rosemary crushed chats	-35
ADD A SAUCE Gravy, pepper, mushroom, diane	-2



BURGERS

ARCHI BEEF BURGER GFA House made beef patty, American cheese, bacon, pickles, lettuce, burger sauce, milk bun & fries	-20
CHICKEN BURGER GFA Southern fried chicken, bacon, cheese, rocket, jalapenos, chipotle mayo, milk bun & fries	-20
FALAFEL BURGER V House-made falafel patty, pickled vegetables, baby spinach, mint yoghurt, milk bun & fries	-20
GLUTEN FREE BUNS AVAILABLE	-3

SIDES & SAUCES

SAUCES Chipotle, tartare, aioli, mayo or burger sauce	-2
SIDES salad, chips, mash or vegetables	-5



PIZZAS; MADE ON FRESH BASES

MARGARITA V Tomato base, mozzarella, cherry tomatoes, bocconcini & fresh basil	-15
HAWAIIAN Tomato base, shaved ham, pineapple, & mozzarella	-18
PEPPERONI Tomato base, pepperoni, mozzarella & parmesan	-18
CHEESE TRIO V Confit garlic base, mozzarella, bocconcini, & parmesan	-20
SUPREME Tomato base, mushroom, pineapple, olives, capsicum, onion, pepperoni, ham & mozzarella	-23
CARNIVORE BBQ base, ground beef, pepperoni, bacon, onion & mozzarella	-26
PRAWN & CHORIZO Confit garlic base, tomato, prawns, chorizo, mozzarella, spinach & fresh basil	-28
CHICKEN & AVOCADO Chicken, bacon & mozzarella on a BBQ base topped with avocado	-27
ARCHI VEGETARIAN V Sundried tomato pesto base, fetta, shaved pear, basil, rocket, parmesan, cherry tomatoes & balsamic glaze	-26

GLUTEN FREE BASE GF -4

KIDS

(For children 12 years and under)

MEALS CAN BE SERVED W/ CHIPS, VEGETABLES OR SALAD

CHICKEN NUGGETS	-10
BATTERED FISH	-10
GRILLED CHICKEN GF	-10
SPAGHETTI BOLOGNAISE	-10
CHEESEBURGER GFA	-10
ICECREAM choice of toppings: caramel, chocolate, strawberry, sprinkles available	-5
KIDS ACTIVITY PACK	-2

DESSERTS

CHECK OUT CHEFS SPECIALS FOR HOUSE MADE DESSERTS

While effort is taken to accommodate dietary requirements, our menu items still contain traces of nuts, gluten and other allergens as we are not an allergy free kitchen, please advise our staff of any allergies. Kindly take this into consideration for any individual with dietary requirements and allergies

V= Vegetarian, GFA = Gluten Free Available, GF = Gluten Free



SPARKLING.

CRAIGMOOR CUVEE BRUT 200ML PICCOLO Mudgee, NSW	-8.5	 
CRAIGMOOR CUVEE ROSE 200ML PICCOLO Mudgee, NSW	-8.5	
CRAIGMOOR CUVEE 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 Rangers, 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		-36
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 McLaren Vale, SA	-7	-25
GRENACHE SHIRAZ MOURVEDRE McLaren Vale, SA		-25
CIRCA 1858 SHIRAZ Central Ranges, NSW	-7	-25
CLIMBING SHIRAZ Orange, NSW	-8.5	-33
FOUR IN HAND SHIRAZ Barossa, SA		-38



BEERS.

on tap beer

- Victoria Bitter
- Tooheys New
- Carlton Draught
- Carlton Dry
- Great Northern Full
- Great Northern Mid
- Cascade Light
- Coopers Pale Ale
- Coopers Mid
- + ask about our beer of the month
- Canadian Club & Dry

on tap cider

- Hillbilly Apple Cider

international bottled beer

- 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
- Kosciusko Pale Ale
- Coopers Pale Ale
- Coopers Sparkling Ale
- Coopers Mid

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