

# ENTREES

**KARAAGE CAULIFLOWER BITES | 19**  
Cucumber salsa, vegan chilli aioli, sesame seeds | LD, V, VG

**GOCHUJANG CHICKEN WINGS | 19**  
Half kilo wings, gochujang sauce, sesame seeds & green onion

**MARINATED BEEF FAJITAS | 22**  
Marinated beef, peppers, chilli, spices, grilled tortilla, pico de gallo, guacamole, coriander, lime

**LEMON PEPPER CALAMARI | 18**  
Garlic aioli and lemon | LDO, LG

**STICKY PORK BELLY | 19** **CHEF'S PICK**  
Twice-cooked pork tossed in sticky chilli caramel sauce, pickled green pawpaw, toasted peanuts

**GARLIC & HERB BREAD | 12**  
Crusty garlic bread | V

**CHEESY GARLIC BREAD | 13**  
Crusty garlic bread with melted mozzarella | V

**CHEESE AND BACON BREAD | 14**  
Crusty garlic bread with melted mozzarella and bacon bits

**SEASONED CHIPS | 11 | LD, LG, V, VGO**

# SALADS

**CAESAR SALAD | 23**  
Crunchy cos lettuce, croutons, bacon, shaved parmesan, anchovies, soft egg, caesar dressing | VO, VGO

**HOT SMOKED SALMON AND PICKLED FENNEL SALAD | 26**  
Spanish onion, orange, baby spinach, radicchio, crispy capers, crème fraîche, roasted garlic dressing | LD, LGO

**ROAST PUMPKIN SALAD | 22**  
Roast pumpkin, mixed leaves, feta, cashew nuts, olive oil, avocado, Italian balsamic glaze | LG, V

## UPGRADES

Chicken +9 | Calamari +9 | Grilled Prawns +11 | Garlic Prawns +11

# PIZZA

**GLUTEN FRIENDLY BASE +5**

**HAWAIIAN PIZZA | 23**  
Napoli, ham, mozzarella & pineapple | LGO

**MARGHERITA PIZZA | 22**  
Napoli, tomato, basil, mozzarella | LGO, V, VGO

**PEPPERONI PIZZA | 23**  
Napoli, mozzarella, pepperoni, chilli | LGO

**THE BUTCHER PIZZA | 26**  
Napoli, mozzarella, pulled beef, bacon, chorizo, salami, red onion, smoky BBQ sauce | LGO

**CHILLI PRAWN PIZZA | 29**  
Napoli, mozzarella, Spanish onion, basil | LGO

# MAINS

**CRISPY SKIN SALMON FILLET | 32.5**  
Seasoned crushed potatoes, grilled asparagus, hollandaise sauce LDO, LG

**LAMB RUMP | 32**  
Marinated lamb rump, roasted carrot purée, potato pavé, broccolini, jus | LG

**HOT & COLD SEAFOOD PLATE | 62**  
COLD | king prawns, marie rose sauce, oysters natural, lemon  
HOT | battered fish, salt & pepper squid, fish finger club, chips, lemon, tartare

**BEER BATTERED FISH & CHIPS | 28**  
House battered fish, chips, salad, tartare sauce & lemon

**LEMON PEPPER CALAMARI | 27**  
Chips, salad, garlic aioli, lemon | LDO, LGO

**CHICKEN SCHNITZEL | 28**  
Chips, salad, choice of sauce

**CHICKEN PARMI | 32**  
Shaved ham, napoli, mozzarella, chips & salad

**TEXAN PARMI | 25**  
Chicken schnitzel topped with bourbon BBQ sauce, bacon, jalapeños, mozzarella, chips & salad

**CHICKEN SUPREME | 28**  
Prosciutto, mushroom duxelles, chicken breast, truffle mashed potato, broccolini, jus | LG

**CHILLI SEAFOOD MARINARA | 32**  
Spaghetti, mussels, squid, prawns, fish, passata, Italian parsley

**FALAFEL BOWL | 24**  
Hummus, grilled pita, date and almond cauliflower rice, crispy fried sweet potato, coconut yoghurt | LG, V, VG

# BURGERS

**GLUTEN FRIENDLY BUN +4**

**BEEF BURGER | 25**  
Beef patty, lettuce, tomato, pickles, cheese, onion, special sauce, milk bun | LGO

**CRUMBED CHICKEN SANDWICH | 23**  
Crumbed chicken, coleslaw, onion rings, honey sriracha sauce on Turkish bread with chips | LGO

**STEAK SANDWICH | 27**  
Steak, bacon, caramelised onion, beetroot, tomato, lettuce, fried egg, smoky BBQ sauce on a Turkish bun | LGO

**FISH FINGER CLUB | 23**  
Crumbed fish, baby cos, sauce gribiche, pickled onion, chips

# GRILL

*All steaks served with a choice of two sides & sauce*

**Sides |** Chips, Salad, Creamy Mash, Veg  
**Sauces |** Gravy, Mushroom, Peppercorn, Creamy Garlic, Diane, Red Wine Jus

**250G RUMP | 32**  
120 days grain fed, Riverina, NSW | LD, LG

**400G RUMP | 49**  
120 days grain fed | LD, LG

**180G EYE FILLET | 42**  
120 days grain fed | LD, LG

## UPGRADES

Fried Egg +4  
Calamari +9  
Prawns +11

# SIDES

**1 FOR 12 | 2 FOR 16 | 3 FOR 19**

**SWEET POTATO CHIPS**  
chipotle aioli | LD, LG, V, VG

**GARDEN SALAD**  
Italian dressing | LD, LG, V, VG

**CREAMY MASH POTATO**  
chives | LG, V

**ONION RINGS**  
chipoltle aioli | V, VGO

**SEASONAL MIXED GREENS**  
evoo & sea salt | LD, LG, VG

# DESSERTS

**CHURROS | 14**  
Cinnamon, honey, pistachio, chocolate, salted caramel sauces | V

**STICKY DATE PUDDING | 14**  
Served with salted butterscotch sauce, pretzel and vanilla ice cream | V

**CHOCOLATE BROWNIE | 14**  
Chocolate ganache, vanilla ice cream, honeycomb crunch | V

**VEGAN MUD CAKE | 16**  
Berry coulis | LD, VG

**LG** – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** – Vegetarian Option | **VGO** – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 10% public holiday surcharge applies.

WED

RUNAWAY BAY  
— T A V E R N —

TRADING HOURS

MONDAY – SUNDAY

11.30AM – 2.30 PM / 5.30PM – 8.30PM



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