



## STARTERS OR TO SHARE

### Garlic Bread \$7 (v)

four slices of garlic buttered Vienna bread  
Add jalapeños + \$2 | cheese + \$2 | salami + \$3

### Buffalo Cauliflower Nuggets \$10 (vg) with a vegan aioli

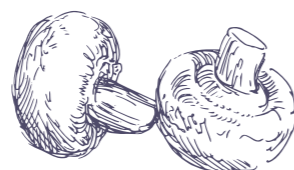
### Bowl of Sweet Potato Fries \$10 (v/vga) served with ranch sauce

### Steamed Pork & Prawn Dumplings \$15 with Asian salad & Thai glaze

### Bowl of Chips \$8 (gf/vg) served with tomato sauce

### Spicy Pork Empanadas \$16 (v) spicy pork in a pastry shell with charred corn salsa & mint dipping sauce

### Trio of Dips \$17 (gfa/v) house-made dips with flatbread



### Hot Wings \$14 (gf) spicy chicken wings with ranch dipping sauce

### Bowl of Potato Wedges \$12 (v) served with sweet chilli sauce & sour cream

### Zucchini Wedges \$14 (gf/vg) served with sriracha mayo

V = vegetarian | VG = vegan | VGA = vegan option available  
| GF = gluten free | GFA = gluten free available

Please advise staff of any allergies when placing your order. While every care is taken when catering for allergies. Traces of allergens can be present in foods

## SHARE PLATES

*We believe the time has come to enjoy the company of others*

### Holdy Share Platter \$35

spicy pork empanadas, hot wings, southern fried chicken, angus beef sliders, salt & pepper squid & pumpkin & feta arancini balls

### Holdy Treasure Chest \$45

battered fish, kilpatrick oysters, salt & pepper squid & octopus, whole SA prawns & smoked salmon

### Holdy Antipasto Platter \$35 (gfa)

ham, salami, chorizo, prosciutto roast capsicum, kalamata olives, pickles, dips, cheddar & blue vein cheese, lavosh & toasted pitta bread

### Trio of Wings \$30 (gf)

smokey BBQ, sticky honey & hot sauce wings with ranch & aioli dipping sauces

## SALADS

### Holdy Caesar Salad \$24 (gfa)

with crispy bacon, parmesan cheese, cos lettuce, croutons, anchovy dressing & a poached egg  
Add chicken + \$5 | S&P squid + \$5

### Roast Pumpkin, Beetroot & Fetta Salad \$19 (gf/v/vga)

with baby spinach, cherry tomatoes, red onion & a balsamic reduction

### Thai Prawn & Peanut Salad \$25 (gf)

salad greens, red onion, carrot & capsicum with sesame & soy dressing

## PUB CLASSICS

### Salt & Pepper Squid \$24 (gfa) served with chips, salad & aioli

### Fish & Chips \$23 (gfa) battered, crumbed or grilled, served with chips, salad & tartare

### Chicken or Beef Schnitzel \$24 (vga) served with chips, salad & your choice of gravy, pepper, diane or mushroom sauce

#### Schnitzel Toppers

**Parmigiana + \$4** ham, cheese & Napoli sauce

**Kilpatrick + \$5** BBQ sauce, bacon & cheese

**Mexican + \$5** salsa, cheese, corn chips, jalapeños & sour cream

**Spanish + \$6** onion, chorizo, capsicum & cheese

**Big Bird + \$6** 4 x hot wings

**Pepper Pig + \$7** 4 x bone pork ribs & BBQ sauce

**Brisket + \$7** slab of slow-cooked BBQ beef brisket

**Vegan Chicken + \$2**

### Southern Fried Chicken \$22

cajun-marinated chicken tenders with chips, salad & chipotle sauce

### Roast of the Day \$24 (gf)

with roasted seasonal vegetables, roast potatoes & gravy

### Lamb Pappardelle \$23

slow-cooked lamb, olives, onion, cherry tomatoes & spinach

### Grilled Chicken Breast \$26 (gf)

with kipfler potatoes, asparagus & chimi churri





## FROM THE PADDOCK

### 300g Scotch Fillet Steak \$38 (gf)

100 day aged, served with roast potatoes, parsnip & green beans with your choice of gravy, pepper, diane or mushroom sauce

### 300g Porterhouse Steak \$32 (gf)

served with chips, salad & your choice of gravy, pepper, dianne or mushroom sauce

### Smoked BBQ Pork Ribs \$36 (gf)

with roast potatoes & charred corn cob

### 220g Fillet Mignon \$40 (gf)

with potato galette & trio of braised mushrooms

### Crispy Pork Belly \$32 (gf)

with roasted potatoes, broccolini, apple, fennel puree & red wine jus



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## SEAFOOD

### Pan Seared King George Whiting \$41 (gf)

with vanilla bean butter, crushed potatoes & broccolini

### Seafood Trio \$28 (gfa)

beer-battered fish, salt & pepper squid & prawn skewer served with chips, salad & aioli

### Lemongrass Skewered Prawns \$30 (gf)

with broccolini, bok choy, coconut rice & lime soy dressing

### Pistachio-Crusted Salmon \$28 (gf)

with watercress & pomegranate salad & fondant potatoes

## BURGERS

### Beef Cheese & Bacon Burger \$23

with lettuce, tomato, pickle, smoked mustard, tomato relish & a side of chips

*double up with beef, bacon & cheese extra \$7*

### Wild Mushroom & Capsicum Burger \$20 (vg/gfa)

mushroom, capsicum, rocket, tomato, haloumi & beetroot relish

### SFC Burger \$23

southern fried chicken, lettuce, tomato, bacon, pineapple, cheese & ranch dressing

### Tex Mex Pulled Pork Burger \$21 (gfa)

with lettuce, tomato, onion, avocado, ranch sauce & a side of chips

## PIZZA

### Margherita \$19 (v/vga/gfa)

cherry tomatoes, bocconcini, mozzarella & fresh basil on a Napoli sauce base

### Cajun Chicken \$22 (gfa)

chicken, onion, cherry tomatoes, rocket, parmesan & ranch dressing on a Napoli sauce base

### Vegetarian Pizza \$22 (v/vga/gfa)

pumpkin, onion, capsicum, mushroom, cherry tomatoes, spinach & mozzarella on a Napoli sauce base

### Loaded Pizza \$24 (gfa)

salami, pepperoni, mushroom, capsicum, onion, olives, anchovies & mozzarella on a Napoli sauce base

### BBQ Beef Brisket Pizza \$22 (gfa)

beef brisket, onion, mushroom, jalapeños & mozzarella on a BBQ sauce base

vegan cheese + \$2 | gluten free base + \$4



theholdy.com.au  