

Nuts and seeds are used in the preparation of some of our dishes. Some menu items may contain gluten. Our basting is not gluten free and is made with red wine. Please discuss any allergies with your server.



**kellys**  
bar and grill  
M I R A N D A

WE ARE SOCIAL FOLLOW US ON  

## ENTRÉES + SHARES

<b>GARLIC BREAD</b> (4)	5. <sup>95</sup>
<b>BRIOCHE</b>	5. <sup>95</sup>
<b>FRENCH ONION SOUP</b> Served with parmesan crouton	12. <sup>95</sup>
<b>BOEREWORS</b> (3) Pure beef South African farmer's sausage served with gravy	17. <sup>95</sup>
<b>HALOUMI CHEESE</b> (4) Grilled tomato, oregano & lemon wedge	17. <sup>95</sup>
<b>CHARGRILLED CHICKEN MID WINGS</b> (10) BBQ basted	19. <sup>95</sup>
<b>CALAMARI</b> Crumbed & fried served with tartare sauce	18. <sup>95</sup>
<b>MUSSELS</b> ½ shell green NZ mussels served with your choice of tomato base <b>OR</b> cream sauce	21. <sup>95</sup>
<b>GARLIC PRAWNS</b> (8) Garlic, white wine & cream sauce	24. <sup>95</sup>
<b>KING PRAWNS - GRILLED</b> (4) Whole local king prawns, butterflied & grilled with garlic, paprika & lemon juice & served on a bed of rice	47. <sup>95</sup>
<b>MIXED ENTRÉE PLATTER</b> Wings (8). Calamari (8), Garlic prawns (4)	29. <sup>95</sup>

## SAUCES - SERVED ON THE SIDE 3.<sup>95</sup>

<b>MONKEY BUSINESS</b>	<b>DIANE</b>
<b>MUSHROOM &amp; CREAM</b>	<b>GRAVY</b>
<b>HOT N SPICY RIB SAUCE</b>	<b>PERI - PERI</b>
<b>CAFÉ DE PARIS BUTTER</b>	<b>BLUE CHEESE MAYO</b>
<b>BLACK PEPPER &amp; CREAM</b>	<b>AIOLI</b>
<b>PEPPER, MUSHROOM &amp; CREAM</b>	<b>RIB BASTING</b>
<b>GREEN PEPPERCORN GRAVY</b>	<b>STEAK BASTING</b>

## SIDES

	SML	LRG
<b>BAKED POTATO</b>	5. <sup>95</sup>	
<b>CHIPS</b>	5. <sup>95</sup>	7. <sup>95</sup>
<b>PEAS</b>	5. <sup>95</sup>	8. <sup>95</sup>
<b>SPANISH RICE</b>	5. <sup>95</sup>	8. <sup>95</sup>
<b>CRISPY ONIONS</b>	5. <sup>95</sup>	9. <sup>95</sup>
<b>SLAW</b>	6. <sup>95</sup>	9. <sup>95</sup>
<b>MASH</b>	6. <sup>95</sup>	11. <sup>95</sup>
<b>VEGE</b> (mix veg or mix greens)	7. <sup>95</sup>	11. <sup>95</sup>
<b>SWEET POTATO FRIES</b>	7. <sup>95</sup>	9. <sup>95</sup>
<b>CORN ON THE COB. With herb butter</b>	8. <sup>95</sup>	
<b>GRILLED MUSHROOMS</b>		14. <sup>95</sup>

## GRILL - ALL COOKED IN KELLYS FAMOUS BASTING SAUCE - SERVED WITH ONE SIDE OF YOUR CHOICE

<b>CHIPS / RICE / BAKED POTATO / MIX VEG / GREENS / SALAD</b> (MASH OR SWEET POTATO FRIES - \$3 extra)			
<b>SIRLOIN-PREMIUM AGED</b> Black Angus - Riverina NSW MSA - Minimum 120 day grain fed - Marble Score 2+	34. <sup>95</sup>	(200g)	
<b>WAGYU RUMP</b> Tajima 400days grain fed MB4+ VIC	41. <sup>95</sup>	(300g)	
<b>EYE FILLET PREMIUM CENTRE CUT</b> Black Angus - Great Southern NSW MSA - Pasture Fed	45. <sup>95</sup>	53. <sup>95</sup>	77. <sup>00</sup>
	(200g)	(250g)	(400g)
<b>HOT BITE</b> Our premium centre cut eye fillet with a 3 peppercorn crust	45. <sup>95</sup>	53. <sup>95</sup>	77. <sup>00</sup>
	(200g)	(250g)	(400g)
<b>SCOTCH FILLET PREMIUM AGED</b> Black Angus- Riverina NSW MSA - Minimum 120 day grain fed - Marble Score 2+	48. <sup>95</sup>	75. <sup>95</sup>	
	(300g)	(500g)	
<b>LAMB CUTLETS</b> (4)		45. <sup>95</sup>	
<b>BOEREWORS PLATTER</b> Pure Beef South African farmers sausage, peas, mash & gravy		31. <sup>95</sup>	

## RIBS - CAMELISED WITH KELLYS FAMOUS RIB BASTING - SERVED WITH ONE SIDE OF YOUR CHOICE

<b>CHIPS / RICE / BAKED POTATO / MIX VEG / GREENS / SALAD</b> (MASH OR SWEET POTATO FRIES - \$3 extra)			
<b>PORK RIBS</b> sml (approx. 350g) reg (approx. 600g)	43. <sup>95</sup>	51. <sup>95</sup>	
	(sml)	(reg)	
<b>LAMB RIBS</b> sml (2 racks - approx. 350g) reg (3 racks - approx. 600g)	45. <sup>95</sup>	55. <sup>95</sup>	
	(sml)	(reg)	

## COMBOS - CREATE YOUR OWN

CHOOSE A MAIN COURSE AND ADD ANY THESE

<b>BOEREWORS</b>	each	3. <sup>95</sup>
<b>BURGER PATTY</b>	200g	9. <sup>95</sup>
<b>CHICKEN BREAST</b>	each	8. <sup>95</sup>
<b>LAMB CUTLET</b>	each	9. <sup>95</sup>
<b>KING PRAWNS</b>	2	11. <sup>95</sup>
<b>GARLIC PRAWNS</b>	3	15. <sup>95</sup>
<b>LAMB RIBS</b>	approx 200g	16. <sup>95</sup>
<b>PORK RIBS</b>	approx 250g	19. <sup>95</sup>

## SALADS

	REGULAR	TABLE
<b>GARDEN SALAD</b> Iceberg lettuce, tomato, cucumber, capsicum, Spanish onion & carrot, vinaigrette dressing	14. <sup>95</sup>	19. <sup>95</sup>
<b>GREEK SALAD</b> Garden salad with creamy feta & Kalamata olives, vinaigrette dressing	19. <sup>95</sup>	24. <sup>95</sup>
<b>ROQUEFORT SALAD</b> Garden salad with creamy blue cheese dressing	19. <sup>95</sup>	24. <sup>95</sup>
<b>CAESAR SALAD</b> Cos lettuce, crispy bacon, croutons, egg, anchovies & parmesan with Caesar dressing	19. <sup>95</sup>	24. <sup>95</sup>
<b>PUMPKIN SALAD</b> Rocket, baby spinach, avocado, pumpkin, Spanish onion, pine nuts with balsamic vinaigrette	19. <sup>95</sup>	24. <sup>95</sup>

## SALAD EXTRAS

<b>AVOCADO</b>	4. <sup>95</sup>
<b>GRILLED HALOUMI</b>	8. <sup>95</sup>
<b>CHARGRILLED BURGER PATTY</b>	9. <sup>95</sup>
<b>CHARGRILLED CHICKEN BREAST</b>	9. <sup>95</sup>
<b>GRILLED SALMON</b>	14. <sup>95</sup>

## SEAFOOD

– SERVED WITH ONE SIDE OF YOUR CHOICE (EX PASTA)

CHIPS / RICE / BAKED POTATO / MIX VEG / GREENS / SALAD (MASH OR SWEET POTATO FRIES - \$3 extra)	
<b>SEAFOOD PASTA</b> Linguine, prawns, calamari & mussels cooked in white wine cream & garlic <b>OR</b> napolitana fresh tomato, garlic & chill	29. <sup>95</sup>
<b>CALAMARI</b> Crumbed & fried served with tartare sauce	31. <sup>95</sup>
<b>MUSSELS</b> ½ shell green NZ mussels served with your choice of tomato base <b>OR</b> cream sauce	31. <sup>95</sup>
<b>GRILLED SALMON FILLET</b>	32. <sup>95</sup>
<b>BARRAMUNDI FILLET</b> Dusted in seasoned flour and grilled	32. <sup>95</sup>
<b>KING PRAWNS (6)</b> Whole local king prawns, butterflied & grilled with garlic, paprika & lemon juice	45. <sup>95</sup>
<b>SEAFOOD PLATTER</b> Barramundi Fillet Calamari - Crumbed & fried grilled king prawns garlic prawns - garlic, white wine and cream sauce	66. <sup>95</sup>

## CHICKEN – SERVED WITH ONE SIDE OF YOUR CHOICE

CHIPS / RICE / BAKED POTATO / MIX VEG / GREENS / SALAD (MASH OR SWEET POTATO FRIES - \$3 extra)	
<b>CHARGRILLED ½ CHICKEN</b> Lemon & herb <b>OR</b> peri-peri (hot) <b>OR</b> BBQ	24. <sup>95</sup>
<b>CHICKEN BREAST</b> Rib basting	22. <sup>95</sup> (1) 29. <sup>95</sup> (2)
<b>CHICKEN SCHNITZEL</b> Chicken breast lightly crumbed & grilled	25. <sup>95</sup>
<b>CHICKEN PARMIGIANA</b> Chicken schnitzel topped with a Napolitana sauce & grilled trio of cheese	28. <sup>95</sup>

## CHARGRILLED BURGERS

– SERVED WITH ONE SIDE OF YOUR CHOICE

CHIPS / RICE / BAKED POTATO / MIX VEG / GREENS / SALAD (MASH OR SWEET POTATO FRIES - \$3 extra)	
<b>BEEF BURGER</b> 200g prime grade beef burger served with lettuce, tomato, onions & pickles	22. <sup>95</sup>
<b>CHEESE BURGER</b> 200g prime grade beef burger served with aged cheddar, lettuce, tomato, onions & pickles	24. <sup>95</sup>
<b>Add Bacon</b>	27. <sup>95</sup>
<b>HOT BITE BURGER</b> 200g prime grade beef burger, 3 peppercorn crust, lettuce, tomato, onions & pickles	24. <sup>95</sup>
<b>SOUTHERN FRIED CHICKEN BURGER</b> Southern fried chicken, bacon, jack cheese, coleslaw, peri-peri mayo topped with crispy onions	25. <sup>95</sup>
<b>CHICKEN BURGER</b> Basted chicken breast, onions, lettuce, tomato & pickles	21. <sup>95</sup>
<b>EXTRA BURGER PATTY (200g)</b>	9. <sup>95</sup>
<b>EXTRA BEETROOT</b>	0. <sup>95</sup>
<b>EXTRA EGG / AVO / CHEESE</b>	1. <sup>95</sup>
<b>EXTRA AMERICAN JACK CHEESE / BACON</b>	2. <sup>95</sup>

## VEGETARIAN

<b>LINGUINE FUNGHI</b> Mushroom, cream	22. <sup>95</sup>
<b>LINGUINE ARRABIATA</b> Tomato, garlic & chilli	22. <sup>95</sup>
<b>VEGETARIAN PLATTER</b> Chargrilled corn on the cob with herb butter, grilled haloumi, falafel balls, mixed steamed vegetables, baked potato & mushrooms	29. <sup>95</sup>
<b>VEGETARIAN BURGER</b> Vegetarian patty, with roasted vegetables and cheese (contains nuts)	21. <sup>95</sup>

Please note : 10 % surcharge for Sunday and public holiday. Cakeage of 1.50 / head – max of 10 people.  
All menu items and pricing are subject to change and availability without notice.