

Entrée

Soup of the Day

With bread roll

\$9

Garlic Bread

\$9

Cheesy Garlic Bread

\$10

Baked Cobb Loaf - Share

Oven baked cobb loaf served with balsamic & virgin olive oil, roasted garlic butter and fresh tomato salsa

\$15

Chicken Satay

Succulent tender loins of chicken, marinade in spices placed on a bed of fragrant rice all topped with a spicy satay sauce

\$18

Chicken & Corn Arancini

Tender chicken and cream corn mixed with creamy risotto and rolled in a panko crumb, fried to golden brown & placed on a bed of napoli sauce topped with chorizo crumb and shaved parmesan cheese

\$17

Thai Calamari Salad

Lightly spiced and crumbed calamari fried to golden brown tossed in Thai dressing and placed on a refreshing garden salad

\$18

Mains

Seafood Dishes

Beer Battered Flake

\$28

Three (3) pieces of local hand cut Gummy coated in a light beer batter and fried to golden brown with chips, tartare sauce, lemon wedge and garden salad (GF option available) - Grilled

Lemon Salt and Pepper Calamari

\$26

Lightly coated strips of calamari fried to golden brown served with chips, lemon wedges, tartare sauce, and garden salad (GF option available)

Atlantic Salmon

\$28

Grilled Atlantic Salmon served on creamy mash potato with a rich hollandaise & steamed greens (GF option available)

Fish of the Day

Market Price

Please refer to the screens for today's specials

Chicken Dishes

Chicken Schnitzel

\$24

Hand cut breast of chicken lightly breaded then cooked on the flat grill until golden served with chips and salad /vegetables (GF option available) - Add \$2

Chicken Parma

\$26

Hand cut breast of chicken lightly breaded then cooked on the flat grill until golden, topped with ham, fresh napoli and cheddar cheese and grilled to golden brown with chips and salad /vegetable

Steaks

Fillet Mignon

\$40

250g eye fillet steak wrapped in bacon, char-grilled and cooked to your liking, with chips and salad/vegetable (GF option available)

Porterhouse Steak

\$35

300g grass fed Australian porterhouse char-grilled and cooked to your liking, with chips and salad /vegetable (GF option available)

Sauces

\$2

Creamy mushroom

Pepper

Gravy

Garlic butter

Creamy garlic prawn (5 prawns)

\$8

(Sauces are GF)

Roast of the Day

\$26

Please refer to the screens for today's specials (GF option available)



Address:
225-243 Thompson Ave
Cowes, Victoria, Australia, 3922

Email: info@pirsl.com.au
Phone: 03 5952 1004

Burger Bar

Beef Brisket Burger \$25
18 hour smoked BBQ Brisket sliced then placed on a bed of slaw, placed in a toasted brioche roll topped with smokey BBQ sauce served with chip and pickle

Pulled Pork Burger \$25
Slow cook 15-hour BBQ pulled pork then placed on a bed of slaw, placed in a toasted brioche roll topped with smokey BBQ sauce served with chip and pickle

Southern Fried Chicken \$24
Fresh chicken rolled in our special spice blend then deep-fried and placed on a bed of slaw, placed in a toasted brioche roll topped with smokey chipotle mayo served with chips and pickle

Fish Taco \$24
Seasonal fish rolled in our special spice blend, deep-fried and placed on a bed of slaw and pickle with red cabbage, all placed on a toasted fresh taco topped with creamy mayo served with chips and pickle

Vegetarian

Spicy Cauliflower Steak \$26
Cauliflower steak covered in our spice rub, oven roasted and topped with seeded mustard, potato curry, guacamole, black bean and tomato salsa (V) (GF option available)

Fresh Local Mushroom Risotto \$26
Fresh local mushrooms fried with garlic and butter then placed on a bed of cream risotto topped with parmesan cheese and rocket (V) (GF option available)

Vegetable Curry \$26
Traditional Indian vegetable curry served with mango chutney, riata and pappadums on a bed of fragrant rice (V) (GF option available)

Salads

Caesar Salad \$24
A classic Caesar salad, wedges of cos lettuce, strips of crispy bacon, toasted garlic bread crotons, shaved parmesan, anchovies, topped with a grated soft-boiled egg and finished with a classic creamy dressing

Korean Chicken Salad \$26
Fresh chicken rolled in our special spice blend, deep fried and tossed in a Korean dressing, served with a tangy garden salad

Thai Calamari Salad \$30
Lightly spiced and crumbed calamari, fried to golden brown, lightly coated in Thai dressing and placed on a refreshing garden salad

Kids

12 years and under \$10
All Kids meals comes with a free ice cream in a cone

Nuggets **Chicken Schnitzel**
(GF option available)

Dim Sums **Roast of the Day**
(GF option available)

Calamari
Spaghetti Bolognese

Pasta Dishes

Potato Gnocchi Mediterranean Lamb Ragout \$28
Mediterranean slow cooked lamb shoulder cooked until falling off the bone tossed though fresh locally made potato gnocchi

Braised Italian Beef \$28
Slow cooked braised Italian beef casserole with fresh locally made casarecce pasta

Spaghetti Carbonara \$27
Bacon, spring onions all tossed in a creamy garlic sauce

Curry of the Day \$27
Please refer to the screens for today's specials

Seniors

Soup of the Day \$6
Bread roll included

Roast of the Day \$16
Please refer to the screens for today's specials (GF option available)

Beer Battered Hake \$16
Coated in a light beer batter and fried to golden brown with chips, tartare sauce, lemon wedge and garden salad

Chicken Schnitzel \$16
Hand cut breast of chicken lightly breaded then cooked on the flat grill until golden served with chips and salad /vegetables (GF option available)

Chicken Parma \$16
Hand cut breast of chicken lightly breaded then cooked on the flat grill until golden, topped with ham, fresh napoli and cheddar cheese grilled to golden brown served with chips and salad /vegetables

Salt & Pepper Calamari \$16
Lightly coated strips of calamari fried to golden brown served with chips, lemon wedges and tartare sauce, garden salad (GF option available)

Special of the Day \$16
Please refer to the screens for today's specials

Curry of the Day \$16
Please refer to the screens for today's specials (GF option available)

Sweet of the Day \$5.5

Two courses \$20
With soup and roll or sweet of the day

Three courses \$25
With soup and roll and sweet of the day

Please note: Seniors card must be presented to be eligible for the Senior Meal options

(GF) – Gluten Free ingredients
-Not a gluten free environment

(V) – Vegetarian

Please note: Menu items may contain peanuts, soybeans and bee pollen which can cause severe allergic reactions. (Please ask staff when ordering for clarification on ingredients if you have any allergies)

Member Discounts Apply