

Kids Menu - \$9.9

Kids Menu - Colour Key

*RED = It's Only Sometimes / YELLOW = Almost as Good! / GREEN = GO! GO! GO! (Healthiest Options)^

Chick Chick Grill

150gm grilled chicken breast served with salad

Hook, Line & Sinker

Grilled barramundi served with salad

Quick as a flash

Minute steak cooked to perfection & served with salad

Super Mac & Cheese

Baked macaroni with Angus beef mince & cheese sauce

Super Fish Bites

Battered fish bites served with lemon & chips

Wiped Out Grommet Wrap

Grilled chicken breast, lettuce & mayo within a wrap. Served with a side of chips

Burger-iffic

Chargrilled lean beef patty with lettuce, tomato and cheese on a bun. Served with a side of chips

Say Cheese

Kids pizza base covered in napolitana sauce topped with leg ham and mozzarella

Fly the Coop

Succulent chicken nuggets. Served with chips

Lord of the Calamari Rings

Crumbed calamari rings served with Chips

Kids Add Ons

Kids Frisbee 1.0

Kids Showbag 3.0

Kids Bottomless Cup (Large) 4.0

Kids Ice Cream (Order at the bar) 1.5

Kids Jelly & Freddo (Order at the bar) 2.5

Kids Offers

Free Face Painting

Every Friday & Saturday Night & Sunday Lunch

Free Kids Arts & Craft

Every Sunday Lunch

Super Hero Sundays

A new super hero on the first Sunday Lunch of each month

Crab Racing Sundays

Bet on your favourite hermit crab in this light hearted kids activity on the last Sunday of each month

For more on our kids offers, sign up for a Free Ranchies

Membership at the bistro till

Or visit www.theranch.com.au



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BISTRO 
AT THE RANCH

THE RANCH HOTEL LUNCH MENU

Available Mon-Fri Lunch

The Ranch Hotel's Lunch Menu has been designed to focus on the ability to cater to our diverse clientele whilst ensuring we meet the time constraints lunch time diners are under. We have produced this menu with the intention of being able to offer our usual high standards within the shortest time frame possible.

We hope you enjoy!

Starters & Light Meals

Garlic or Herb Bread	5.0
Garlic or Herb Bread w/ Cheese Topping	7.0
Cheese & Herb Pizza	9.9
Classic 11inch thin base, roasted garlic & oregano	
Bruschetta (v)	9.0
Lightly toasted sourdough, drizzled w/ olive oil & balsamic Reduction, Cherry tomatoes, Spanish onions & fresh basil	
Natural Sydney Rock Oysters	12.0
Served w/ lemon & salt	
Kilpatrick Sydney Rock Oysters	16.0
Served w/ Lemon & salt	
Trio of Dips	13
Lightly toasted flat bread served w/ Hummus, Roasted beetroot puree, Spinach & artichoke	
Buffalo Chicken Wings	13.0
Half a kilogram of marinated wings, tossed through American style BBQ sauce & house ranch dressing	
Salt & Pepper Calamari Entree	13.5
Served w/ a mixed leaf garnish & lime aioli	
Beef Nachos	18.5
Spicy minced beef on a bed of corn chips topped w/ melted mozzarella, homemade salsa Fresca, sour cream & guacamole	
Vegetarian Nachos (v)	16.5
Bowl of Chips w/ Aioli	7.0
Wedges	9.5
Spicy wedges topped w/ sweet chilli & sour cream	
Salads	
Smoked Chicken Caesar	21.0
Smoked chicken breast tossed into crisp cos lettuce served w/ bacon, a poached egg, croutons, shaved parmesan & our own Caesar dressing	
Pepper-seared Tuna Nicoise (GF)	24.00
Pepper-seared Tuna Nicoise with haricot Verts, medley tomatoes, black olives, capers, Spanish onion, potatoes, soft boiled egg and vinaigrette	
Ruby Grapefruit, Orange, Baby Fennel & Roasted Baby Beetroot Salad (GF)	21.0
Ruby Grapefruit, orange and shaved baby fennel with roasted beetroot, Spanish onion, sheep's feta, walnuts and wild rocket with maple vinaigrette	
ADD Chicken \$3 ADD Lamb \$5	
Moroccan Lamb Salad	23.50
Marinated lamb fillets tossed in Moroccan spiced cous cous, dried apricots, semi dried tomato, wild rocket and pistachio topped w/ mint yoghurt	
Grilled Haloumi Salad with Honey Roasted pumpkin and pistachio	19.0
Grilled haloumi, slow roasted pumpkin, cherry tomatoes, Spanish onion, Toasted pistachio, baby spinach and crisp lavosh with white balsamic vinaigrette	
Pizzas	
Portuguese Chicken	19.0
Marinated Chicken Fillets, baby spinach, Spanish onion, charred capsicum topped with Peri Peri yoghurt	
Ranch Meatlovers	19.0
Graziers Angus beef minced, bacon strips, salami, chorizo, onions & smokey BBQ sauce	
Vegetarian (v)	16.0
Spinach, mushrooms, black olives, pumpkin, feta, pine nuts & semi dried tomato	
Margarita with Bocconcini (V)	17.0
Napoli sauce, basil & bocconcini	

From The Char-Grill

All steaks are cooked to your liking by our expert chefs & are served w/ your choice of chips & salad or potato & steamed vegetables

Graziers Scotch Fillet 250grams		26.0
Known as one of the better eating primal cuts of beef, the rib fillet will exceed your eating expectations. "Simply Superb"		
Graziers Rump (Black Angus) 400 grams		32.5
Black Angus cattle sourced from New England regions 180 days plus grain finished, known for its flavour & superior eating quality		

Feeling Hungry?

Add any of the following to your meal

Buffalo Wings (2)	4.5
Grilled Tiger Prawns (4)	6.0
Salt & Pepper Calamari (100gm)	5.5
Creamy Garlic Prawns (4)	6.5
BBQ Pork Ribs (200gm)	7.5

Sauces

Pan Gravy (GF), Mushroom, Peppercorn, Dianne,	2.5
Hickory BBQ, Garlic Cream, Red Wine Jus,	3.0
Bearnaise	

From The Hen House

Chicken Schnitzel	19.9
Succulent homemade 200gm chicken breast schnitzel, crumbed in-house w/ our special recipe	
Chicken Parmigiana	22.5
Chicken schnitzel topped w/ ham, napolitana sauce & mozzarella, served w/ chips & salad	
The Ranch	25.0
Our house special of salami, bacon, onion rings, jalapeno & BBQ sauce, topped w/ mozzarella & grilled until golden brown	

From The Deep

Barramundi Fillet (GF)	27.9
Barramundi fillet served w/ roasted potatoes, asparagus and garlic beurre blanc sauce	
Seafood Basket	26.5
Battered barramundi, panko breaded, calamari, battered prawns, battered scallops, tartare, served w/ lemon, chips & salad	
Fish of the day	Market Price
See Chef's suggestion board	

Everyone's Favourites

The Famous Ranch Roasts	Single	Combo
Famous for our roasts, we will regularly feature a selection of pork, beef or lamb roasts. All served w/ potato & seasonal vegetables. Add all three for \$17.0	12.0	17.0
Chili Prawn and Mussel Spaghetti		24.0
Sauteed prawns and mussels in roasted truss tomatoes, chili, basil and garlic confit with rocket and olive croutons		
Vegetarian Quiche (V)		18.5
Asparagus, ricotta and butternut pumpkin with semi-dried tomatoes, baby spinach and toasted pine nuts served with a tossed mix leaf salad		
Battered Fish & Chips		19.9
Golden brown beer battered Barramundi fillets served w/ lemon wedges, chips, salad & tartare sauce		
Burgers, Wraps & Pies		
Char-Grilled Peri-Peri Chicken Pitta		18.9
Portuguese style marinated chicken fillets served on open pitta bread w/ lettuce, tomato, cucumber and peri peri mayo		
Wagyu Burger		25.0
Pan fried wagyu burger served with lettuce, tomato, gherkins, blue cheese and chilli jam served w/ onion rings & chips		
Angus Beef Burger		18.5
Succulent home made Angus beef patty, bacon, tomato, swiss cheese, beetroot relish, lettuce, onion rings & bbq sauce served on a sourdough bun w/ a side of chips		
Chicken Schnitzel Sandwich		18.5
Crumbed chicken breast fillet, flash fried, with coleslaw, tomato & roasted garlic aioli. Served w/ a side of chips		
Pulled Pork Sandwich		18.5
12 hour slow roasted BBQ pork, pickles, onion rings, jalapeno, coleslaw, Swiss cheese & ranch dressing.		
Chicken Caesar Wrap		17.0
Succulent smoked chicken breast, cos lettuce, crispy bacon, parmesan cheese served within a wrapped tortilla w/ Caesar dressing. Served w/ a side of chips		
House Made Graziers Beef & Guinness Pot Pie		21.0
Slow cooked Graziers beef in a guinness reduction served w/ mash potato and crusty herbed pastry		
Seniors Menu		
Roast of the Day		9.9
Battered Fish & Chips		9.9
Caesar Salad		9.9
Add Chicken \$3		
Chicken Schnitzel w/ Chips & Salad		9.9
Rump Steak w/ Chips & Salad		9.9
Add a Dessert of the Day		5.5
Add Dessert of the Day & Coffee		7.0
(v) - Vegetarian		
(GF) - Gluten Free		

Food Allergies

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Public Holiday Surcharge

10% Surcharge applies to all food items on Public Holidays